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FTR12G7/B

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



- Gas griddle (120 cm), top version, 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.
- The cooking plate, recessed and hermetically welded to the worktop, allows you to cook large quantities of different foods
- Sloped cooking plate (15 mm thick) to facilitate the drainage of grease and liquids..
- 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 3 2-branch chrome-plated steel burners (7 kW) with 3 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 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.
- 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	21.6 kW	GAS POWER	21.6 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	2,22 m³/h
COOKING SURFACE	113x56 cm	PLATE TYPE	Brushed chrome-plated - 1/3 ribbed and 2/3 smooth
HEATING ZONES	n° 3	CE GAS CERTIFICATE NUMBER	CE-0085B00093
GAS CONNECTION DIAMETER	1/2" G EN10226-1	GAS CONNECTION HEIGHT (H)	35 mm
GAS CONNECTION HEIGHT (X)	1166 mm	GAS CONNECTION HEIGHT (Y)	-63 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
WIDTH	120 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	127 cm
PACKAGE DEPTH	81 cm	PACKAGE HEIGHT	54 cm
NET WEIGHT	123 kg	GROSS WEIGHT	132 kg
VOLUME	0,55 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.7 m³/h	LATENT HEAT RELEASE	8640.0 W
SENSIBLE HEAT RELEASE	7560.0 W	STEAM RELEASE	12700.8 g/h

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**ACCESSORIES**

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - SPARE BLADE KIT (10 PCS)
719040	SIDE HEAT PROTECTION DEVICE
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

## INSTALLATION SCHEMES



Fig.1 | Abb.1 | рис.1 - 5415.649.00