

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

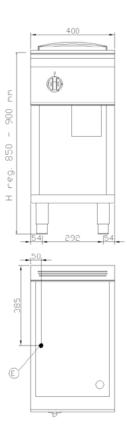
General technical data

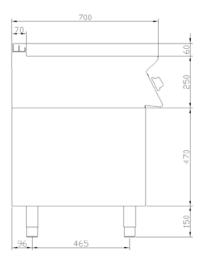
Dimensions: (mm)	400x700x900
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Volume: (m ³)	0,5	
Weight:: (Kg)	75	

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



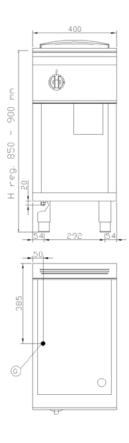
- Steel unit
- 1.2mm thick pressed top lowered by 3cm compared to the work surface
- Height-adjustable cooktop (850-900 mm)
- Built-in plate for even cooking and ease of cleaning.
- Smooth Duplex 2304 plate.
- Top with drain hole and pressed fat collector GN1/3
- · Shaped instrument panel with controls 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

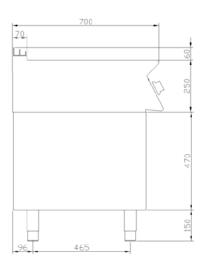
General technical data

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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(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

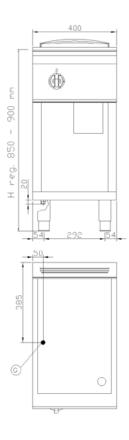
General technical data

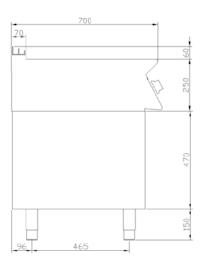
Dimensions: (mm)	400x700x900
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Volume: (m ³)	0,5
Weight:: (Kg)	75

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