



700 Series

Fry-tops 700

**GAS FRY-TOP, FTG7-10 L**

**DIMENSIONS**

		<u>Article</u>	<u>Packed</u>
Length	mm	<b>700,00</b>	<b>740,00</b>
Depth	mm	<b>775,00</b>	<b>840,00</b>
Height	mm	<b>290,00</b>	<b>590,00</b>
Weigth	Kg	<b>72,00</b>	<b>85,00</b>
Volumen	m3	<b>0,16</b>	<b>0,37</b>

**ELECTRICITY**

Not used			<b>0,00</b>
----------	--	--	-------------

**WATER**

Not used

**GAS**

Power	KW	<b>12,60</b>
	Kcal/h	<b>10.836,00</b>
LPG	Consumption (kg/h)	<b>1,05</b>
	Pressure (g/cm2)	<b>37,00</b>
Natural Gas	Consumption (m3/h)	<b>1,33</b>
	Pressure (g/cm2)	<b>18,00</b>

**STEAM**

Not used

**AIR**

Not used

GAS FRY-TOP, FTG7-10 L

Made of stainless steel.

Smooth hot-plate.

Surface area: 40 dm2.

2 tubular burners in stainless steel with pilot.

Thermostat control of the hot-plate temperature 120 C° -310 C°.

Fat collector under the grill.

Power: 2x6.3 kW.

Total power: 12.6 kW.

Dimensions: 700 x 775 x 290 mm.

**Certificate EQNET- CE**

**99AR307**

<b>Connections points</b>	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameter</b>	<b>Information</b>
GAS	660	494	57	R.3/4"G	Prever regulador y llave de corte individual

