
613108

FTR35G7

GAS GRIDDLE WITH A RIBBED PLATE (TOP VERSION)



- Gas griddle with steel ribbed plate (35 cm top version).
- 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	Ribbed	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	80 cm	PACKAGE DEPTH	40 cm
PACKAGE HEIGHT	53,0 cm	NET WEIGHT	35,6 kg
GROSS WEIGHT	40 kg	VOLUME	0,1700 m³
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



IMMAGINE DA DEFINIRE