

MARENO ANFT9-6GL

GAS FRY-TOP WITH SMOOTH HOTPLATE

Gas fry-top with single cooking zone with smooth sloping hotplate, constructed in 304 stainless steel. 2mm thick stainless steel top. Hotplate recessed compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65mm cold zone at front of hotplate. 40mm round drain hole for grease collection with 1.5 litre grease draw. Heated by 2 steel burners with flame stabilizer and complete with pilot flame and flame failure. Gas supply controlled by hi/lo tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 C°. Ignition by piezo device with waterproof cap. Cooking surface 545 x 700 mm. Scraper for smooth hotplate supplied. IPX5 protection rating.



STANDARD FEATURES

- Heavy Duty 2mm thick pressed tops
- High efficiency burners
- Modern appealing look
- Flame failure and pilot lights standard
- Hygiene valve collar on all front controls
- Modular design
- IPX5 water rating
- Easy to clean
- Recessed griddle plates

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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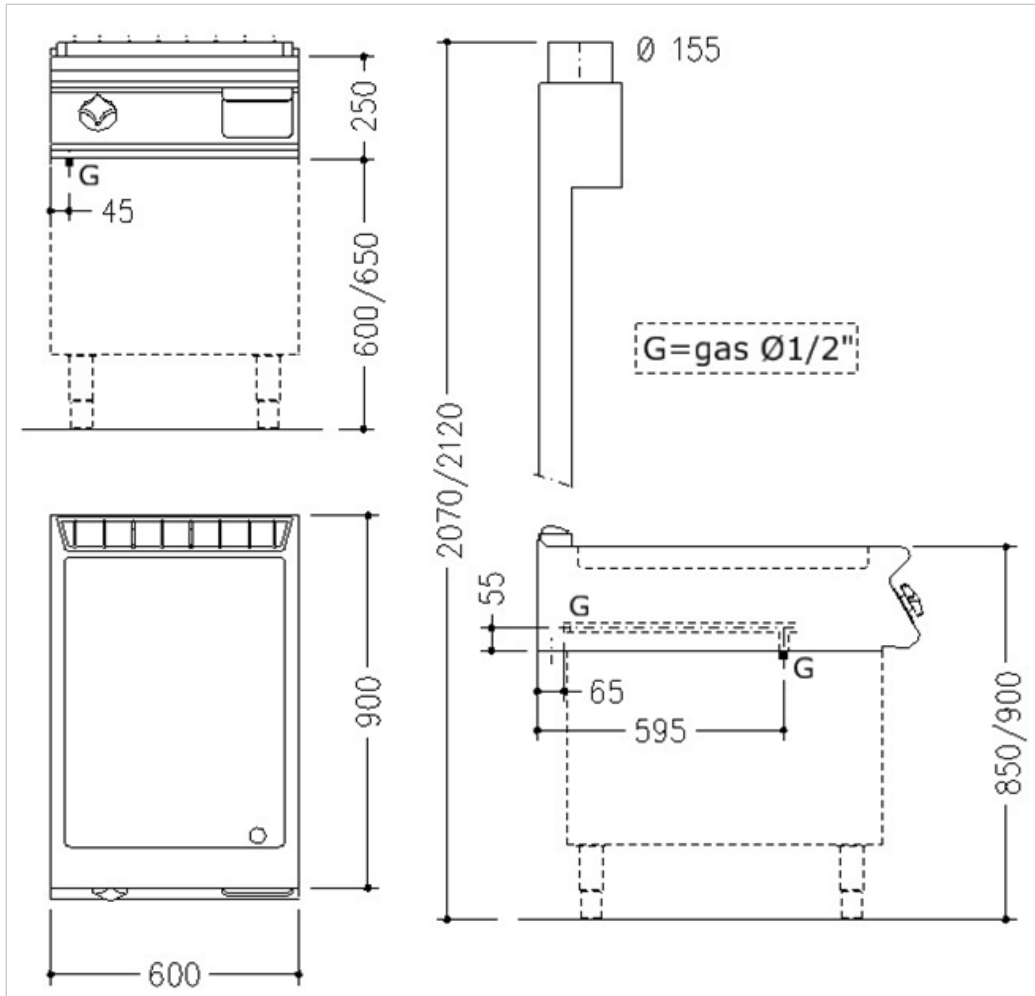
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DIMENSIONS

External Dimension: 930D x 600W x 250H mm

TECHNICAL DATA

Gas type	Natural or LP
Total Output (gas)	40mj
Gas Connection	1/2"

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