

Electric Fry top

Outer casing and feet in stainless steel.

Adjustable worktop height, ranging from 850 to

920 mmTop with thickness 2mm.

15 mm thick cooking plate totally independent from the top.

Wide floodable channel along the entire perimeter of the plate for the collection of cooking residues, inclined towards the front for the outflow of liquids into the large drawer.

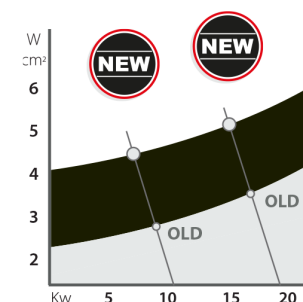
Cooking plates made with satin surface and surface coated with soft iron, AISI430 steel or polished hard chrome, all available in the smooth, mixed or ribbed version.

Large grease collection drawer.

Module dimensions: 40,60,80

In the 120 width modules the cooking plate is lowered with respect to the surface by 40 mm and inclined by 10mm towards the front of the machine.

Electric model: incoloy armoured heaters. Thermostatically-controlled temperature range from 110 to 280°C. Safety thermostat.



New version with identical useful cooking surface and reduced energy power. An increase in yield per cm² which allows a reduction in consumption up to 15% compared to traditional versions

Thermal cutting that facilitates the user and adjacent machinery.

Available as accessory
The water dispenser kit

Storage stopper too much in stainless steel supplied for the management of the canaline

Available as an accesse, the continuous drain pipe allows you to dispose of residues in an external container

Unbalanced plate to speed up maintenance interventions and any replacements in user

The striped plate design guarantees cleaning up to the end plate



Plate not welded to the machine floor with optimization of structural points subjected to thermal stress

Warmable canaline for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of food moisture in cooking

Uniform cooking temperature over the entire plate. Optimizing heat in the area of Cottua and increasing the comfort of operators in the kitchen.

Spacious grease collection drawer with capacity for the entire volume of the perimeter channel