

FLE92GF

ELECTRIC GRIDDLE ON OPEN BASE UNIT - SMOOTH IRON PLATE



- · Steel frame
- 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 330x645mm

General technical data

Dimensions: (mm) 400x900x900

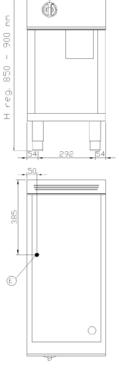
Volume: (m³) **0,6**

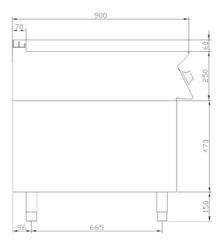
Weight:: (Kg) **95**



kW **8**

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



FLE92GX

ELECTRIC FRY TOP WITH OPEN UNIT, SMOOTH DUPLEX 2304 PLATE



- · Steel unit
- · 2 mm thick pressed top lowered by 3cm compared to the work surface
- Work surface adjustable from 850 to 900mm
- · Built-in plate for even cooking and ease of cleaning.
- Smooth Duplex2304 plate.
- Top with drain hole and pressed fat collector GN 1/3
- · Shaped instrument panel with controls tilted toward the operator
- Heated by plated elements in incoloyWarning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 50 to 330 °C
- Cooking surface 330x645mm

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Dimensions: (mm) 400x900x900

Volume: (m³) 0,6

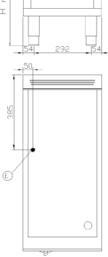
Weight:: (Kg) **95**

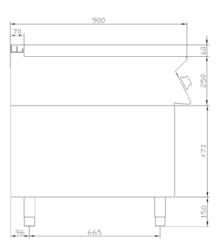


Electrical connection

kW 8

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



FLE92GCR

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



- Steel unit
- 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 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 330x645mm

General technical data

Dimensions: (mm) 400x900x900

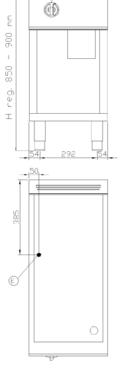
Volume: (m³) **0,6**

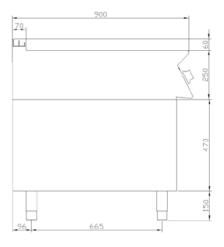
Weight:: (Kg) **95**



kW 8

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