



700 Series

Fry-tops 700

GAS FRY-TOP, FTG7-10 L+R

DIMENSIONS

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

ELECTRICITY

Not used			0,00
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WATER

Not used

GAS

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

STEAM

Not used

AIR

Not used

GAS FRY-TOP, FTG7-10 L+R

Made of stainless steel.

1/2 smooth + 1/2 ribbed 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

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

