

713188

FTRR8G7/B

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



- Gas griddle (80 cm), top version, with a brushed chrome-plated, 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 7 kW 2-branch chrome-plated steel burners.
- Operating thermostatic valve with temperature ranging between 150°C and 300°C.
- Safety thermostat.
- 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 - ribbed |
| HEATING ZONES | n° 2 | CE GAS CERTIFICATE NUMBER | CE-0085B00093 |
| 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 | 87,0 cm |
| PACKAGE DEPTH | 81,0 cm | PACKAGE HEIGHT | 54 cm |
| NET WEIGHT | 74,4 kg | GROSS WEIGHT | 84,4 kg |
| VOLUME | 0,3900 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

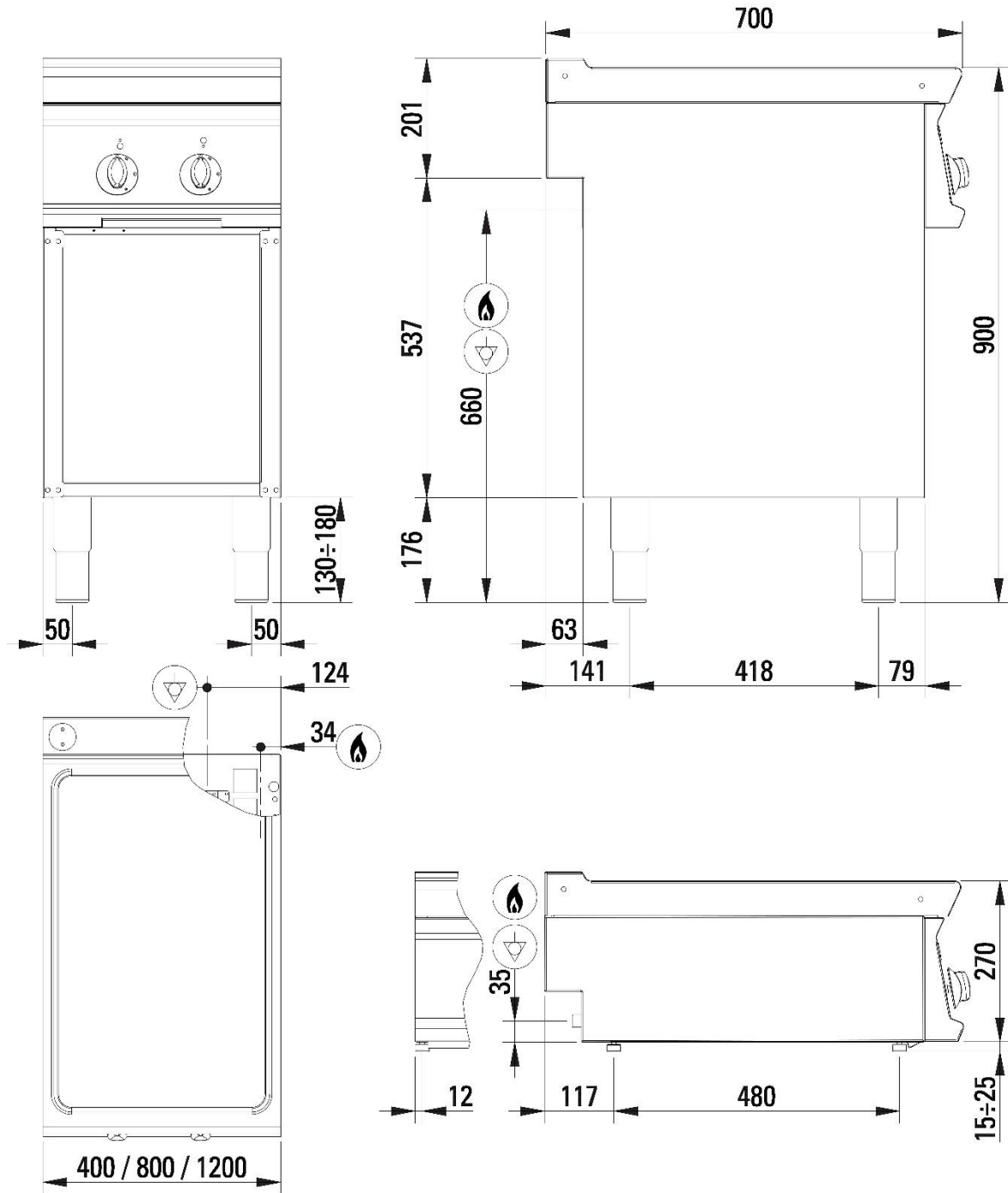


Fig.1 | Abb.1 | рис.1 - 5415.649.00