

FRG72TF

COUNTERTOP GAS GRIDDLE - RIBBED IRON PLATE



- Steel unit
- 1.2mm 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
- 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
- Shaped instrument panel with controls tilted toward the operator
- Stainless steel height-adjustable feet

General technical data

Dimensions: (mm) **400x700x250**

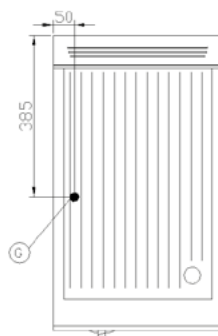
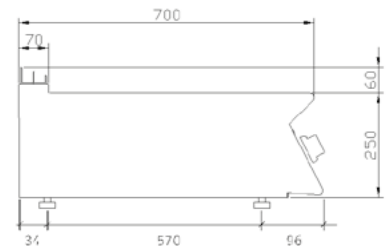
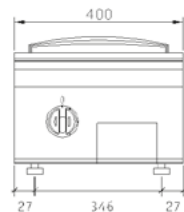
Volume: (m³) **0,5**

Weight:: (Kg) **50**

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

FRG72TX

GAS FRY TOP - RIBBED DUPLEX 2304 PLATE



- Steel unit
- 1.2mm thick pressed top lowered by 3 cm compared to the work surface
- Built-in plate for even cooking and ease of cleaning
- Ribbed Duplex 2304 plate.
- Top with drain hole and fat collector
- 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 tap with cut-out
- Manually controlled temperature
- Automatic piezoelectric ignition
- Cooking surface 330x470mm

General technical data

Dimensions: (mm) **400x700x250**

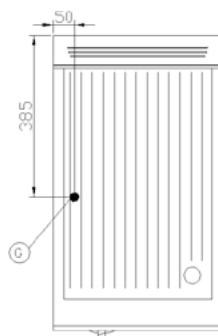
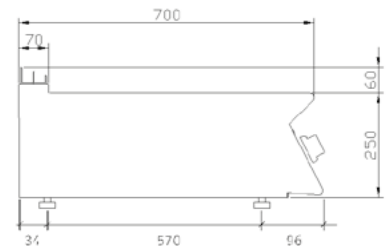
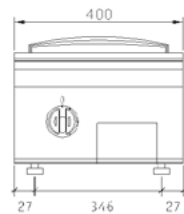
Volume: (m³) **0,5**

Weight:: (Kg) **50**

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

FRG72TCR GAS FRY TOP - RIBBED CHROME-PLATED PLATE



- Steel unit
- 1.2mm 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 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
- Cooking temperature controlled thermostatically from 110 to 280 °C
- Safety thermostat in case of malfunction of the operating thermostat
- Automatic piezoelectric ignition
- Cooking surface 330x470mm

General technical data

Dimensions: (mm) **400x700x250**

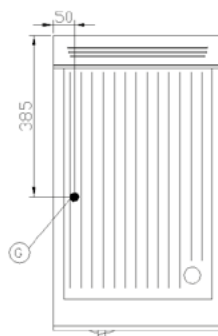
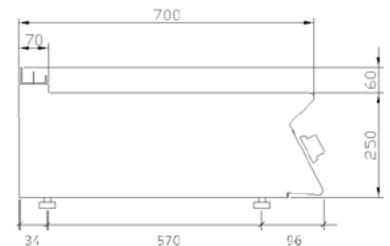
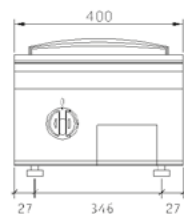
Volume: (m³) **0,5**

Weight:: (Kg) **50**

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