

**FLG92GF**

**GAS 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
- Heated by a two-branch steel burner with stabilised flame and 4 flame lines for each area
- Gas controlled by a safety tap with cut-out Manually controlled temperature
- Automatic piezoelectric ignition
- Cooking surface 330x645mm
- Steel open base unit
- Height-adjustable stainless steel feet

**General technical data**

Dimensions: (mm) **400x900x900**

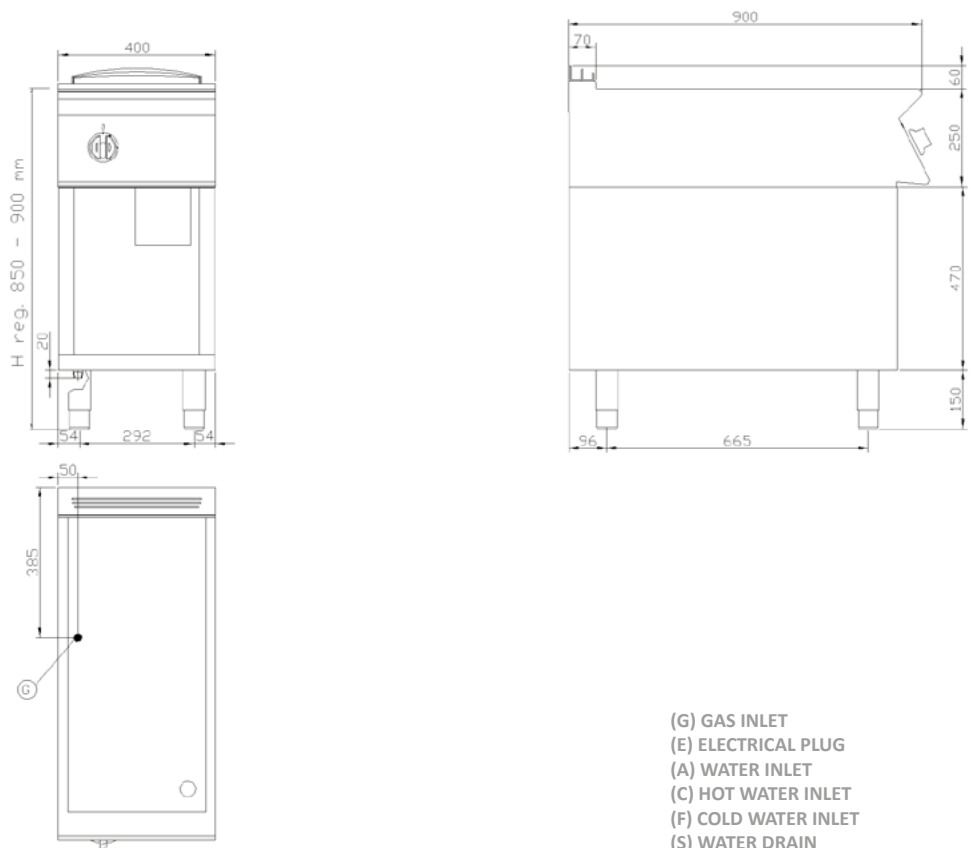
Volume: (m<sup>3</sup>) **0,6**

Weight:: (Kg) **95**

**Gas connection**

kW **9**

UNI ISO 7\1 R 1/2"



## FLG92GX

## GAS FRY TOP WITH OPEN UNIT, DUPLEX 2304 SMOOTH 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 Duplex 2304 plate
- Top with drain hole and pressed fat collector GN1/3
- Shaped instrument panel with controls tilted toward the operator
- Heated by a two-branch steel burner with stabilised flame and 4 flame lines for each area
- Gas controlled by a safety thermostatic valve with cut-out
- Manually controlled temperature
- Automatic piezoelectric ignition
- Cooking surface 330x645mm
- Open steel base
- Stainless steel height-adjustable feet

### General technical data

Dimensions: (mm) **400x900x900**

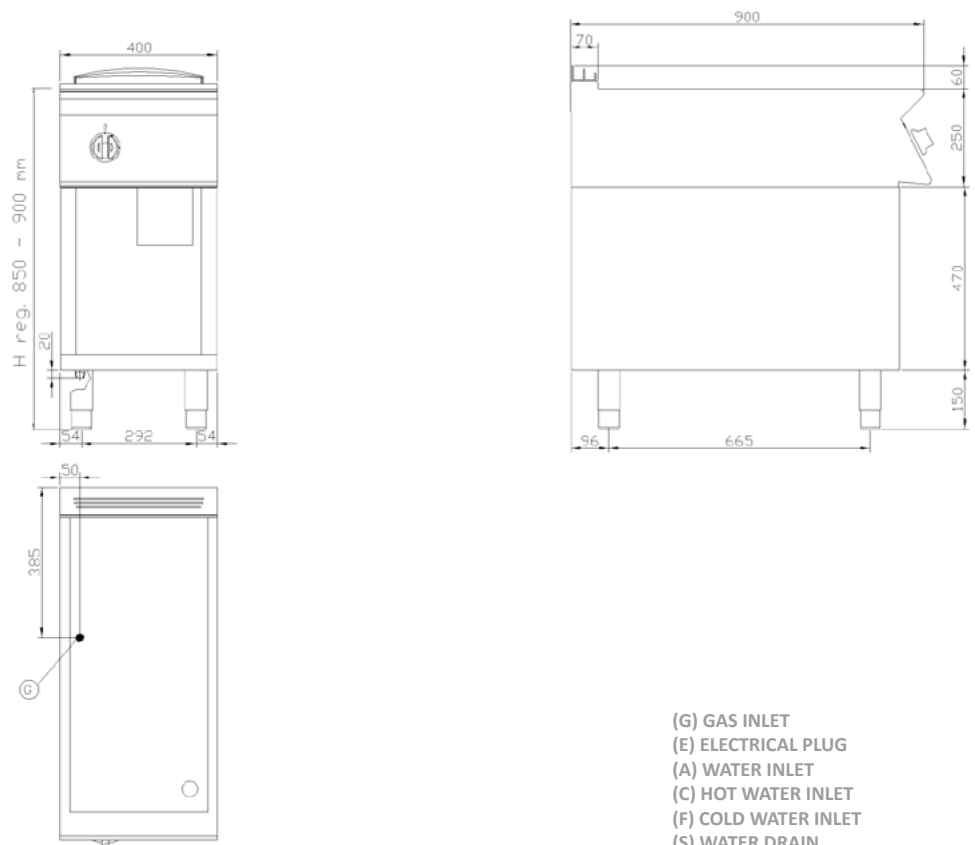
Volume: (m<sup>3</sup>) **0,6**

Weight:: (Kg) **95**

#### Gas connection

kW **9**

UNI ISO 7\1 R 1/2"



**FLG92GCR**
**GAS FRY TOP WITH OPEN UNIT, CHROME-PLATED SMOOTH 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 a two-branch steel burner with stabilised flame and 4 flame lines for each area
- Gas controlled by a safety thermostatic valve with cut-out
- Temperature controlled thermostatically from 110 to 280 °C
- Safety thermostat in case of malfunction of the operating thermostat
- Automatic piezoelectric ignition
- Cooking surface 330x645mm
- Open steel base
- Stainless steel height-adjustable feet

**General technical data**

Dimensions: (mm) **400x900x900**

Volume: (m<sup>3</sup>) **0,6**

Weight:: (Kg) **95**

**Gas connection**

kW **9**

UNI ISO 7\1 R 1/2"

