



fry top smooth + fully ribbed 18 kW

### **G91220G**



fry top smooth + fully ribbed 18 kW **G9I220G** 

#### **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)

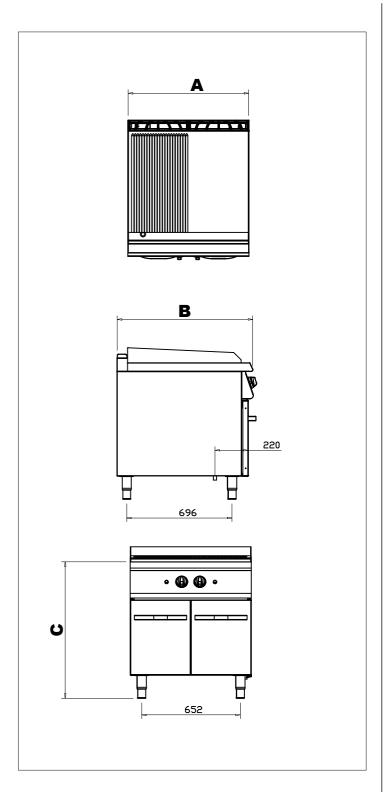
APPROVAL:





fry top smooth + fu lly ribbed 18 kW

# **G91220G**



Code	G9I220G
Width (A)	800
Dept (B)	900
Hight (C)	900
Gas Inlet	R 1/2"
Power	18 kW
Weight (kg)	126
Volume (m³)	0.90

