



fry top ribbed 18 kW

G9I210G



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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
- Avaible 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

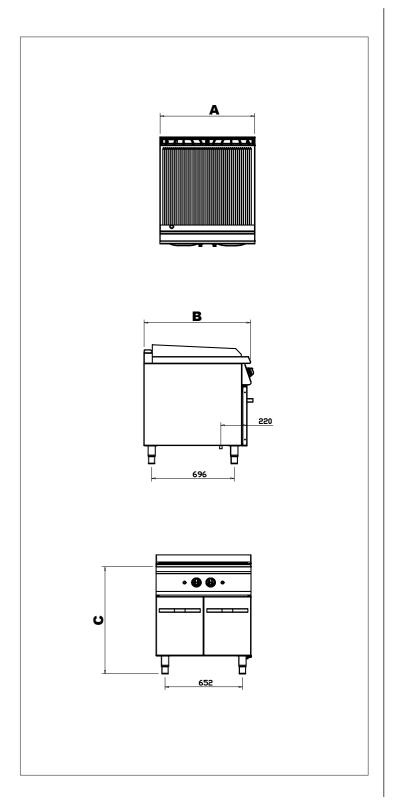
APPROVAL:





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G9I210G



G9I210G
800
900
900
R 1/2"
18 kW
126
0,90

