

80FTG12L

| FRY-TOP A GAS SU MOBILE APERTO

| GAS FRY-TOP ON OPEN-FRONTED UNIT

## | 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 | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione | Scarico fumo in ghisa rimovibile | Piedini in acciaio inox regolabili in altezza

| 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 | Control panel which can be quickly removed for easy cleaning and maintenance | Removable vitrified cast iron exhaust grate | 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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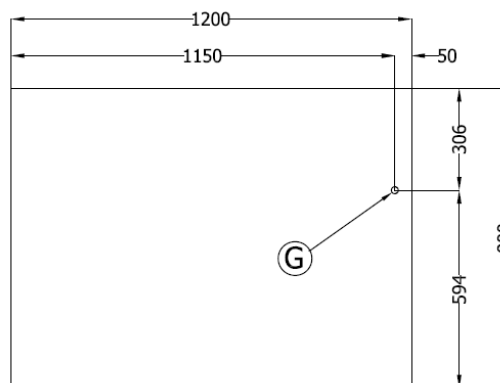
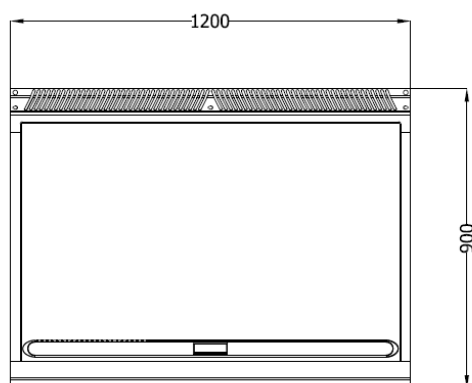
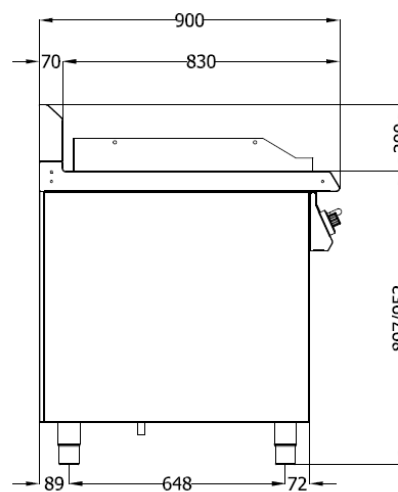
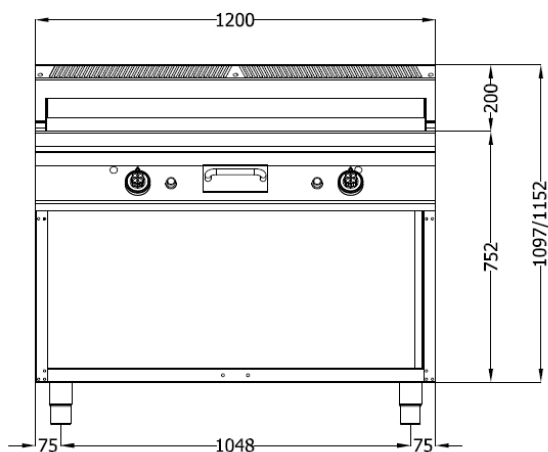
1200x900x900

24

1,8

230

Ø 1/2"



G = Gas Ø 1/2"