313229

FTC12FG9/B

Freestanding gas griddle with brushed, chrome-plated, smooth plate on open cabinet

- Freestanding gas griddle on an open cabinet (120 cm) with a brushed chrome-plated, smooth 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.
- AISI 304 stainless steel height-adjustable feet (133/195 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
CABINET DIMENSIONS	113X76,1X39,5 cm	COOKING SURFACE	113X69 cm
PLATE TYPE	BRUSHED CHROME-PLATED - SMOOTH	HEATING ZONES	n° 3
CE GAS CERTIFICATE NUMBER	CE-0085BO0093	GAS CONNECTION DIAMETER	1/2"G EN10226-1
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	120 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	127 cm
PACKAGE DEPTH	101 cm	PACKAGE HEIGHT	116 cm
NET WEIGHT	194 kg	GROSS WEIGHT	209 kg
VOLUME	1,48 m³		

ACCESSORIES

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - REPLACEMENT BLADE KIT (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
319072	RECESSED HYGIENIC H2 COMPARTMENT FOR CABINET DIM. 80CM TECNO90
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

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INSTALLATION DIAGRAMS

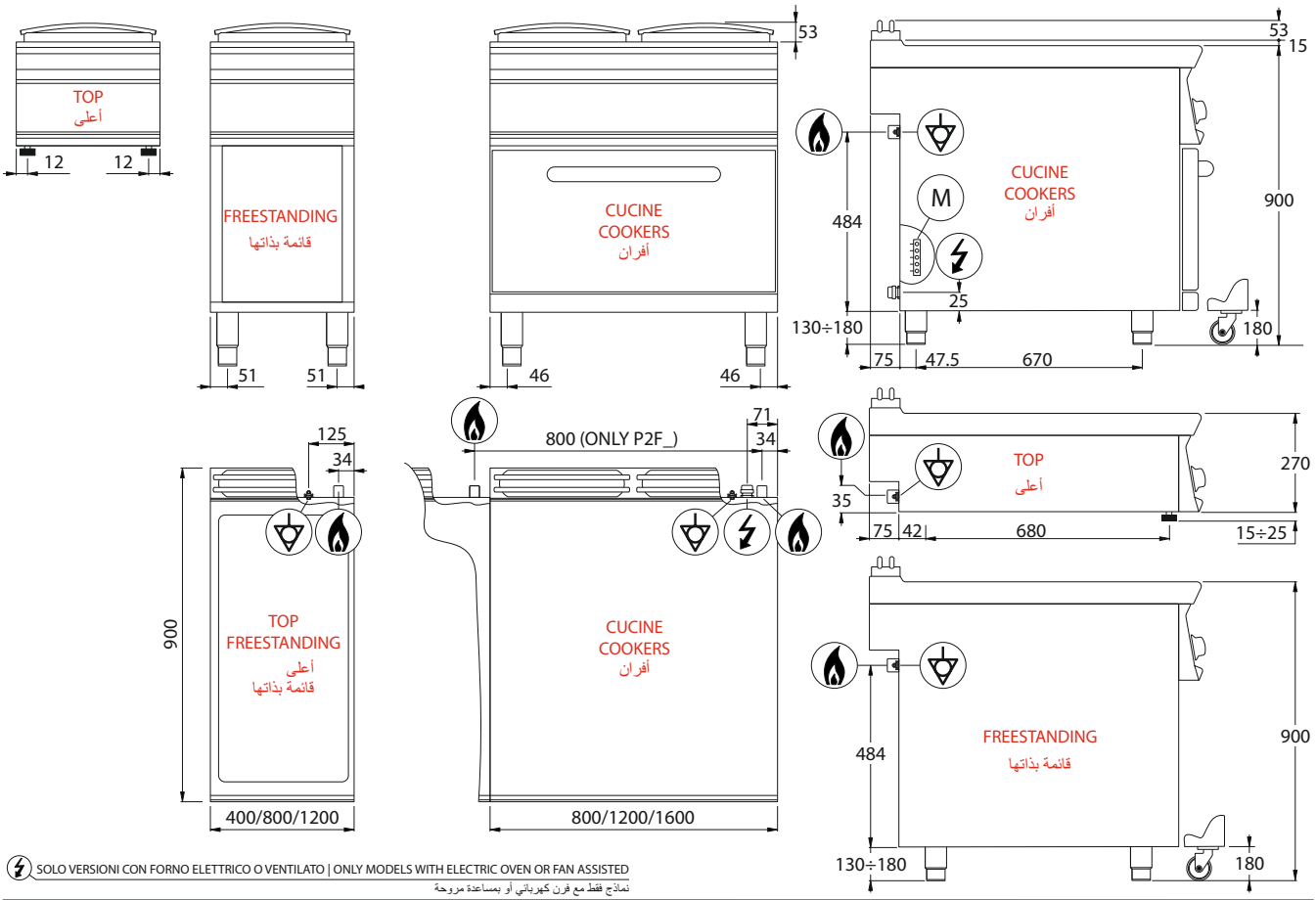

Fig.1 | Abb.1 | рис.1 | | الصورة رق ١ - 5415.618.00