



700 Series

Fry-tops 700

GAS FRY-TOP, FTG7-10 V 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 |
|----------|--|--|-------------|

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

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Made of stainless steel.

1/2 smooth + 1/2 ribbed hot-plate.

Surface area: 40 dm2.

2 tubular burners in stainless steel with pilot.

Safety valves and thermocouples.

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 |

