| SCHEDA TECNICA | TECHNICAL DATA

11FTG90LC

| FRY-TOP A GAS SU MOBILE APERTO

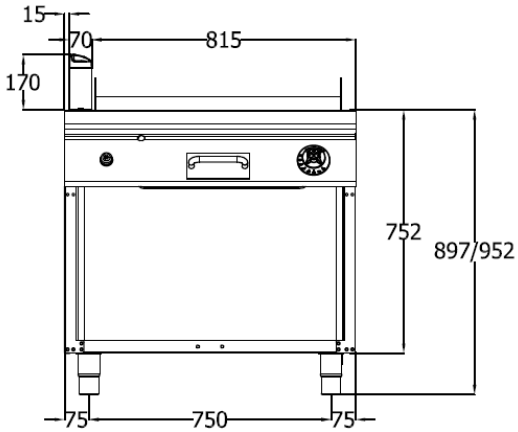
| GAS FRY-TOP ON OPEN-FRONTED UNIT

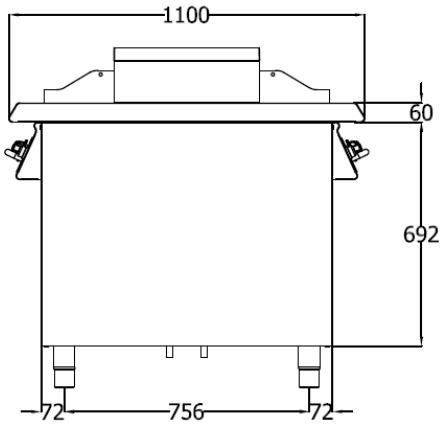
| Caratteristiche
| *Features*

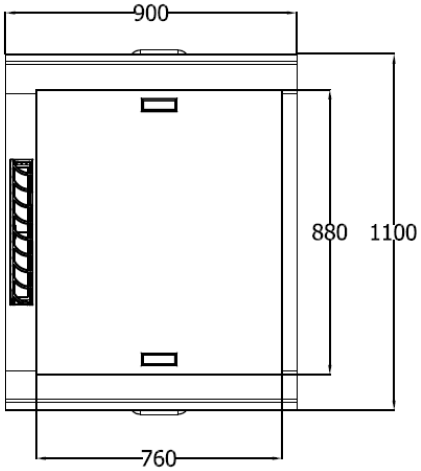
| Piastra di cottura realizzata in speciale acciaio levigato di grosso spessore | Paraspruzzi perimetrale 30/10 in acciaio inox AISI 304 saldato ermeticamente | Cassetti raccogli grassi estraibili | Comandi sdoppiati per il riscaldamento differenziato della piastra | Bruciatori in acciaio inox a fiamma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

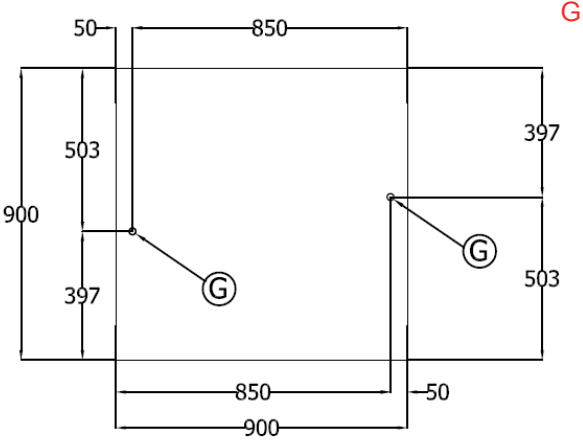
| *Cooking plate in special thick honed steel | 30/10 perimeter splashguard in ISI 304 hermetically welved stainless steel | Removable fat collecting drawer | Dual control for the differentiated heating of the plate | Burners in stainless steel with stabilized flame | Temperature regulation from 100°C 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 | 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*
11FTG90LC	900x1100x900	16	1,3	175	Ø 1/2"









G = Gas Ø 1/2"

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