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FTR4FG7/B

FREESTANDING GAS GRIDDLE WITH BRUSHED, CHROME-PLATED, RIBBED PLATE ON OPEN CABINET



- Freestanding gas griddle on an open cabinet (40 cm) 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 1 2-branch chrome-plated steel burner (7 kW).
- Operating thermostatic valve with temperature ranging between 150°C and 300°C.
- Safety thermostat.
- AISI 304 stainless steel height-adjustable feet (133/195 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	7 kW	GAS POWER	7 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	0,74 m³/h
CABINET DIMENSIONS	33x57,4x39,5 cm	COOKING SURFACE	35,3x56,4 cm
PLATE TYPE	Brushed chrome-plated - ribbed	HEATING ZONES	n° 1
CE GAS CERTIFICATE NUMBER	CE-0085BO0093	GAS CONNECTION DIAMETER	1/2"G EN10226-1
GAS CONNECTION HEIGHT (H)	660 mm	GAS CONNECTION HEIGHT (X)	366 mm
GAS CONNECTION HEIGHT (Y)	-63 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	WIDTH	40 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	81 cm	PACKAGE DEPTH	47 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	53,0000 kg
GROSS WEIGHT	63 kg	VOLUME	0,4300 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)
319002	STAINLESS STEEL RH/LH DOOR FOR TECNO74, TECNO90, MOSAICO74, MOSAICO90
719004	TECNO74 REAR COVERING PANEL FOR FREESTANDING ELEMENTS (L=40CM)
799503	SIDE COVERING PANEL FOR FREESTANDING MODULE
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES



Fig.1 | Abb.1 | рис.1 - 5415.649.00