

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



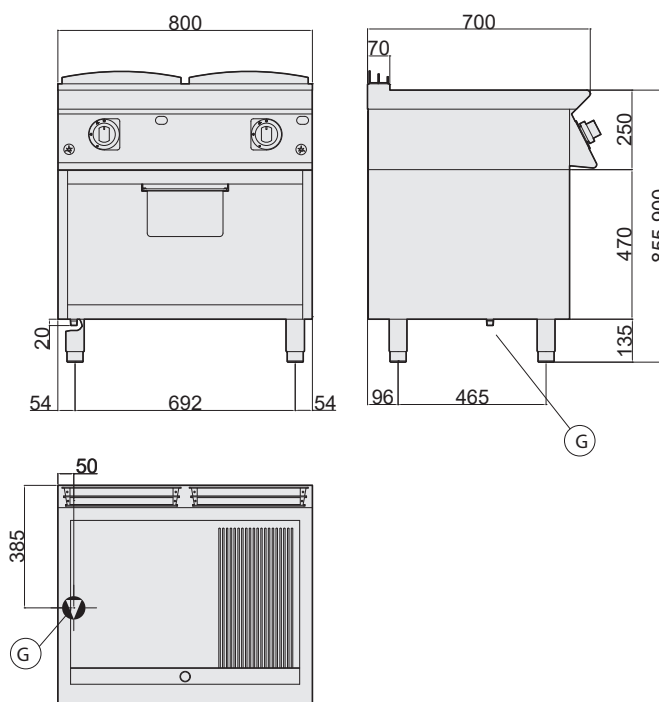
- External paneling in stainless steel
- Work surface in AISI 304, 2 mm thick
- Height-adjustable work surface from 855 to 900 mm
- Satin Chrome griddle, recessed by 30 mm with respect to the work surface and hermetically sealed for improved cleaning
- 2/3 smooth, 1/3 ribbed steel Chrome-plated satin 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 <sup>3</sup> ) | 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