

fry top fully ribbed 9 kW

G9I110G



fry top fully ribbed 9 kW

G9I110G

Short Form Specification

Name: _____

Item: _____

Model: _____

Main Features

- Stainless steel body
- Easy to clean and hygenic
- Ergonomic design
- Adjustable legs
- Long life
- High efficiency burner
- Available LPG or natural gas

Prodcut 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)

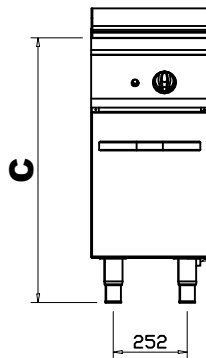
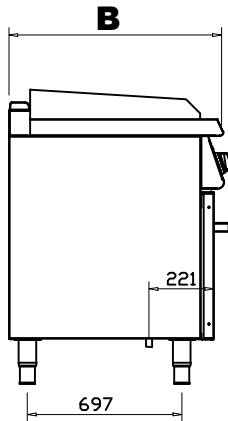
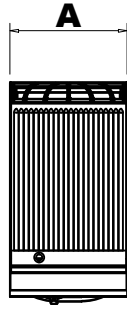
Construction

APPROVAL: _____

KUSINA

fry top fully ribbed 9 kW

G9I110G



Code	G9I110G
Width (A)	400
Dept (B)	900
Hight (C)	900
Gas Inlet	R 1/2"
Power	9 kW
Weight (kg)	87
Volume (m ³)	0,55

CE

All rights reserved.