

313256

FTR8G9/B

## GAS GRIDDLE WITH A BRUSHED, CHROME-PLATED, 1/3 RIBBED PLATE (TOP VERSION)



- Gas griddle (80 cm), top version, with a brushed, chrome 2/3 smooth and 1/3 ribbed cooking plate to cook a variety of products: from meat to fish and vegetables.
- Deep drawn worktop with a hermetically welded recessed cooking plate, featuring large cooking area with rounded corners for enhanced hygiene and easy cleaning.
- The anti-scratch cooking plate ensures resistance to scratches and corrosion, while the striping enhances product grilling.
- The non-stick plate ensures quick and effortless cleaning, prevents oxidation, and eliminates any flavour transfer.
- The chrome-plated surface ensures less energy consumption and heat dispersion.
- Heating through 2 2-branch chrome-plated steel burners (8 kW) with 2 independent cooking zones.
- Operating thermostatic valve with temperature ranging between 150°C and 300°C.
- Safety thermostat.
- Scraper included.
- Height-adjustable rubberised plastic feet (15-25 mm).
- Chrome-plated griddles comply with EU Regulation 1935/2004 concerning food contact materials and articles which are intended to come into contact with food.
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Equipment intended for direct cooking of food, use for heating pots or pans is not permitted.
- Ignition through a piezoelectric device with a water protection cap.
- Pilot burner and safety thermocouple.
- Sloped Inclined cooking plate (15 mm thick) to drain grease and liquids.
- Heating and control commands specific for each zone.
- Removable liquid and grease collection drawer with overflow hole.
- Removable splashback on 3 sides and cap included.
- Technical compartment for easy connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

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**TECHNICAL DATA**

TOTAL POWER	16 kW	GAS POWER	16 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	1,69 m³/h
COOKING SURFACE	74,9x69,8 cm	PLATE TYPE	Brushed chrome-plated - 1/3 ribbed and 2/3 smooth
HEATING ZONES	n° 2	CE GAS CERTIFICATE NUMBER	CE-0085B00093
GAS CONNECTION DIAMETER	1/2" G EN10226-1	GAS CONNECTION HEIGHT (H)	35 mm
GAS CONNECTION HEIGHT (X)	766 mm	GAS CONNECTION HEIGHT (Y)	-75 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
WIDTH	80 cm	DEPTH	90 cm
HEIGHT	28 cm	PACKAGE WIDTH	86,0 cm
PACKAGE DEPTH	100,0 cm	PACKAGE HEIGHT	55 cm
NET WEIGHT	109 kg	GROSS WEIGHT	119 kg
VOLUME	0,47 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.26 m³/h	LATENT HEAT RELEASE	6400.0 W
SENSIBLE HEAT RELEASE	5600.0 W	STEAM RELEASE	9408.0 g/h

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**ACCESSORIES**

- 120595 GRIDDLE-CLEANING SCRAPER
- 120597 SCRAPER - SPARE BLADE KIT (10 PCS)
- 399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

INSTALLATION SCHEMES

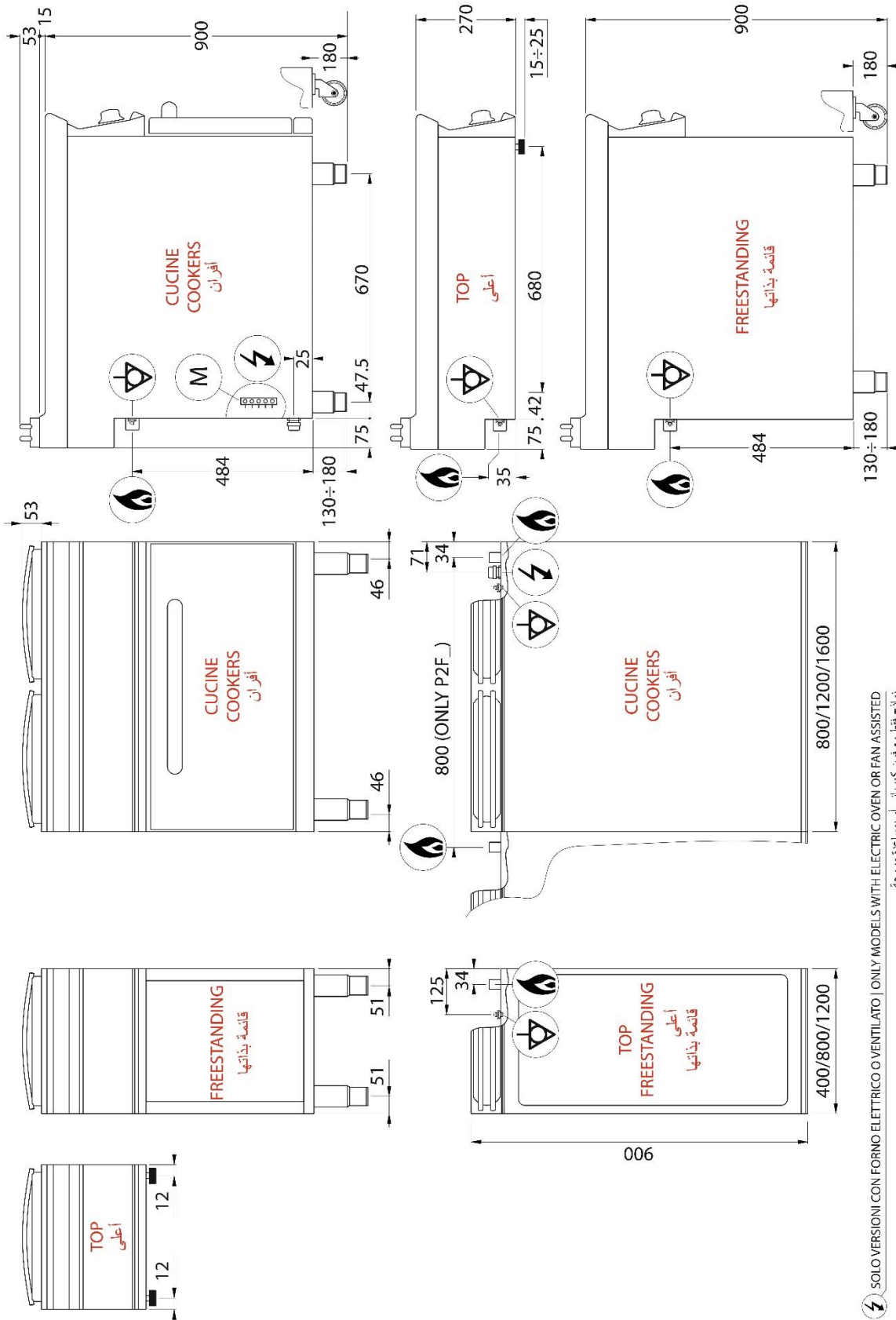


Fig.1 | Abb.1 | рис.1 || الصورة رقم ١ - 5415.618.00

⚡ SOLO VERSIONI CON FORNO ELETTRICO O VENTILATO | ONLY MODELS WITH ELECTRIC OVEN OR FAN ASSISTED  
 نمذاج فقط مع فرن كهربائي أو بمساعدة مروحة