

## FRE74GC

## ELECTRIC FRY TOP WITH OPEN UNIT, RIBBED COMPOUND PLATE



- Steel unit
- 1.2mm thick pressed top lowered by 3cm compared to the work surface
- Work surface adjustable from 850 to 900mm
- Built-in plate for even cooking and ease of cleaning.
- Ribbed compound plate (FE 430 and AISI 316)
- Top with drain hole and pressed fat collector GN 1/2
- Shaped instrument panel with controls tilted toward the operator
- Heated by plated elements in incoloy Warning light on the control panel to indicate heating
- Cooking temperature controlled thermostatically from 50 to 330 °C
- Cooking surface 330x470mm

### General technical data

Dimensions: (mm) **800x700x900**

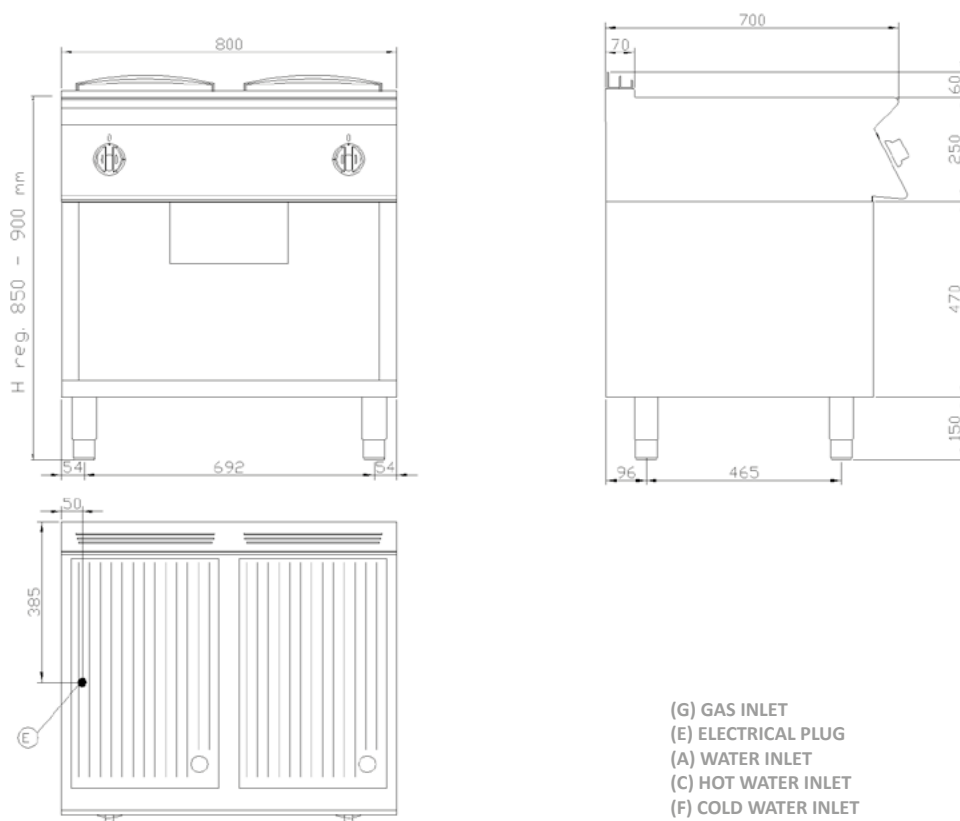
Volume: (m<sup>3</sup>) **0,9**

Weight:: (Kg) **120**

### Electrical connection

kW **12**

Power supply voltage **VAC 400/3N 50/60Hz**



- (G) GAS INLET
- (E) ELECTRICAL PLUG
- (A) WATER INLET
- (C) HOT WATER INLET
- (F) COLD WATER INLET
- (S) WATER DRAIN