

Gas fry-top with two cooking zones with smooth chrome sloping hotplate, constructed in 304 stainless steel. 2 mm thick stainless steel top.

Hotplate recessed compared to worktop, fully welded construction for guaranteed ease of cleaning. Cooking surface plated with hard mirror-polished chrome with 65 mm cold zone at front of hotplate. 40mm round drain hole for grease collection with 2.5 litre grease draw.

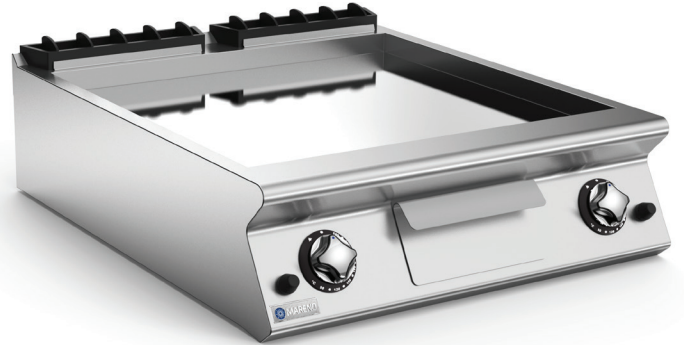
Heated by 4 steel burners with flame stabilizer and complete with pilot flame and flame failure. Gas supply controlled by thermostatically controlled valve with thermocouple. Cooking temperature thermostatically controlled, with adjustment from 110°C to 280°C. Ignition by piezo device with waterproof cap. Cooking surface 745mm x 700mm. Scraper for smooth hotplate supplied. IPX5 protection rating.

STANDARD FEATURES

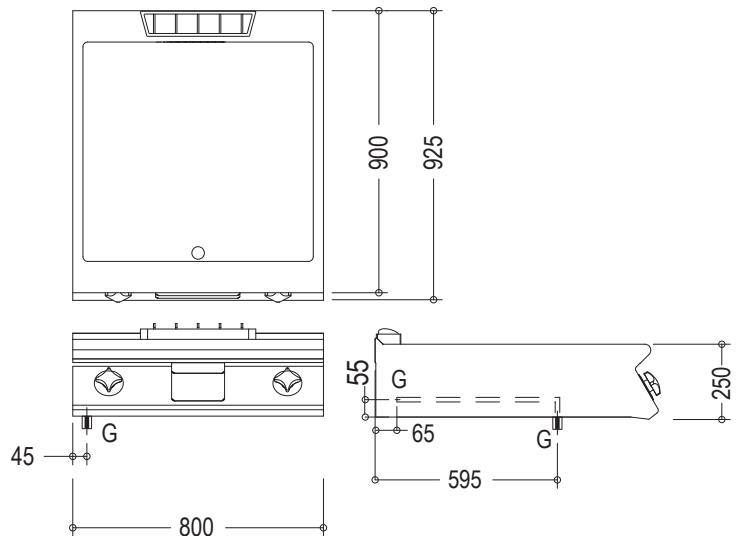
- 2 mm thick pressed stainless tops
- IPX5 water protection
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)
- Scraper for smooth hotplate supplied

OPTIONAL FEATURES

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



DIMENSIONS
900D x 800W x 250H mm
Plate Dimensions: 745 x 700
TECHNICAL DATA
Gas Type: Natural or Propane
Total Output (Gas): Natural Gas - 78MJ/h Propane Gas - 75.6MJ/h
Gas Connection: 1/2"
AGA approval number: 7417
SHIPPING DATA
Net Weight: 105kg
Shipping Weight: 115kg
Shipping Dimensions: 830W x 980L x 550H mm
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



LEGEND
G = Gas - 1/2"