



DOMINA PRO 700 - FRY TOP

FTBG74AR



RIBBED PLATE GAS ON OPEN STAND

TECHNICAL DATA:

Chromed plate	<input type="radio"/>
Lined plate	<input checked="" type="radio"/>
Smooth plate	<input type="radio"/>
External dimensions - WxDxH (cm)	40x73x85
Total power (kW)	7
IPX5	<input checked="" type="radio"/>

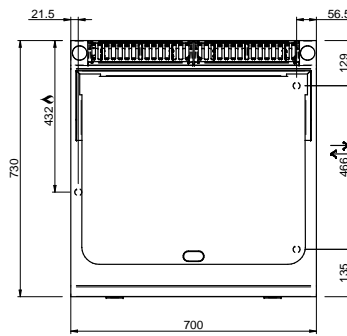
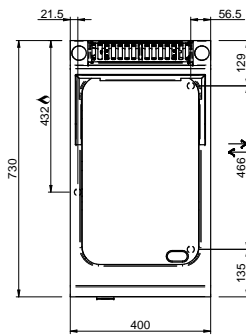
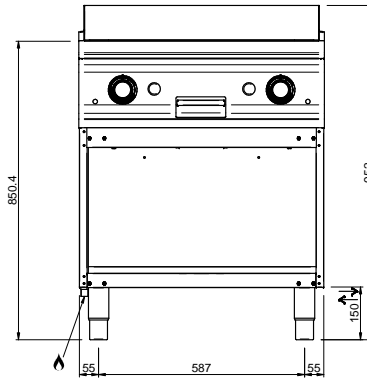
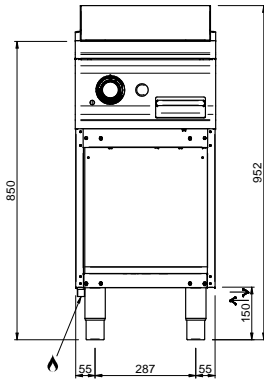
ADDITIONAL TECHNICAL DATA:

Worktop dimensions - WxD (cm)	33x54
Nr. Burners	7
Power (kW)	7
Weight (kg)	63
Volume (m3)	0,5

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

Teflon cap (as option) easy to remove to facilitate the cleaning operations and the discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable.



LEGENDA SIMBOLI / LEGEND



INGRESSO GAS / GAS INLET
(EN 10226-1) Ø M 1/2"



ALIMENTAZIONE ELETTRICA /
POWER SUPPLY



↑
INGRESSO ACQUA /
WATER INLET Ø M 1/2"



↓
SCARICO ACQUA / OLII
WATER / OILS DRAIN



ATTACCO EQUIPOTENZIALE /
EQUIPOTENTIAL



↑ ↓
REGOLAZIONE PIEDINI /
FEET ADJUSTMENT (h 0/+50)