

713187

FTR8G7/B

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



- Gas griddle (80 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.
- Deep drawn worktop with a hermetically welded recessed cooking plate, featuring large cooking area with rounded corners for enhanced hygiene and easy cleaning.
- Sloped cooking plate (12 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 2 2-branch chrome-plated steel burners (7 kW) with 2 independent working 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.

TECHNICAL DATA

TOTAL POWER	14 kW	GAS POWER	14 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	1,48 m³/h
COOKING SURFACE	74,8x56,4 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)	35 mm
GAS CONNECTION HEIGHT (X)	766 mm	GAS CONNECTION HEIGHT (Y)	-63 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
WIDTH	80 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	87 cm
PACKAGE DEPTH	81 cm	PACKAGE HEIGHT	54 cm
NET WEIGHT	80,2000 kg	GROSS WEIGHT	89,0000 kg
VOLUME	0,40 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.1 m³/h	LATENT HEAT RELEASE	5600.0 W
SENSIBLE HEAT RELEASE	4900.0 W	STEAM RELEASE	8232.0 g/h

ACCESSORIES

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

INSTALLATION SCHEMES

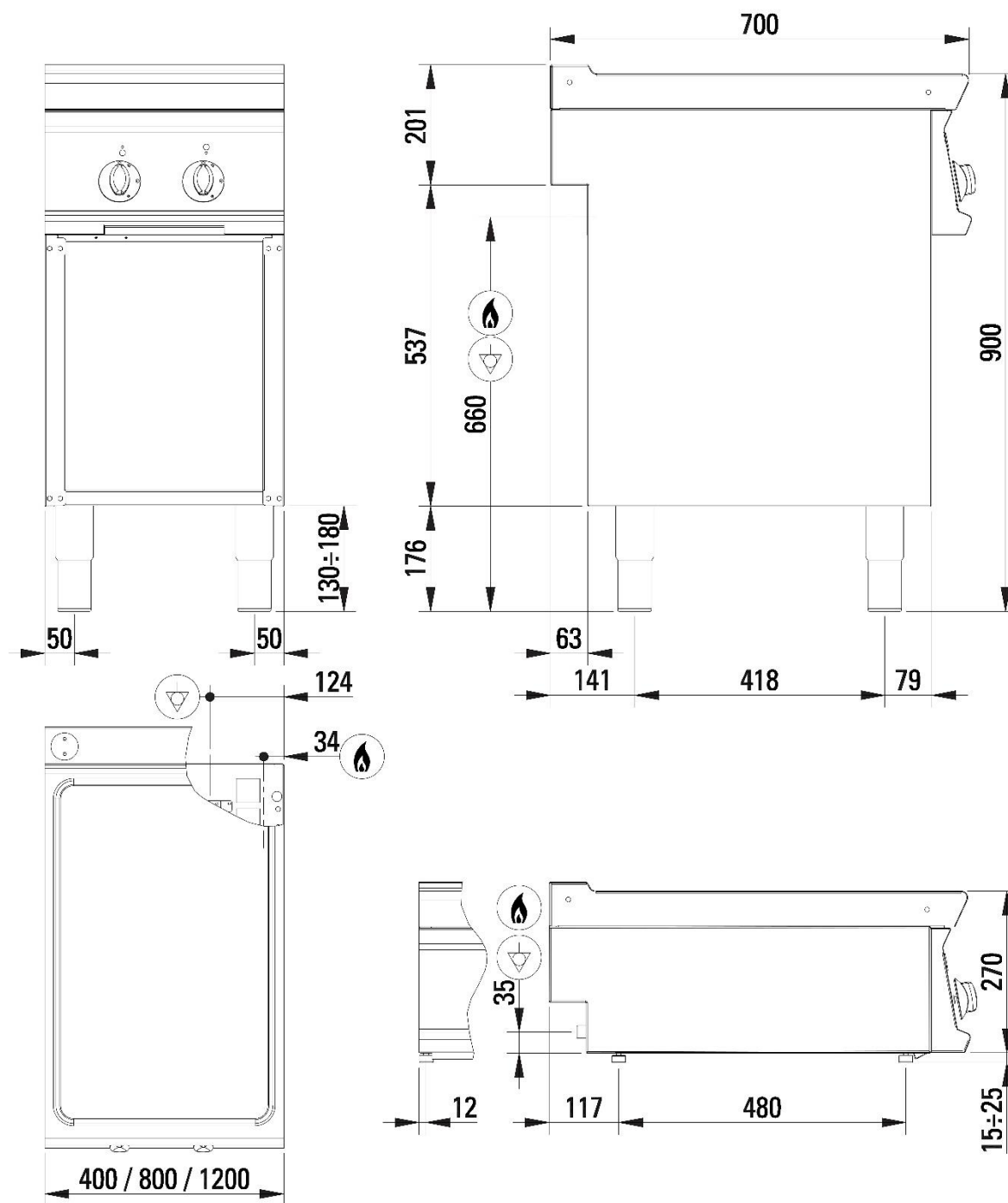


Fig.1 | Abb.1 | рис.1 - 5415.649.00