

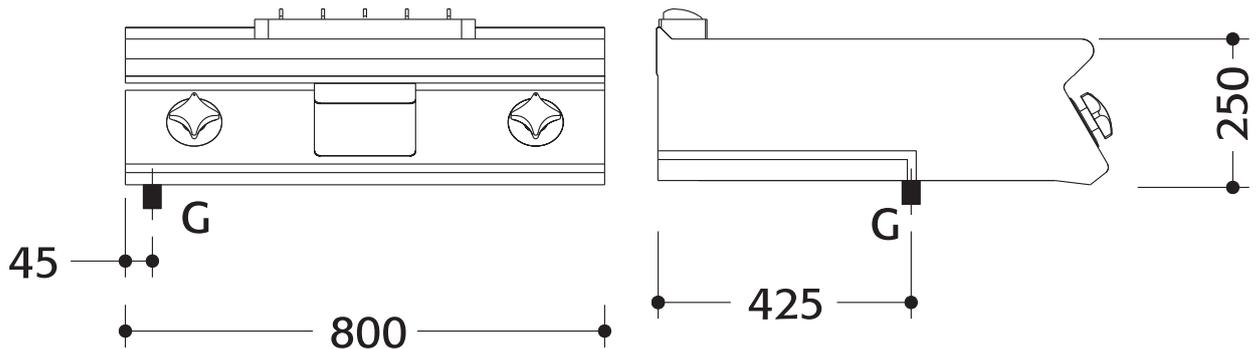
Gas fry-top with two cooking zones with smooth sloping hotplate, constructed in AISI 304 stainless steel. 1.5 mm thick top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 °C. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 735x530 mm. Scraper for smooth hotplate supplied.

STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)
- Scraper for smooth hotplate supplied

OPTIONAL FEATURES

- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop
- Flexible gas hose with quick disconnect



LEGEND

G = Gas

DIMENSIONS

External: 730D x 800W x 250H mm

Plate Dimensions: 530D x 735W mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output (Gas): Natural Gas - 43.2MJ/h Propane Gas - 43.2MJ/h

Gas Connection: 1/2"

AGA approval number: 6755

SHIPPING DATA

Net Weight: 79kg

Shipping Weight: 89kg

Shipping Dimensions: 830W x 840L x 550H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

