

Gas Griddle

Gas fry-top with sloping hotplate

NEBG74T_
700 top

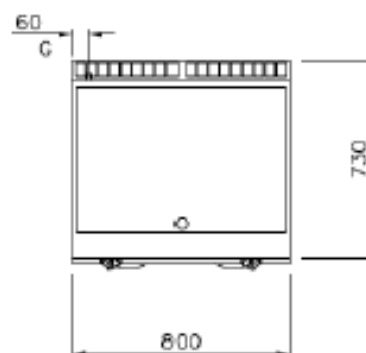
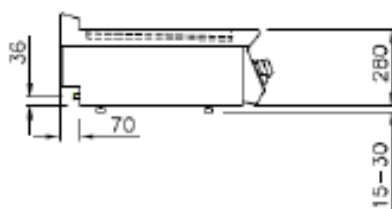
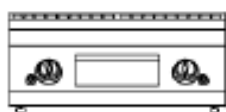
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Gas fry-top gas with two cooking zones with sloping hotplate, versions: smooth, ribbed, 2/3 smooth 1/3 ribbed, constructed in Aisi 304 stainless steel. 15/10 thick stainless steel top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2,5 litre capacity.

Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 °C. Ignition by means of piezoelectric device with waterproof cap. Cooking surface 735x530 mm.



Width mm.:	800
Depth mm.:	730
Height mm.:	320
Weight kg.:	-
Volume m ³ :	0,4
Voltage: El.	-
PowerkW.:	-
Gas Power (kw):	12



NOTE

- All dimensions reported on the drawing are meant with finished tiled floor and side walls
- Main gas connections must be provided of closing gate device
- Mass connections must not use welded tubes
- Gas connections must be settled according to current rules in the country
- Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter length (except where otherwise required in the drawing) - All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug
- All electric connections must be provided of main switch

G = Gas Ø 1/2"

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