

fry top fully ribbed 6 kW

## G6I210E



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### G6I210E

#### **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

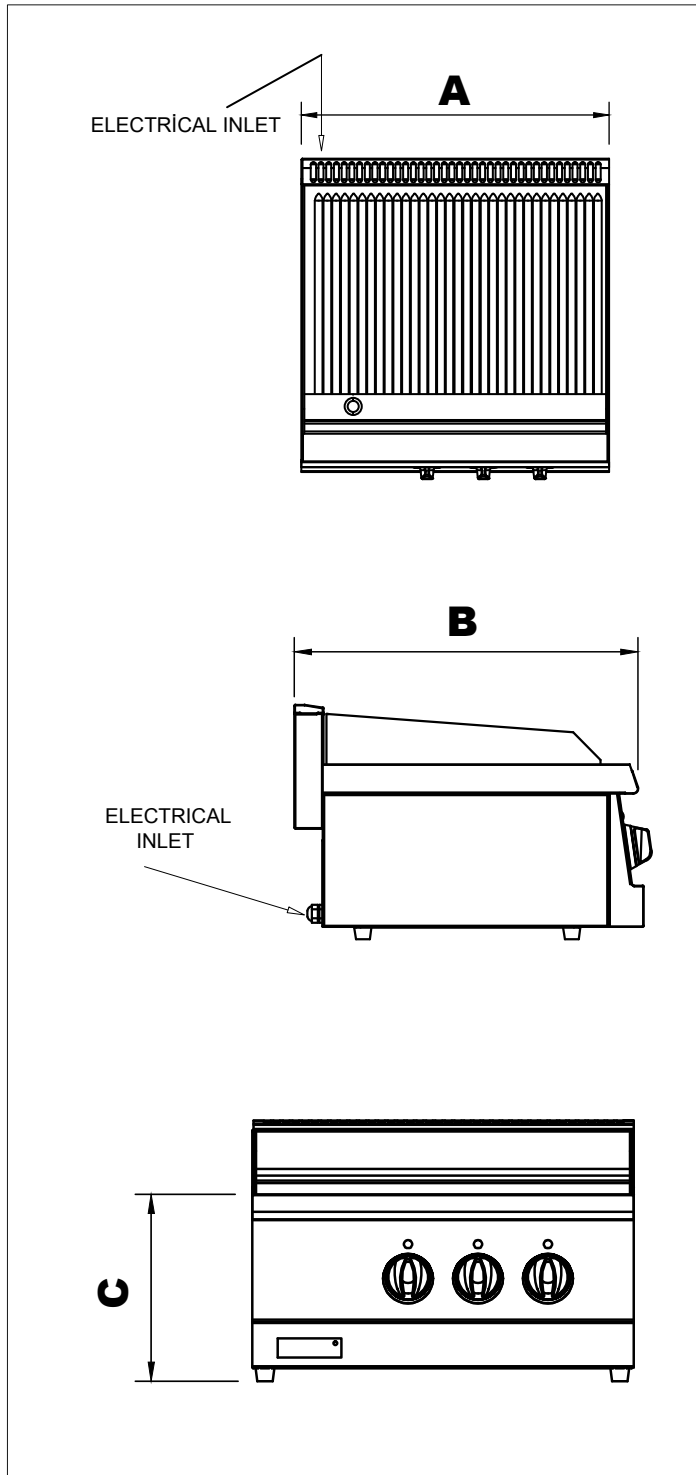
### Product Highlighting Details

- 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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## G6I210E



Code	G6I210E
Width (A)	600
Dept (B)	600
Hight (C)	300
Electrical Inlet	400 V 3 N PE
Power	6 Kw
Weight (kg)	50
Volume (m <sup>3</sup> )	0,28