

70TFG12L

| FRY-TOP A GAS TOP

| TOP GAS FRY-TOP

| Caratteristiche

| Features



| Piastra di cottura realizzata in speciale acciaio levigato di grosso spessore (20 mm) | Paraspruzzi perimetrale 30/10 in acciaio inox AISI 304 saldato ermeticamente | Cassetto raccogli grassi estraibile | Bruciatori in acciaio inox a fiamma stabilizzata | Regolazione della temperatura da 100° a 300°C mediante rubinetto termostato con sicurezza e termocoppia | Accensione piezoelettrica del pilota | Scarico fumo in ghisa rimovibile | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione

| Cooking plate in special thick honed steel (20 mm) | 30/10 perimeter splashguard in AISI 304 hermetically welded stainless steel | Removable fat collecting drawer | Burners in stainless steel with stabilized flame | Temperature regulation from 100°C to 300°C by means of thermostatic tap with safety valve and thermocouple | Piezoelectric pilot ignition | Removable vitrified cast iron exhaust grate | Control panel which can be quickly removed for easy cleaning and maintenance



MODELLO
MODEL



DIMENSIONI mm
DIMENSIONS mm



POTENZA GAS KW
GAS POWER KW



VOLUME m³

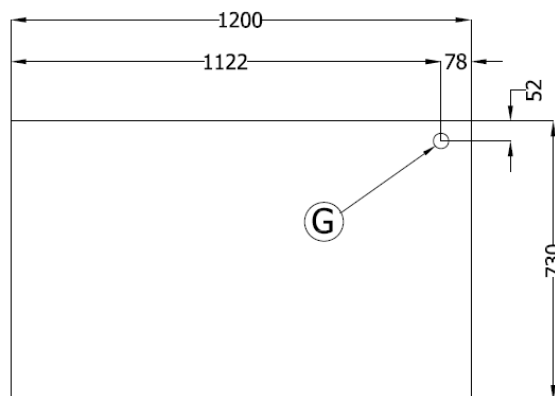
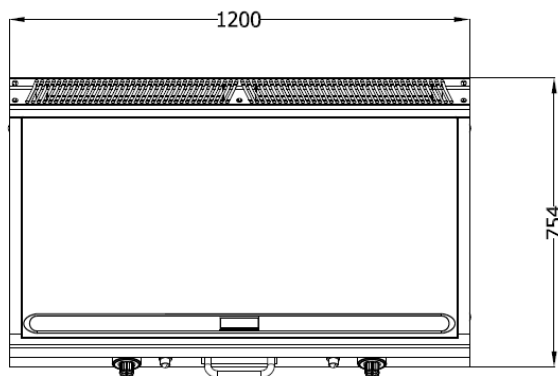
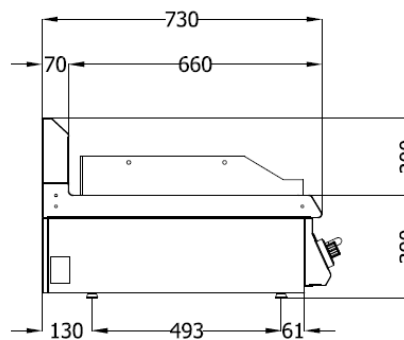
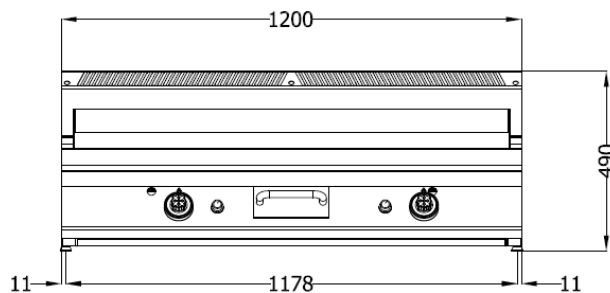


PESO Kg
WEIGHT Kg



ALLACCIAMENTO GAS
GAS CONNECTION

70TFG12L	1200x730x290	21	1,2	197	Ø 1/2"
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G = Gas Ø 1/2"