



| 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 | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione | Scarico fumo in ghisa rimovibile | 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 | Control panel which can be quickly removed for easy cleaning and maintenance | Removable vitrified cast iron exhaust grate | Adjustable AISI 304 stainless steel feet

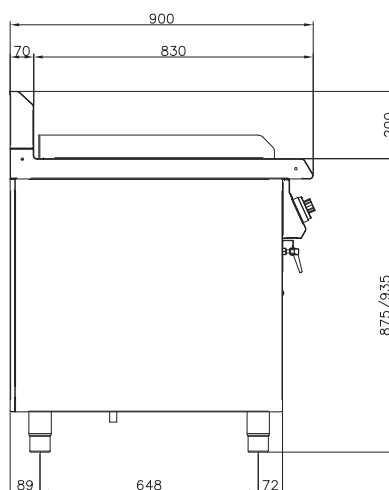
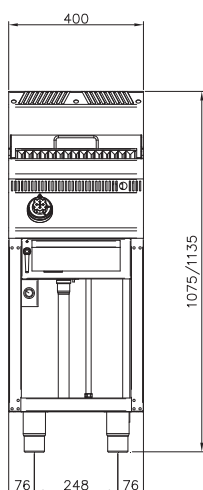


A diagram of a kitchen stove. A horizontal double-headed arrow above the stove indicates its width. A vertical double-headed arrow to the left of the stove indicates its height.



ALLACCIAMENTO GAS
GAS CONNECTION

80GRG40	400x900x900	13	0,6	85	Ø 1/2"
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G = Gas $\varnothing$ 1/2"

