

## FRG72GF

### GAS GRIDDLE ON OPEN BASE UNIT - RIBBED 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
- Ribbed chrome-plated 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 330x470mm
- Steel open base unit
- Height-adjustable stainless steel feet

#### General technical data

Dimensions: (mm) **400x700x900**

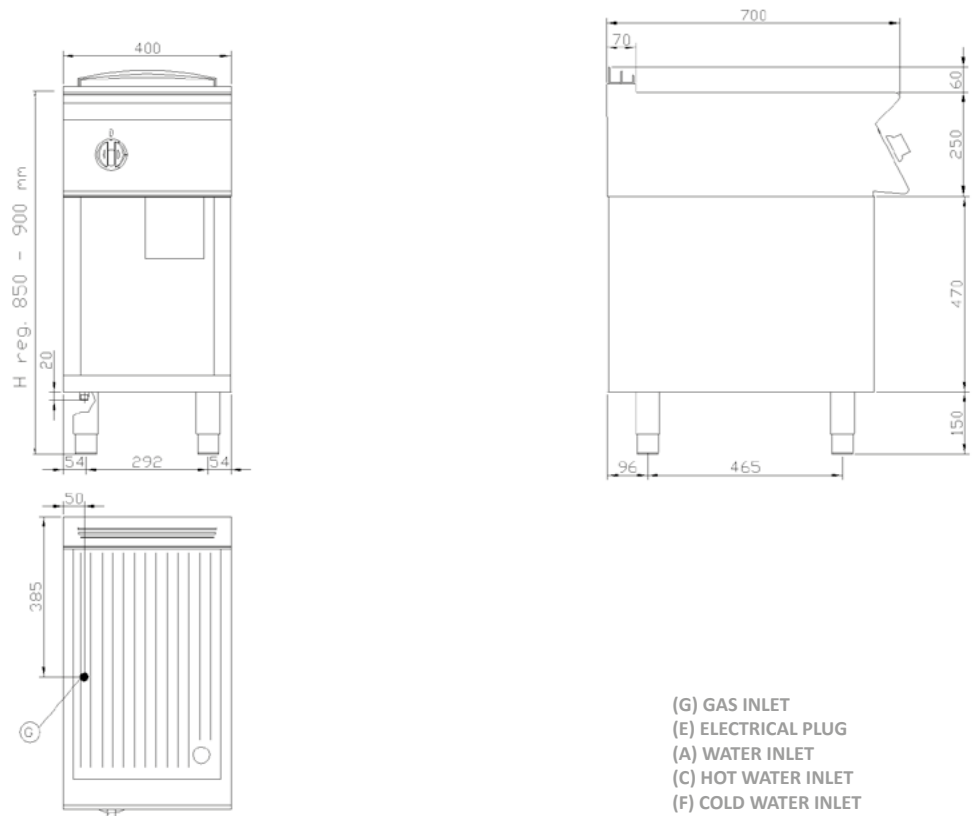
Volume: (m<sup>3</sup>) **0,5**

Weight:: (Kg) **75**

#### Gas connection

kW **7**

UNI ISO 7\1 R 1/2"



## FRG72GX

### GAS FRY TOP WITH OPEN UNIT, DUPLEX 2304 RIBBED 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
- Ribbed Duplex2304 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 330x470mm
- Open steel base
- Stainless steel height-adjustable feet

#### General technical data

Dimensions: (mm) **400x700x900**

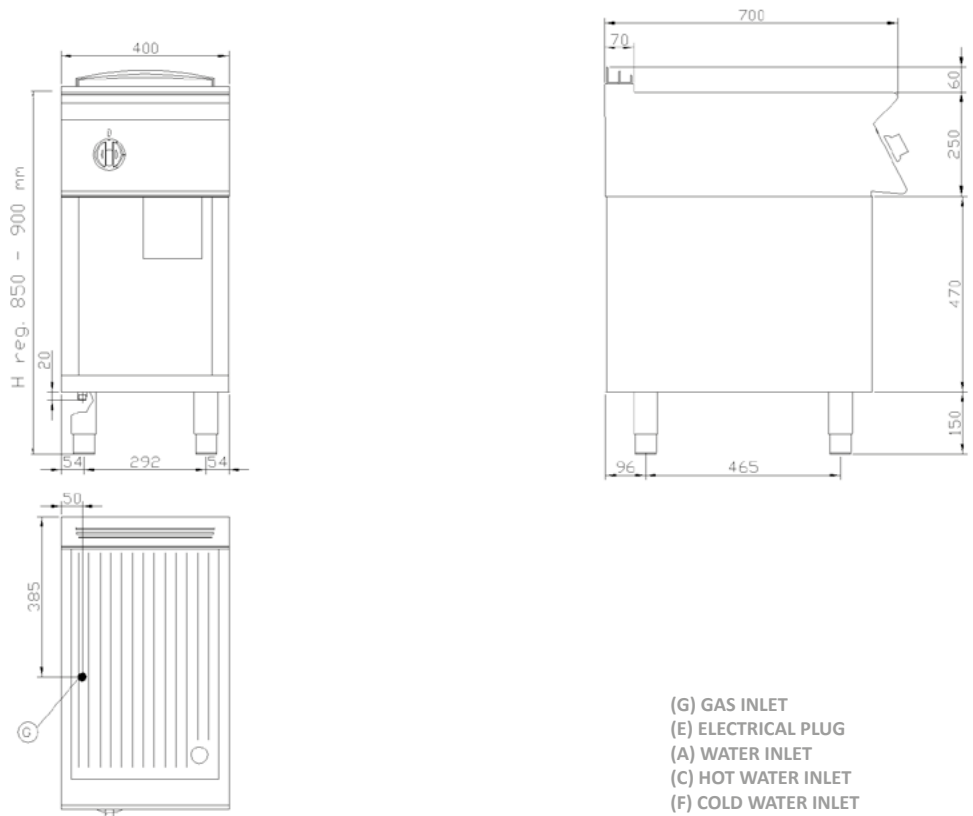
Volume: (m<sup>3</sup>) **0,5**

Weight:: (Kg) **75**

#### Gas connection

kW **7**

UNI ISO 7\1 R 1/2"



- (G) GAS INLET
- (E) ELECTRICAL PLUG
- (A) WATER INLET
- (C) HOT WATER INLET
- (F) COLD WATER INLET
- (S) WATER DRAIN

**FRG72GCR**
**GAS FRY TOP WITH OPEN UNIT, CHROME-PLATED RIBBED 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
- 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 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 330x470mm
- Open steel base
- Stainless steel height-adjustable feet

**General technical data**

 Dimensions: (mm) **400x700x900**

 Volume: (m<sup>3</sup>) **0,5**

 Weight:: (Kg) **75**
**Gas connection**

 kW **7**

UNI ISO 7\1 R 1/2"

