

# U7FTG80L

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 | 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 elettronica a pila 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 | 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 | Electronic battery 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<sup>3</sup>



PESO Kg  
WEIGHT Kg



ALLACCIAMENTO GAS  
GAS CONNECTION

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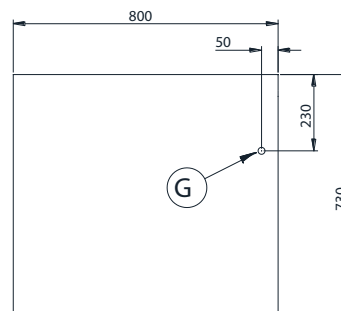
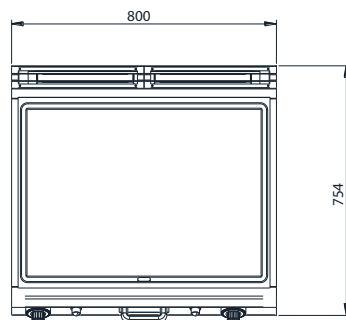
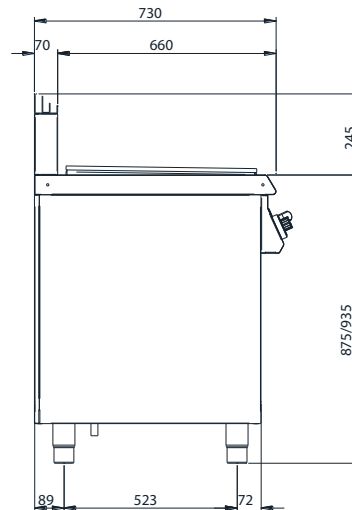
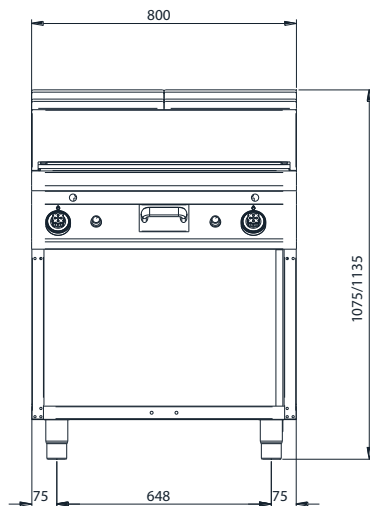
800x730x900

13.8

0,9

114

Ø 1/2"



G = Gas Ø 1/2"