

FRE92TF

COUNTERTOP ELECTRIC GRIDDLE - RIBBED IRON PLATE



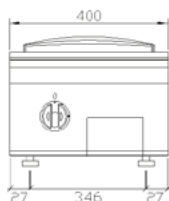
- Steel unit
- 2mm thick pressed top lowered by 3 cm compared to the work surface
- Built-in plate for even cooking and ease of cleaning
- Ribbed iron plate
- Top with drain hole and fat collector
- Shaped instrument panel with controls tilted toward the operator
- Heated by plated elements in incoloy
- Warning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 50 to 330 °C
- Cooking surface 330x645mm

General technical data

Dimensions: (mm) **400x900x250**

Volume: (m³) **0,3**

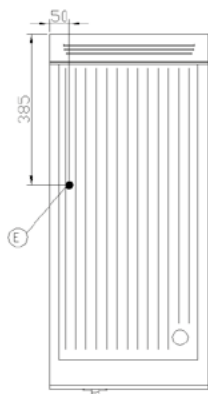
Weight:: (Kg) **70**



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

FRE92TX

ELECTRIC FRY TOP - RIBBED DUPLEX 2304 PLATE



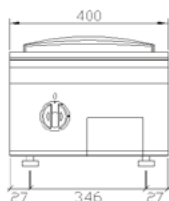
- Steel unit
- 2mm thick pressed top lowered by 3cm compared to the work surface
- Built-in plate for even cooking and ease of cleaning
- Ribbed Duplex2304 plate.
- Top with drain hole and fat collector
- Shaped instrument panel with controls tilted toward the operator
- Heated by plated elements in 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) **400x900x250**

Volume: (m³) **0,3**

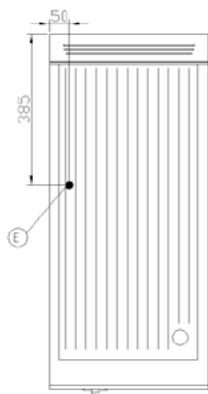
Weight:: (Kg) **70**



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

FRE92TCR
ELECTRIC FRY TOP - RIBBED CHROME-PLATED PLATE

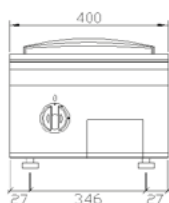

- Steel unit
- 2mm thick pressed top lowered by 3cm compared to the work surface
- Built-in plate for even cooking and ease of cleaning
- Ribbed chrome-plated plate. Cooking surface clad in hard chrome with a mirrored finished
- Top with drain hole and fat collector
- Shaped instrument panel with controls 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) **400x900x250**

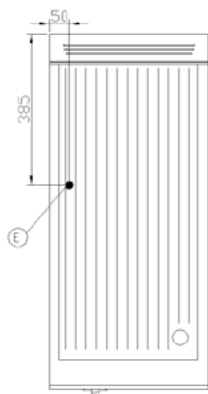
Volume: (m³) **0,3**

Weight:: (Kg) **70**


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