

DOMINA PRO 700 - FRY TOP FTBG74ARC



RIBBED CHROMED PLATE GAS ON OPEN STAND

TECHNICAL DATA:

•
•
0
40x73x85
7
•

ADDITIONAL TECHNICAL DATA:

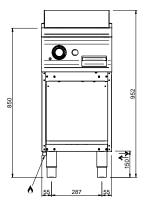
Worktop dimensions - WxD (cm)	33x54
Nr. Burners 7 kW	1
Weight (kg)	63
Volume (m3)	0,5

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 claning 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 then facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable.





đ

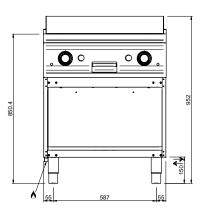
400

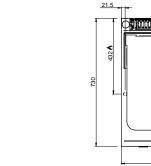
56.5

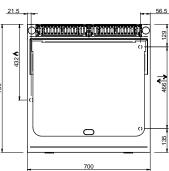
129

466

135







 $\uparrow \downarrow$



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

21.5

432 👌

730

ALIMENTAZIONE ELETTRICA / POWER SUPPLY

LEGENDA SIMBOLI / LEGEND



SCARICO ACQUA / OLII WATER / OILS DRAIN



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