

GAS FRY TOP ON OPEN BASE CABINET - FULL SURFACE RIBBED SATIN CHROME GRIDDLE



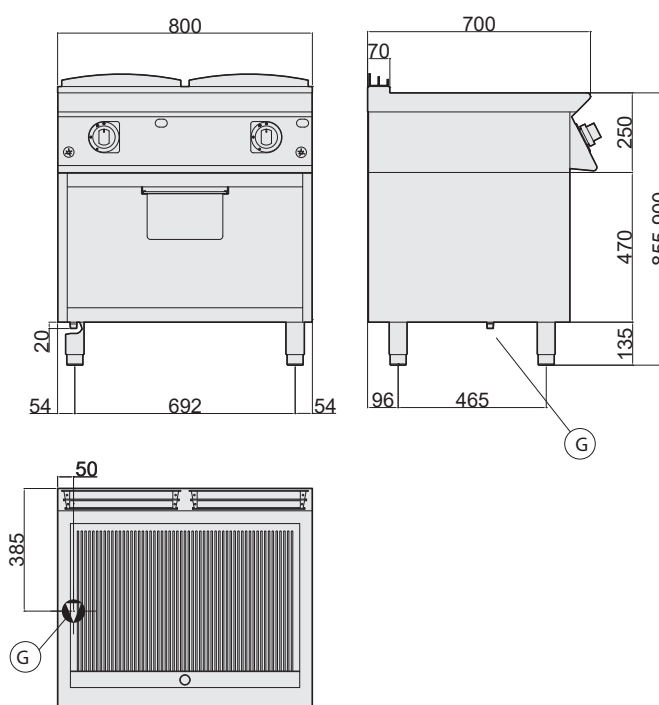
- External paneling in stainless steel
- Work surface in AISI 304, 2 mm thick
- Height-adjustable work surface from 855 to 900 mm
- Satin Chrome griddle, recessed by 30 mm with respect to the work surface and hermetically sealed for improved cleaning
- Ribbed steel Chrome-plated satin finish, 15 mm thickness, equipped with cut-out for drain
- Equipped with Gastronorm GN 1/2 grease collection tray
- Heating with double-branch stabilized flame steel burner complete with pilot light and safety thermocouple
- Gas supply controlled by thermostat safety valve with thermocouple
- Temperature controlled by thermostat with regulation between 90 °C and 280 °C
- Automatic ignition with piezoelectric ignitor complete with liquid protection hood
- Cooktop 720 x 460 mm
- Ergonomic control panel with controls tilted toward the operator
- Height-adjustable stainless steel feet

TECHNICAL SPECIFICATIONS

Dimensions (mm)	800x700x900
Volume (m ³)	0,90
Weight (kg)	120

GAS CONNECTION

kW	14
UNI ISO 7\1 R 1/2"	
Cold water inlet	



- Ⓐ water fill
- Ⓒ hot water fill
- Ⓔ electrical input
- Ⓕ cold water fill
- Ⓖ gas inlet
- Ⓗ water drain