313225

FTR12G9/B

Gas griddle with a brushed, chrome-plated, 1/3 ribbed plate (top version)

- Gas griddle (120 cm), top version, with a brushed chrome-plated, 2/3 smooth and 1/3 ribbed cooking plate to cook a variety of products: from meat to fish and vegetables.
- The cooking plate recessed and hermetically welded to the worktop allows you to cook large quantities of different foods.
- The anti-scratch cooking plate ensures resistance to scratches and corrosion, while the striping enhances product grilling.
- The non-stick plate ensures quick and effortless cleaning, prevents oxidation, and eliminates any flavour transfer.
- The chrome-plated surface ensures less energy consumption and heat dispersion.
- Heating through 3 2-branch chrome-plated steel burners (8 kW) with 3 independent cooking zones.
- Operating thermostatic valve with temperature ranging between 150°C and 300°C.
- Safety thermostat.
- Scraper included.
- Height-adjustable rubberised plastic feet (15-25 mm).
- Chrome-plated griddles comply with EU Regulation 1935/2004 concerning food contact materials and articles which are intended to come into contact with food.
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Equipment intended for direct cooking of food, use for heating pots or pans is not permitted.
- Ignition through a piezoelectric device with a water protection cap.
- Pilot burner and safety thermocouple.
- Sloped Inclined cooking plate (15 mm thick) to drain grease and liquids.
- Heating and control commands specific for each zone.
- Removable liquid and grease collection drawer with overflow hole.
- Removable splashback on 3 sides and cap included.
- Technical compartment for easy connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

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TECHNICAL DATA

TOTAL POWER	24 kW	GAS POWER	24 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	2,55 m³/h
COOKING SURFACE	113X69 cm	PLATE TYPE	BRUSHED CHROME-PLATED - 1/3 RIBBED AND 2/3 SMOOTH
HEATING ZONES	n° 3	CE GAS CERTIFICATE NUMBER	CE-0085BO0093
GAS CONNECTION DIAMETER	1/2"G EN10226-1	FOOT HEIGHT	15 mm
FOOT ADJUSTMENT	15/25 mm	WIDTH	120 cm
DEPTH	90 cm	HEIGHT	28 cm
PACKAGE WIDTH	125 cm	PACKAGE DEPTH	99 cm
PACKAGE HEIGHT	54 cm	NET WEIGHT	175 kg
GROSS WEIGHT	190 kg	VOLUME	0,66 m³

ACCESSORIES

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - REPLACEMENT BLADE KIT (10 PIECES)
120598	SCRAPER - REPLACEMENT BLADE KIT FOR RIBBED PLATE (10 PIECES)
319002	STAINLESS STEEL RIGHT/LEFT DOOR FOR TECNO74, TECNO90, MOSAICO74, MOSAICO90
319009	REAR COVERING PANEL FOR CABINET (L=40CM)
319055	SIDE HEAT PROTECTION FOR GRIDDLES
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

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INSTALLATION DIAGRAMS

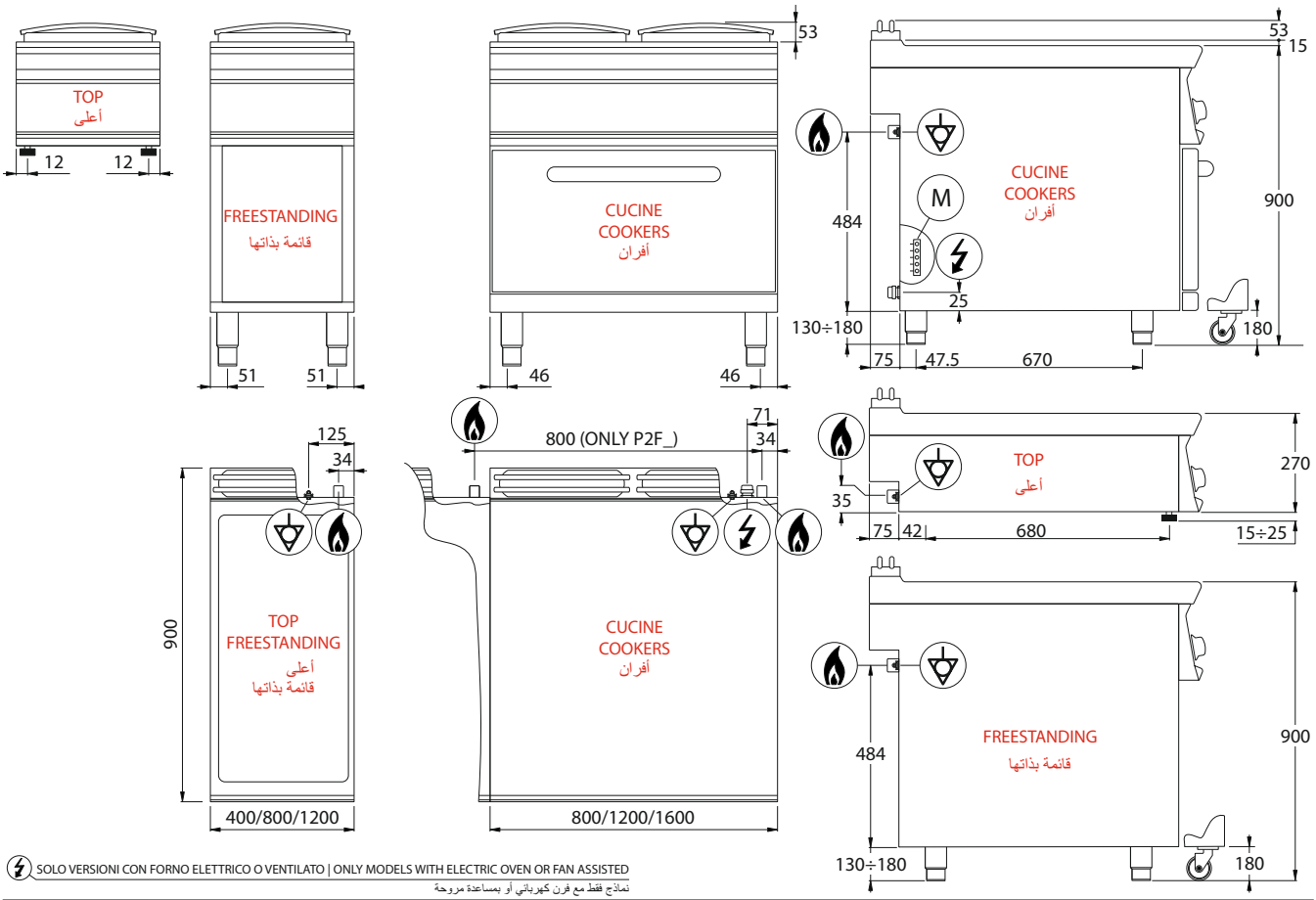

Fig.1 | Abb.1 | рис.1 | | الصورة رق ١ - 5415.618.00