

fry top fully ribbed 3,6 kW

## G7I110E



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### G7I110E

#### Short Form Specification

Name: \_\_\_\_\_

Item: \_\_\_\_\_

Model: \_\_\_\_\_

### Main Features

- Stainless steel body.
- Easy to clean and hygienic.
- Ergonomic design.
- Adjustable legs.
- Long life, easy to operate and maintenance.
- Homogenous cooking surface and special processed grooves.

### Product Highlighting Details

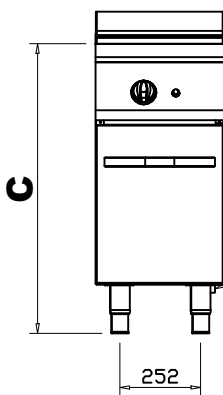
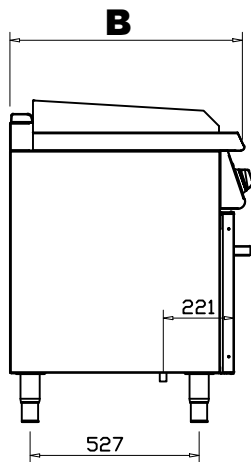
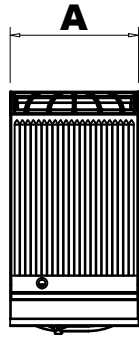
- Smooth, ribbed and ½ smooth + ½ ribbed fry top plates versions
- Fry top with cupboard
- ST 52 steel or hard chromium coated steel 15 mm thick griddle plate
- Cooking surface perimeter is 3 mm thick stainless steel
- Stainless Steel Oil collection drawer is placed in cupboard
- Slightly sloped cooking 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
- Double independent cooking surface
- Insulation to prevent overheating of the body and reduce energy losses
- Operating temperature range (50-300 ° C)

APPROVAL: \_\_\_\_\_

# KUSINA

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## G7I110E



Code	G7I110E
Width (A)	400
Dept (B)	730
Hight (C)	900
Electrical Inlet	400 V 3N PE
Power	3,6 kW
Weight (kg)	95
Volume (m³)	0,45

CE

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