

fry top smooth 7,16 kW

## G6I200G-C



G6I200G-C

### Short Form Specification

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

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

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

### Main Features

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

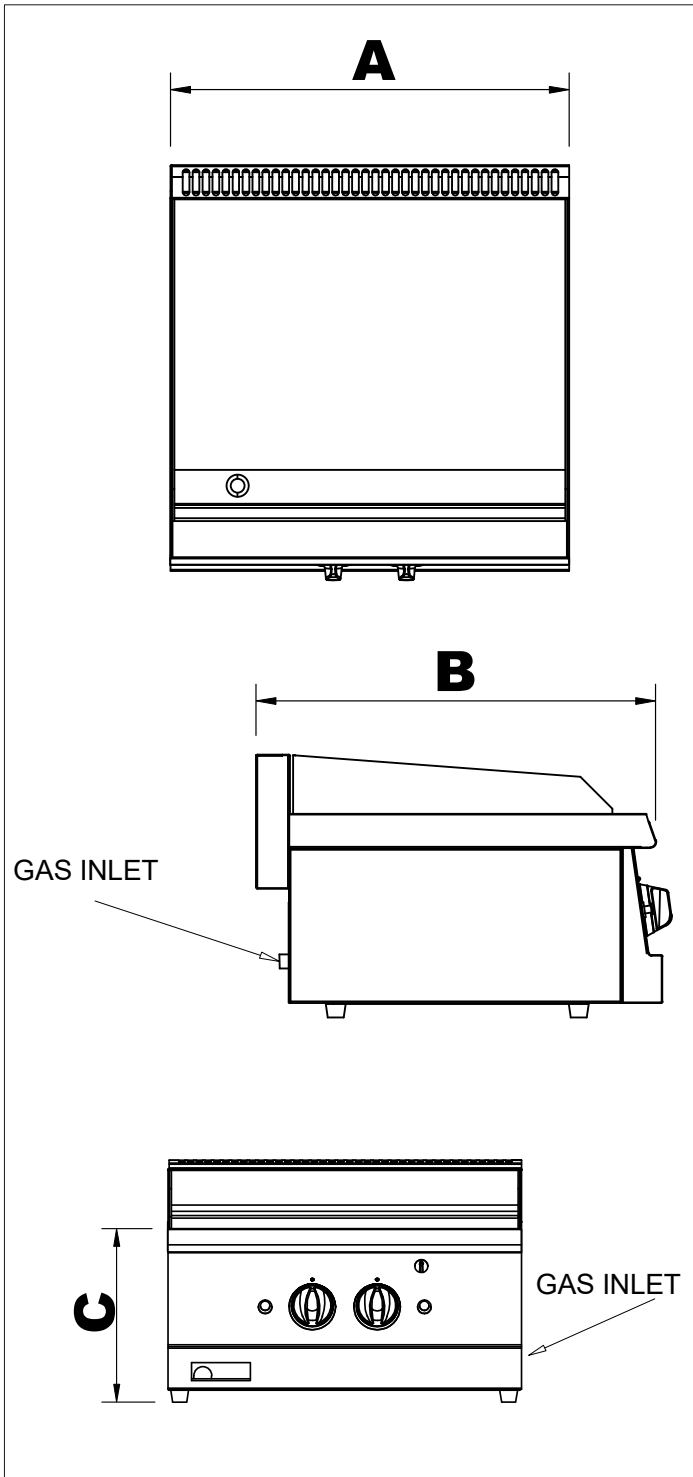
### Product Highlighting Detail

- 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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<b>Code</b>	<b>G6I200G-C</b>
<b>Width (A)</b>	<b>600</b>
<b>Dept (B)</b>	<b>600</b>
<b>Hight (C)</b>	<b>300</b>
<b>Gas Inlet</b>	<b>R 1/2"</b>
<b>Power</b>	<b>7,16 kW</b>
<b>Weight (kg)</b>	<b>51,5</b>
<b>Volume (m<sup>3</sup>)</b>	<b>0,28</b>