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FTR8FG9/B

FREESTANDING GAS GRIDDLE WITH BRUSHED, CHROME-PLATED, 1/3 RIBBED PLATE ON OPEN CABINET



- Gas griddle on an open cabinet (80 cm) with a brushed chrome-plated, 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 the grilling of various products
- 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.
- AISI 304 stainless steel height-adjustable feet (133/195 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.

TECHNICAL DATA

TOTAL POWER	16 kW	GAS POWER	16 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	1,69 m³/h
CABINET DIMENSIONS	77x76,1x39,5 cm	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-0085BO0093	GAS CONNECTION DIAMETER	1/2"G EN10226-1
GAS CONNECTION HEIGHT (H)	484 mm	GAS CONNECTION HEIGHT (X)	766 mm
GAS CONNECTION HEIGHT (Y)	-75 mm	FOOT HEIGHT	133 mm
FOOT ADJUSTMENT	133/195 mm	WIDTH	80 cm
DEPTH	90 cm	HEIGHT	90 cm
PACKAGE WIDTH	86,0 cm	PACKAGE DEPTH	100,0 cm
PACKAGE HEIGHT	113 cm	NET WEIGHT	120 kg
GROSS WEIGHT	142,5 kg	VOLUME	0,98 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		

ACCESSORIES

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - SPARE BLADE KIT (10 PCS)
319002	STAINLESS STEEL RH/LH DOOR FOR TECNO74, TECNO90, MOSAICO74, MOSAICO90
319010	REAR COVERING PANEL FOR CABINET (L=80CM)
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