



DOMINA 1100 - FRY TOP

GFTA911LC



CHROMED SMOOTH PLATE GAS ON CLOSED STAND

TECHNICAL DATA:

Chromed plate	<input checked="" type="radio"/>
Lined plate	<input type="radio"/>
Smooth plate	<input checked="" type="radio"/>
External dimensions - WxDxH (cm)	90x110x85
Total power (kW)	9+9= 18

ADDITIONAL TECHNICAL DATA:

Nr. Burners 9 kW	2
Worktop dimensions - WxDxH (cm)	83x70.5 sp.15
Weight (kg)	190

The worktop is AISI 304 18/10 stainless steel with thickness of 2 mm. The splashguard, in AISI 304 stainless steel of 3 mm thickness, is welded to the cooking surface for greater ease of use and cleaning. The recessed cooking plate, 3 cm deep, with rounded corners in smooth steel, with polished or solid chrome finishing, has a thickness of 15 mm and slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin. Differentiated cooking can be done with two independently-heating electric burners/elements. The chrome finishing (LC and LRC models) allows cooking different foods in succession without the risk of transferring odors and flavors, thus avoiding having to clean the griddle plate between cooking individual items. In addition to facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable. Gas versions: stainless steel burners with self-stabilizing flame and thermostatic temperature control for a quick recovery of the temperature set. Pilot flame with thermocouple safety control. Piezo-electric burner ignition. Electric versions: armoured stainless steel electric heating elements; thermostatic temperature control.

