

70GRG40

GRIGLIA A RADIANTE AD ACQUA SU MOBILE APERTO

WATER-HEATED RADIATING GRID ON OPEN-FRONTED UNIT

Caratteristiche Features

Grigliati per pesce (standard) o carne in acciaio inox AISI 304 | Grigliato facilmente estraibile per la pulizia e manutenzione | Bruciatore in acciaio inox AISI 304 a fiamma stabilizzata | Rubinetto valvolato con fiamma pilota per l'accensione dei bruciatori | Accensione piezoelettrica del pilota | Calore irraggiato uniformemente mediante cupolini posizionati sopra i bruciatori | Bacinella acqua | Rubinetto carico e scarico acqua | Scarico fumo in ghisa rimovibile | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione | Piedini in acciaio inox regolabili in altezza

Fish grid (standard) or meat grid in stainless steel AISI 304 | Grid easily removable for easy cleaning and maintenance | Burner in stainless steel AISI 304 with stabilized flame | Valve tap with pilot flame for gas burner ignition | Piezoelectric pilot ignition | Transfer heat by small dome-shaped set above burners | Water basin | Water cock for filling and emptying | Removable vitrified cast iron exhaust grate | Control panel which can be quickly removed for easy cleaning and maintenance | Adjustable AISI 304 stainless steel feet



MODELLO
MODEL



DIMENSIONI mm
DIMENSIONS mm



POTENZA GAS KW
GAS POWER KW



VOLUME m³



PESO Kg
WEIGHT Kg



ALLACCIAMENTO GAS
GAS CONNECTION

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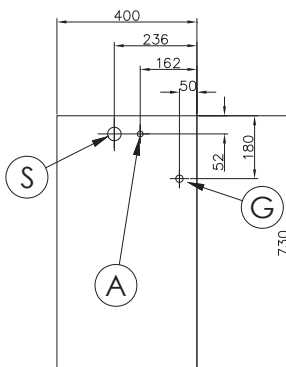
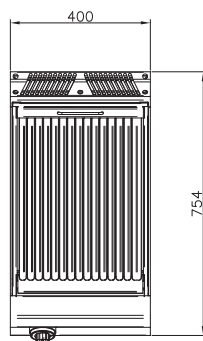
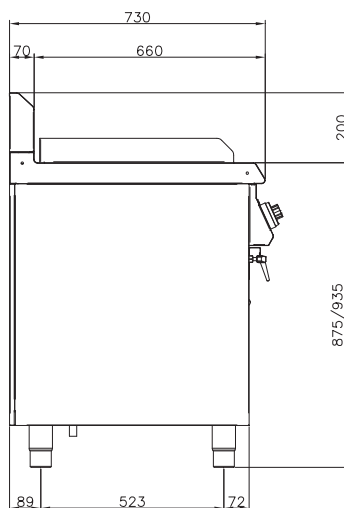
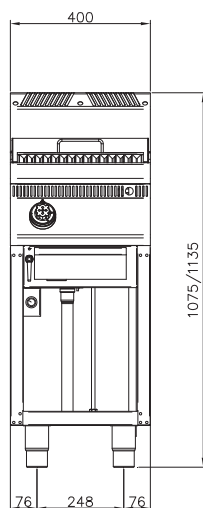
400x730x900

10

0,5

50

Ø 1/2"



A = Carico acqua Ø 3/8"
Water supply Ø 3/8"
S = Scarico acqua Ø 32
Water drain Ø 32
G = Gas Ø 1/2"