

fry top smooth 7,16 kW

G6I200G-D



G6I20G-D

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

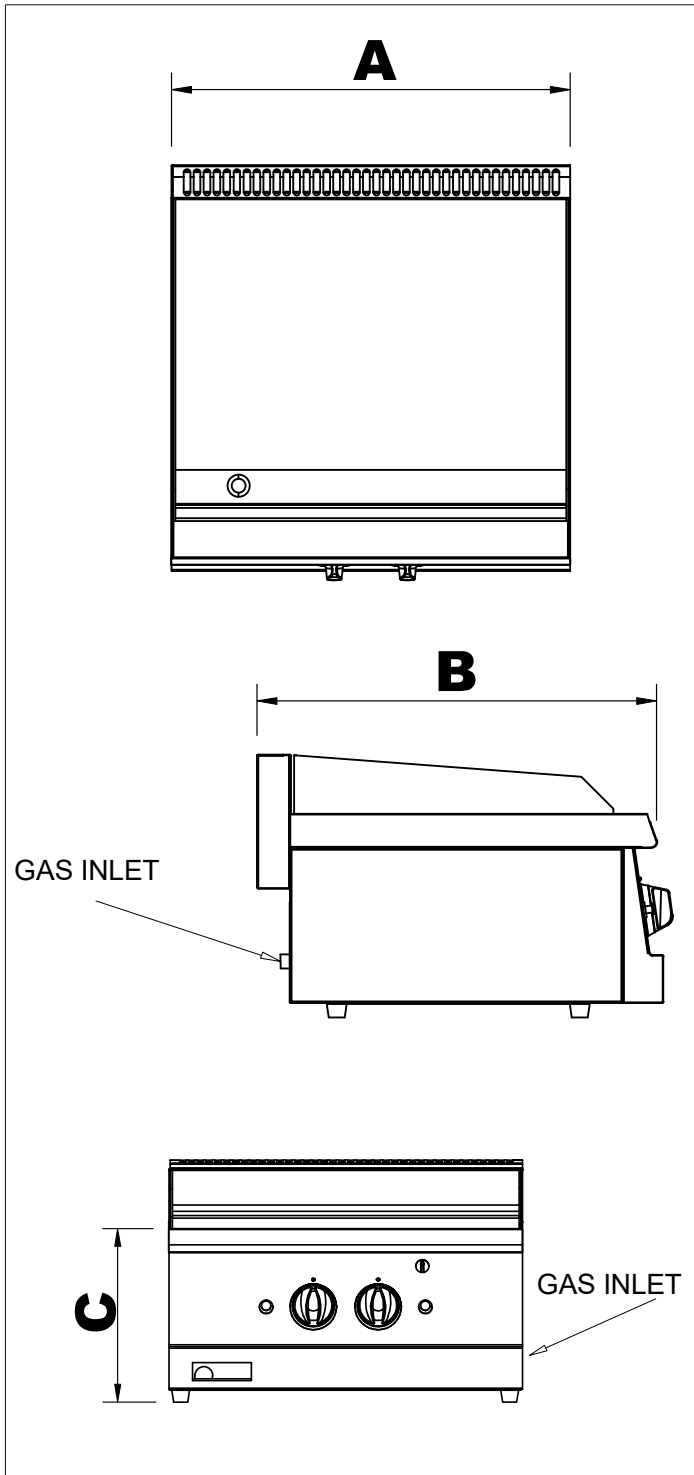
Product Highlighting Detail

- 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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Code	G6I200G-D
Width (A)	600
Dept (B)	600
Hight (C)	300
Gas Inlet	R 1/2"
Power	7,16 kW
Weight (kg)	54
Volume (m³)	0,28