90FTG90LR

| FRY-TOP A GAS SU MOBILE APERTO

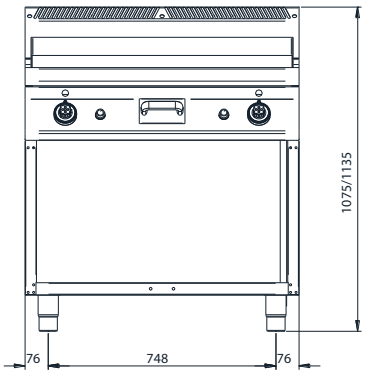
| GAS FRY-TOP ON OPEN-FRONTED UNIT

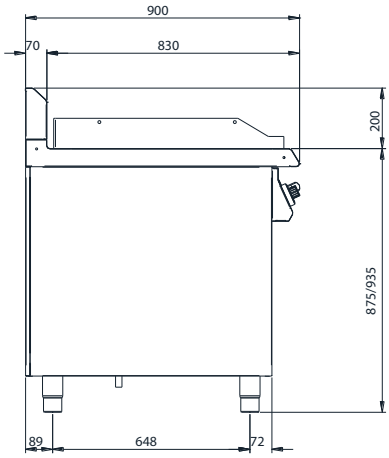
| Caratteristiche
| *Features*

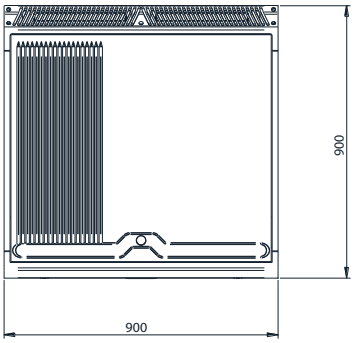
| Piastra di cottura realizzata in speciale acciaio levigato di grosso spessore | Paraspruzzi perimetrale 30/10 in acciaio inox AISI 304 saldato ermeticamente | Cassetto raccogli grassi estraibile | Comandi sdoppiati per il riscaldamento differenziato della piastra | Bruciatori in acciaio inox a fiamma 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

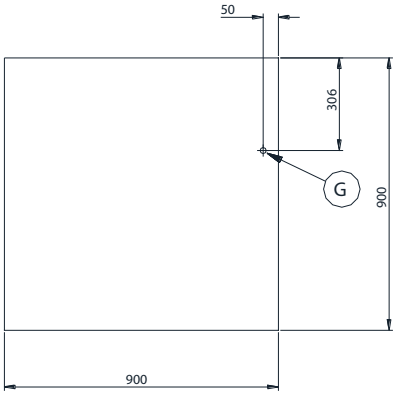
| *Cooking plate in special thick honed steel* | *30/10 perimeter splashguard in ISI 304 hermetically welved stainless steel* | *Removable fat collecting drawer* | *Dual control for the differentiated heating of the plate* | *Burners in stainless steel with stabilized flame* | *Temperature regulation 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 m^3	PESO Kg *WEIGHT Kg*	ALLACCIAMENTO GAS *GAS CONNECTION*
90FTG90LR	900x900x900	16	1,2	152	Ø 1/2"









G = Gas Ø 1/2"

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