

613107

FTL35G7

GAS GRIDDLE WITH A SMOOTH PLATE (TOP VERSION)



- Gas griddle (35 cm top version) with a smooth steel cooking plate.
- Horizontal cooking plate (12 cm thick).
- Heating through 1 2-branch chrome-plated steel burner (7 kW).
- Valved tap with maximum temperature of 390°C.
- Height-adjustable rubberised plastic feet (15-25 mm).
- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- Appliances intended for direct cooking.
- Cooking plate hermetically sealed to the worktop.
- Ignition through a piezoelectric device with a water protection cap.
- Pilot burner and safety thermocouple.
- Grooving with a cap and removable drawer for collecting grease and liquids.
- Removable splashback on 3 sides included.
- Technical compartment for easy connection to the gas network.
- Gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- •The equipment is delivered in accordance with the customer's specifications in terms of installed nozzles, even during testing. G20 natural gas is the standard configuration. In addition, spare nozzles are included should conversion be necessary on site.



TECHNICAL DATA

TOTAL POWER	7 kW	GAS POWER	7 kW
NATURAL GAS CONSUMPTION	0,74 m³/h	COOKING SURFACE	34,6x56,4 cm
PLATE TYPE	Smooth	HEATING ZONES	n° 1
CE GAS CERTIFICATE NUMBER	CE-0085BO0093	GAS CONNECTION DIAMETER	1/2"G EN10226-1
GAS CONNECTION HEIGHT (H)	26 mm	GAS CONNECTION HEIGHT (X)	307 mm
GAS CONNECTION HEIGHT (Y)	-78 mm	FOOT HEIGHT	25 mm
FOOT ADJUSTMENT	15/25 mm	WIDTH	35 cm
DEPTH	70 cm	HEIGHT	28 cm
PACKAGE WIDTH	79,0 cm	PACKAGE DEPTH	41,0 cm
PACKAGE HEIGHT	53,0 cm	NET WEIGHT	35 kg
GROSS WEIGHT	41 kg	VOLUME	0,1700 m ³
HARMONISED CODE	84198180	LPG CONSUMPTION	0.55 m³/h
LATENT HEAT RELEASE	2800.0 W	SENSIBLE HEAT RELEASE	2450.0 W
STEAM RELEASE	4116.0 g/h		

ACCESSORIES

120595 GRIDDLE-CLEANING SCRAPER

120597 SCRAPER - SPARE BLADE KIT (10 PCS) 619005 PAIR OF JOINTS FOR GRIDDLES



INSTALLATION SCHEMES

