

FRG74GC

GAS FRY TOP WITH OPEN UNIT, COMPOUND RIBBED PLATE



- Steel unit
- 1.2mm thick pressed top lowered by 3cm compared to the work surface
- Height-adjustable cooktop (850-900 mm)
- Built-in plate for even cooking and ease of cleaning
- Ribbed compound plate (FE430 and AISI316)
- Top with drain hole and pressed fat collector GN1/3
- Shaped instrument panel with controls tilted toward the operator
- Heated by a two-branch steel burner with stabilised flame and 4 flame lines for each area
- Gas controlled by a safety thermostatic valve with cut-out
- Manually controlled temperature
- Automatic piezoelectric ignition
- Cooking surface 330x470mm
- Open steel base
- Stainless steel height-adjustable feet

General technical data

Dimensions: (mm) **800x700x900**

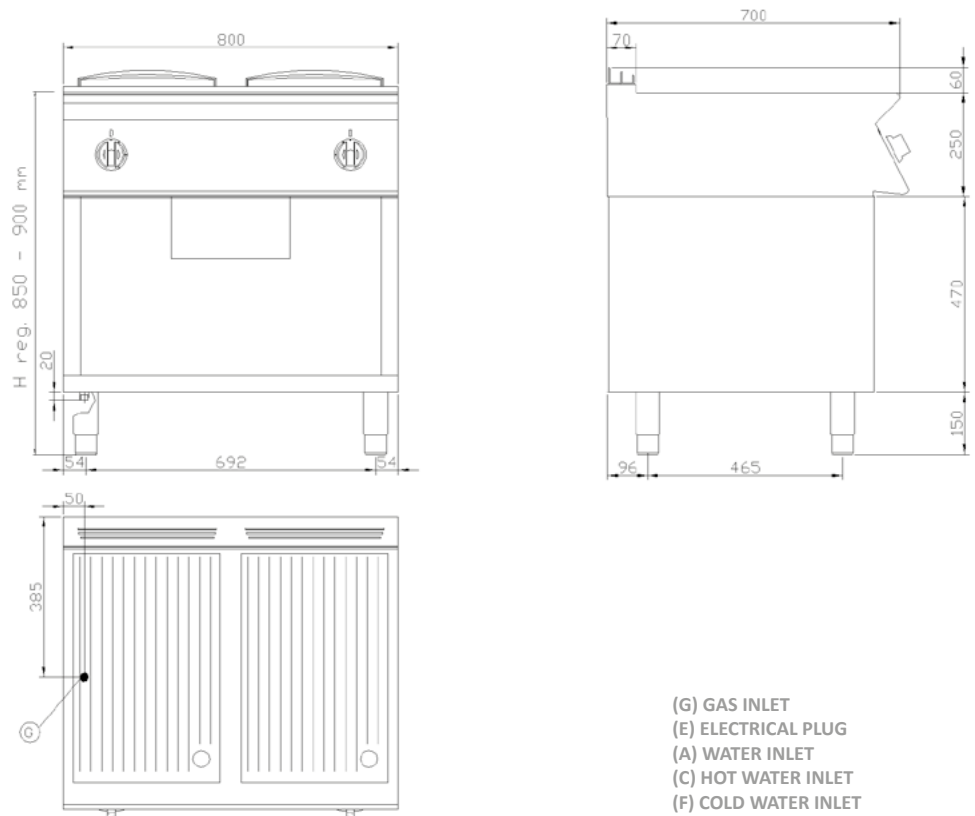
Volume: (m³) **0,9**

Weight:: (Kg) **120**

Gas connection

kW **14**

UNI ISO 7\1 R 1/2"



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