

GAS FRY-TOPS WITH OVEN

Made of stainless steel AISI-304 (18/10).
Burner in stainless steel with pilot.

Piezoelectric ignition

Fat collector under the grill. Thermostat control of the hot plate temperature: 120°C- 310 °C.

2/1 GN oven in stainless steel, with burner in stainless steel, 8.000 Kcal/h. Pilot and thermocouple.

Oven with thermostatic control (130 °C - 350 °C).

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Model	Reference	Plate	Chromium	Surface dm ₂	Power kcal/h	Mj/h	Dimensions m m
I FTG9-11 L	1120222800 LPG 1120222801 NG	L	-	50	26.000	108	850x900x850
I FTG9-11 R	1120222815 LPG 1120222816 NG	R	-	50	26.000	108	850x900x850
I FTG9-11 L+R	1120222830 LPG 1120222831 NG	L+R	-	50	26.000	108	850x900x850
I FTG/C9-11 L	1120222845 LPG 1120222846 NG	L	C	50	24.000	100	850x900x850
I FTG/C9-11 R	1120222860 LPG 1120222861 NG	R	C	50	24.000	100	850x900x850
I FTG/C9-11 L+R	1120222875 LPG 1120222876 NG	L+R	C	50	24.000	100	850x900x850

SPECIFIC MODELS:

I : Free Standing.
P : Counter top.

C : 50 microns thickness chromium coated steel sheeting hot-plate.

L : Smooth hot-plate.

L+R : 2/3 smooth & 1/3 ribbed

R : Ribbed hot-plate.



Fry-top with oven FTG9-11 L+R