

FRE92GF

ELECTRIC GRIDDLE ON OPEN BASE UNIT - RIBBED 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
- Ribbed chrome-plated 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**

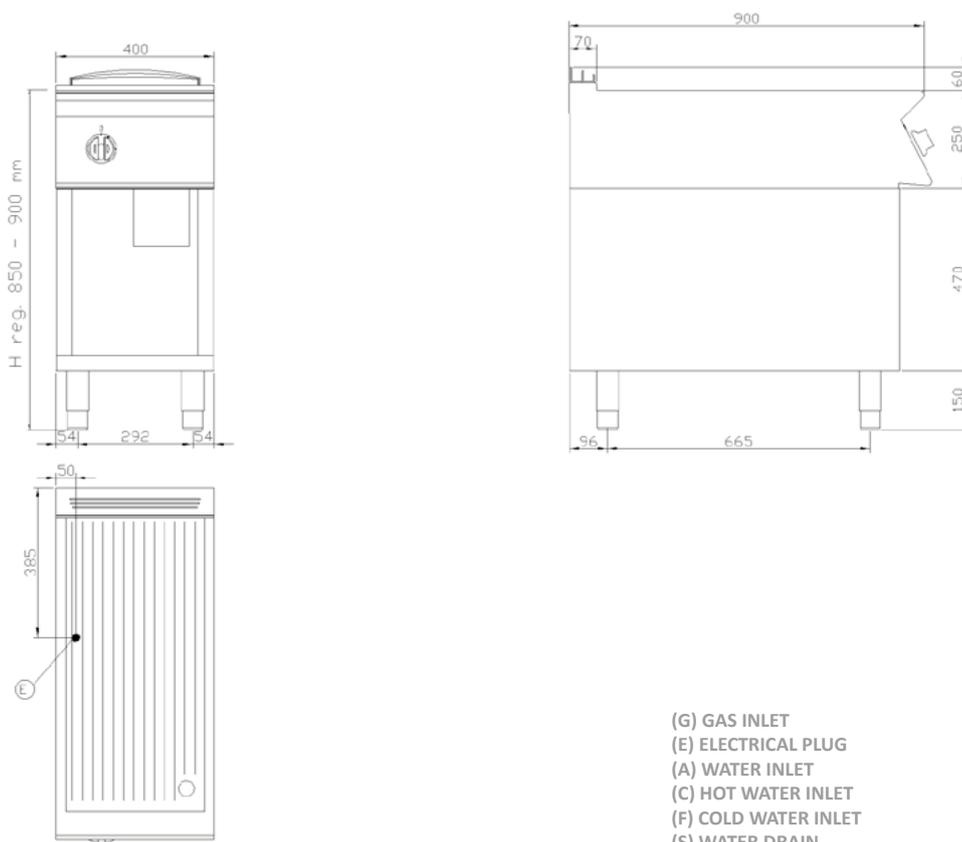
Volume: (m³) **0,6**

Weight:: (Kg) **95**

Electrical connection

kW **8**

Power supply voltage **VAC 400/3N
50/60Hz**



FRE92GX
ELECTRIC FRY TOP WITH OPEN UNIT, RIBBED DUPLEX 2304 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.
- Ribbed Duplex2304 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 330x645mm

General technical data

Dimensions: (mm) **400x900x900**

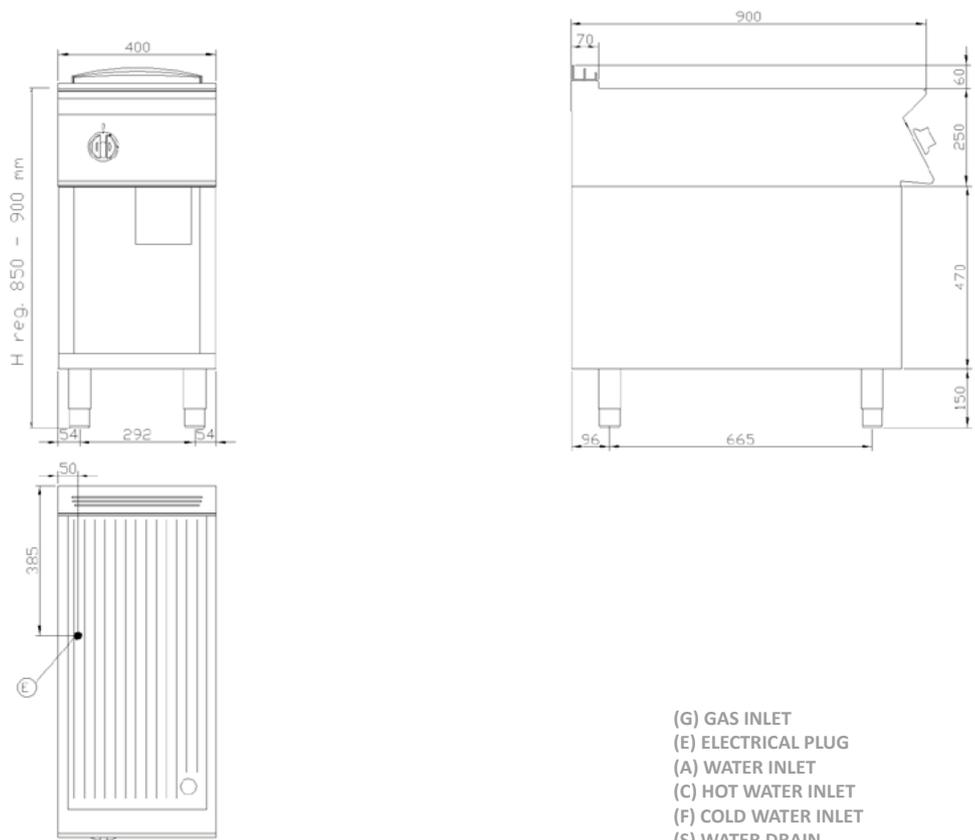
Volume: (m³) **0,6**

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

FRE92GCR
ELECTRIC FRY TOP WITH OPEN UNIT, RIBBED 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.
- Ribbed 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**

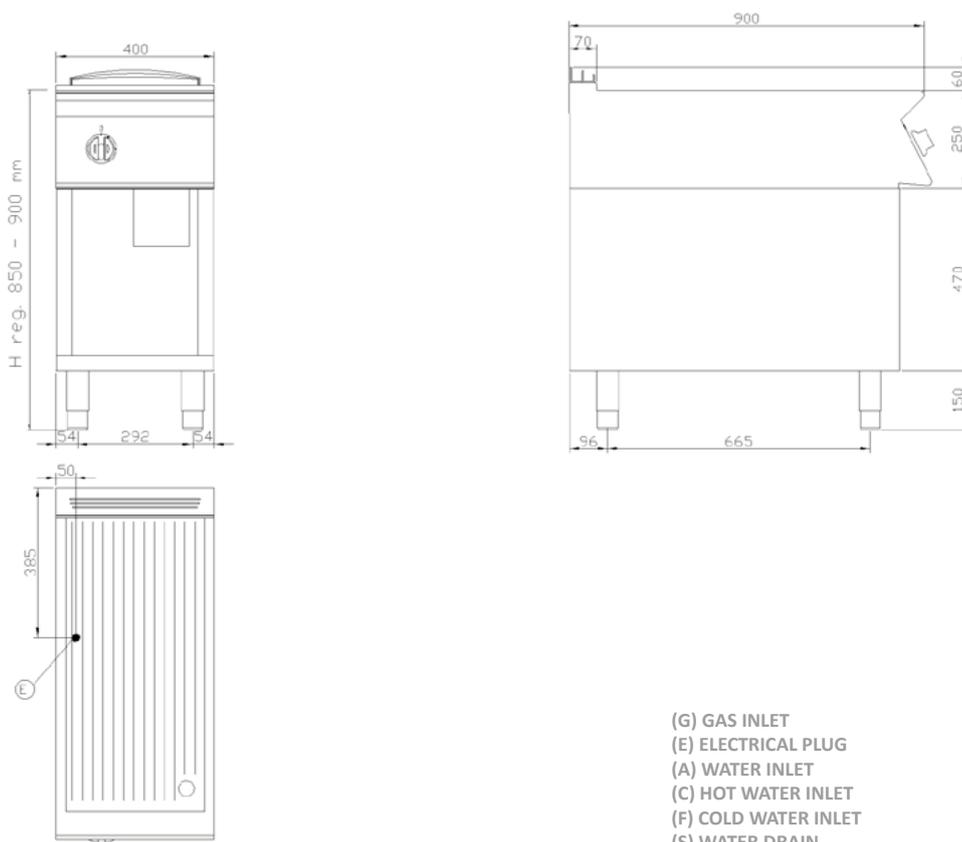
Volume: (m³) **0,6**

Weight:: (Kg) **95**

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