

Gas fry-top with two cooking zones with smooth chrome sloping hotplate, constructed in AISI 304 stainless steel. 1.5 mm thick top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Cooking surface plated with hard mirror-polished chrome with a 65 mm cold zone at the front of the hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by thermostatic safety valve with thermocouple. Cooking temperature thermostatically controlled, with adjustment from 110 to 280 °C. Safety thermostat trips in the event of working thermostat malfunction. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 735x530 mm. Scraper for smooth hotplate supplied.

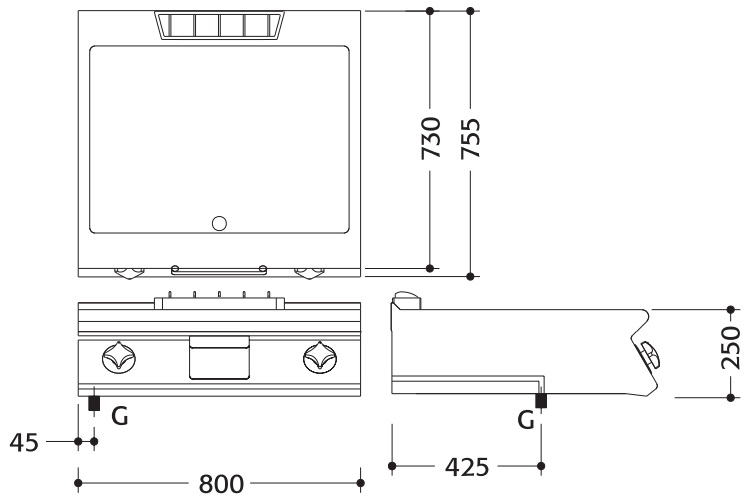
STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)
- Scraper for smooth hotplate supplied

OPTIONAL FEATURES

- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop
- Flexible gas hose with quick disconnect

DIMENSIONS
External: 730D x 800W x 250H mm
Plate Dimensions: 530D x 735W mm
TECHNICAL DATA
Gas Type: Natural or Propane
Total Output (Gas): Natural Gas - 56MJ/h Propane Gas - 50.4MJ/h
Gas Connection: 1/2"
AGA approval number: 6755
SHIPPING DATA
Net Weight: 80kg
Shipping Weight: 90kg
Shipping Dimensions: 830W x 840L x 550H mm
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



LEGEND
G = Gas