

fry top smooth 6 kW

G6I200E



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Short Form Specification

Name: _____

Item: _____

Model: _____

Main Features

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

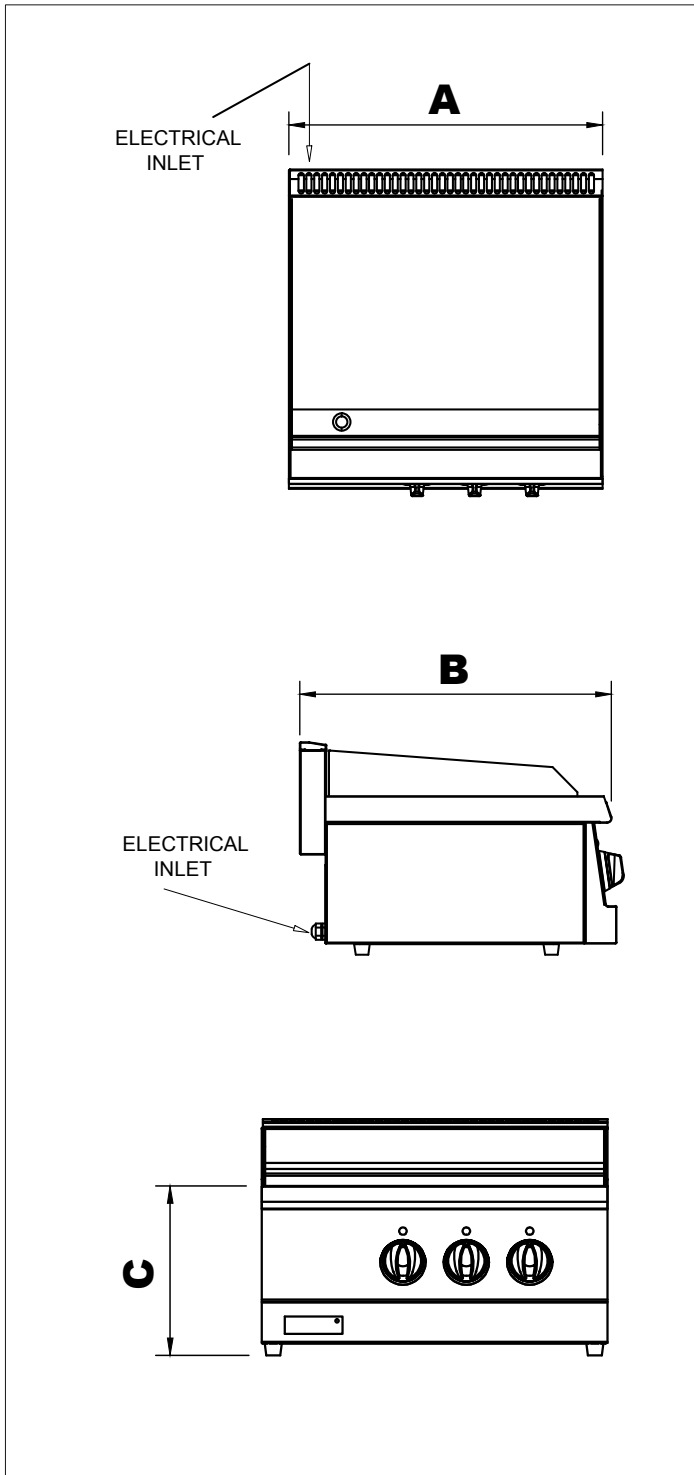
Podcut Highlighting Details

- 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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Code	G6I200E
<i>Width (A)</i>	600
<i>Dept (B)</i>	600
<i>Hight (C)</i>	300
<i>Electrical Inlet</i>	400 V 3 N PE
<i>Power</i>	6 Kw
<i>Weight (kg)</i>	50
<i>Volume (m³)</i>	0,28