

fry top smooth 3,6 kW

G6I100E



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Short Form Specification

Name: _____

Item: _____

Model: _____

Main Features

- Stainless steel body
- Easy to clean and hygienic
- Safety gas valve
- Ergonomic design
- Adjustable legs
- Long life
- High efficiency burner
- Homogenous cooking surface
- Available LPG or natural gas

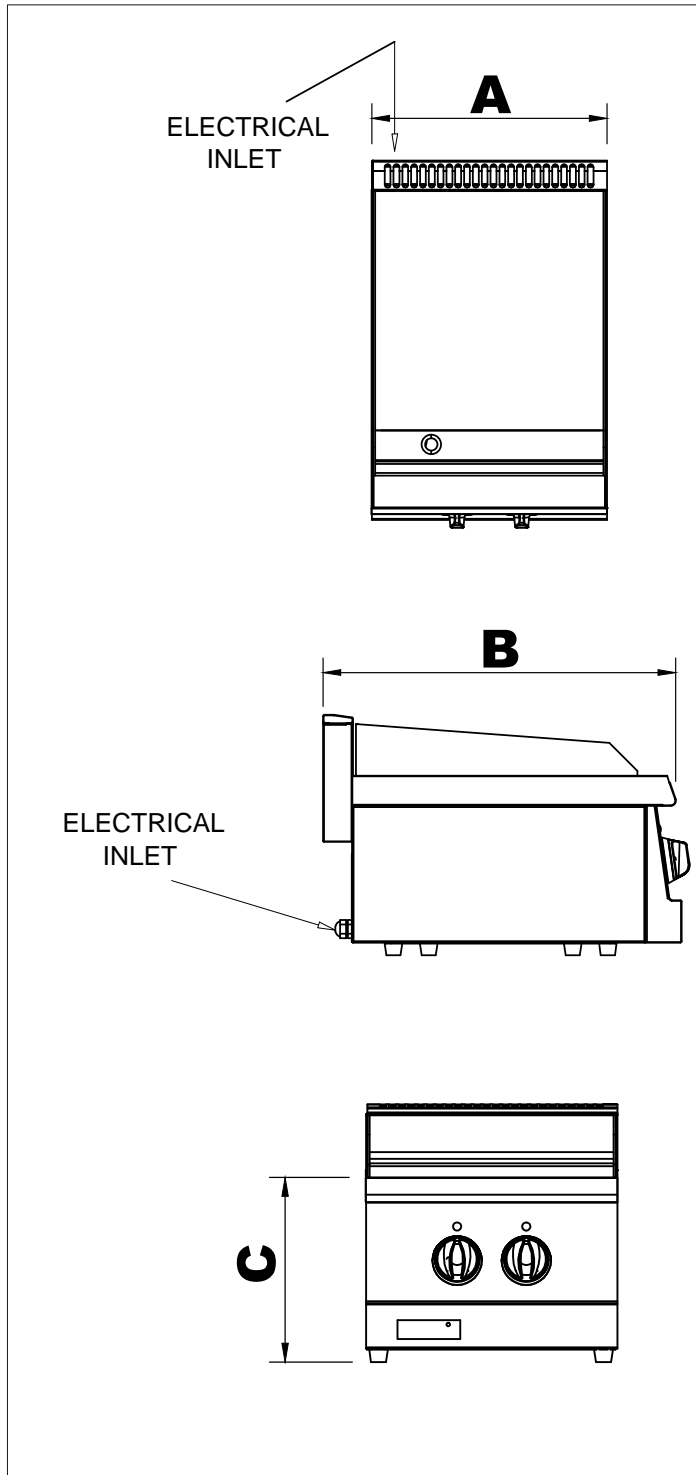
Product Highlighting Details

- Smooth, ribbed and ½ smooth + ½ ribbed fry top plates versions
- ST 52 steel or hard chromium coated steel 15 mm thick griddle plate
- Cooking surface perimeter is 3 mm thick stainless steel
- Slightly sloped cooking surface, easy and convenient for cleaning, with liquid discharge hole.
- Homogenous heated cooking surface
- Special machined grooves
- Waste oil drawer
- Thermostatic temperature control
- Thermocouple safety device connected to the burner
- Piezo-electric burner ignition
- Insulation to prevent overheating of the body and reduce energy losses
- Operating temperature range (50-300 ° C)

APPROVAL: _____

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Code	G6I100E
Width (A)	400
Dept (B)	600
Hight (C)	300
Electrical Inlet	400 V 3 N PE
Power	3,6 Kw
Weight (kg)	35
Volume (m ³)	0,18