

FLE72GF

#### **ELECTRIC GRIDDLE ON OPEN BASE UNIT - SMOOTH IRON PLATE**



#### Steel frame

- 1.2 mm thick pressed top lowered by 3cm compared to the work surface
- Height-adjustable cooktop (850-900 mm)
- Built-in plate for even cooking and ease of cleaning
- Smooth iron plate
- Top with drain hole and pressed basin for fat collection
- · Moulded control panel with knobs inclined towards the operator
- Armoured heating elements in incoloy
- · Warning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 50 to 330 °C
- Cooking surface 330x470mm

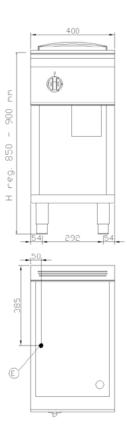
# General technical data

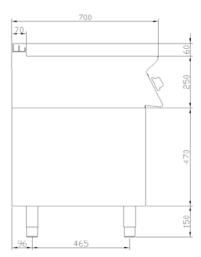
Dimensions: (mm)	400x700x900
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Volume: (m <sup>3</sup> )	0,5	
Weight:: (Kg)	75	

#### **Electrical connection**

kW	6
Power supply	VAC 400/3N
voltage	50/60Hz





(G) GAS INLET
(E) ELECTRICAL PLUG
(A) WATER INLET
(C) HOT WATER INLET
(F) COLD WATER INLET
(S) WATER DRAIN



FLE72GX

# ELECTRIC FRY TOP WITH OPEN UNIT, SMOOTH DUPLEX2304 PLATE



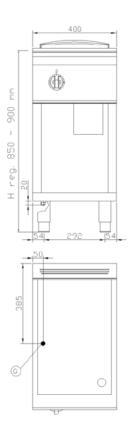
- Steel unit
- 1.2mm thick pressed top lowered by 3cm compared to the work surface
- Height-adjustable cooktop (850-900 mm)
- Built-in plate for even cooking and ease of cleaning.
- Smooth Duplex 2304 plate.
- Top with drain hole and pressed fat collector GN1/3
- · Shaped instrument panel with controls tilted toward the operator
- · Heated by plated elements in incoloy
- · Warning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 110 to 280 °C
- Cooking surface 330x470mm

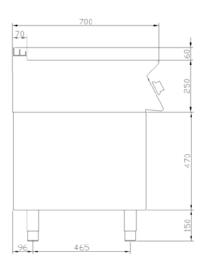
# General technical data

Volume: (m³)	0,5	
Weight:: (Kg)	75	

#### **Electrical connection**

kW	6
Power supply voltage	VAC 400/3N 50/60Hz





(G) GAS INLET
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(F) COLD WATER INLET
(S) WATER DRAIN



FLE72GCR

# ELECTRIC FRY TOP WITH OPEN UNIT, SMOOTH CHROME-PLATED PLATE



# Steel unit

- 1.2mm thick pressed top lowered by 3cm compared to the work surface
- Height-adjustable cooktop (850-900 mm)
- Built-in plate for even cooking and ease of cleaning.
- Smooth chrome-plated plate. Cooking surface clad in hard chrome with a mirrored finished
- Top with drain hole and pressed fat collector GN1/3
- · Shaped instrument panel with controls tilted toward the operator
- · Heated by plated elements in incoloy
- Warning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 110 to 280 °C
- Cooking surface 330x470mm

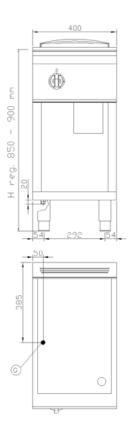
# General technical data

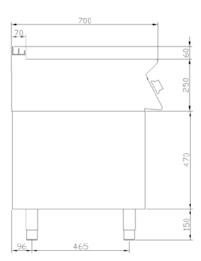
Dimensions: (mm)	400x700x900
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Volume: (m <sup>3</sup> )	0,5
Weight:: (Kg)	75

#### **Electrical connection**

kW	6
Power supply voltage	VAC 400/3N 50/60Hz





(G) GAS INLET
(E) ELECTRICAL PLUG
(A) WATER INLET
(C) HOT WATER INLET
(F) COLD WATER INLET
(S) WATER DRAIN