

Gas fry-top with chromed fry plate, constructed in AISI 304 stainless steel.

Splash guard around three sides and front grease channel with drainage hole connected to a large capacity removable drainage drawer.

Heated by stable-flame steel burner complete with pilot flame and safety thermocouple. Gas supply controlled by safety valve.

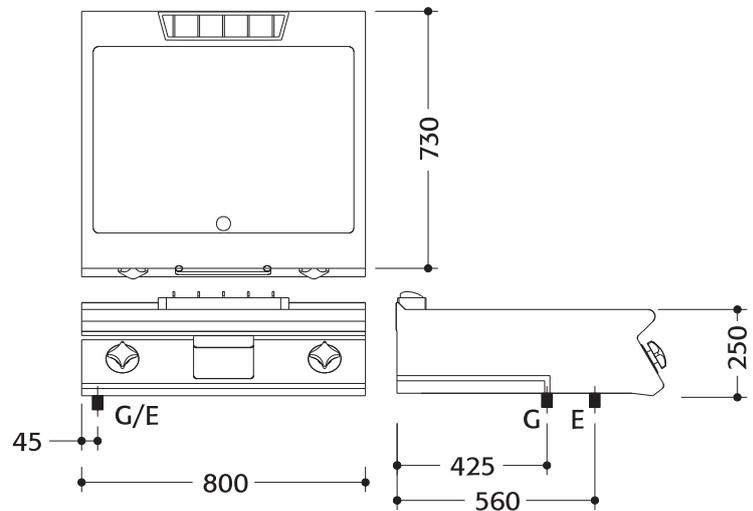
Automatic piezoelectric ignition. Cooking surface: 750 x 500mm.

STANDARD FEATURES

- Heavy Duty 1.5mm thick pressed tops
- Modular design
- High efficiency burners
- IPX4 water rating
- Easy to clean
- Flame failure and pilot lights standard
- Interlocking device supplied standard on all units

OPTIONAL FEATURES

- Cabinet base
- Hygienic cabinet base
- Stand base
- Castors
- Flexible gas hose with quick disconnect and restraining kit



DIMENSIONS

External: 730D x 800W x 230H mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output: 44MJ

Gas Connection: 1/2"

AGA approval number: 6755

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.