

Gas fry-top with two cooking zones with smooth sloping hotplate, constructed in AISI 304 stainless steel. 2 mm thick stainless steel top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning.

Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 °C. Automatic ignition by means of piezoelectric device with waterproof cap.

Cooking surface 745x700 mm. Scraper for smooth hotplate supplied. IPX5 protection rating.

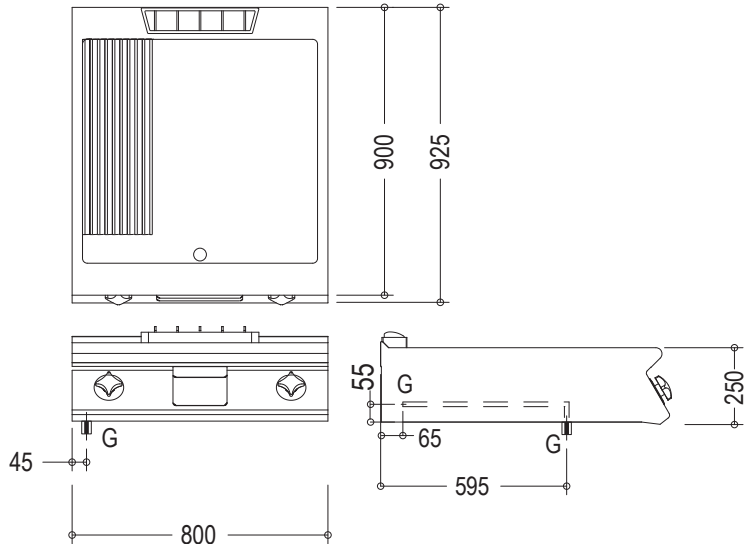
STANDARD FEATURES

- 2 mm thick pressed stainless tops
- IPX5 water protection
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)
- Scraper for smooth hotplate supplied

OPTIONAL FEATURES

- Flexible gas hose with quick disconnect
- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop

DIMENSIONS	
900D x 800W x 250H mm	
Plate Dimensions: 745 x 700	
TECHNICAL DATA	
Gas Type: Natural or Propane	
Total Output (Gas): Natural Gas - 55MJ/h Propane Gas - 50.4MJ/h	
Gas Connection: 1/2"	
AGA approval number: 7417	
SHIPPING DATA	
Net Weight: 101kg	
Shipping Weight: 111kg	
Shipping Dimensions: 830W x 980L x 550H mm	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	



LEGEND
G = Gas - 1/2"