313260

FTR8FG9/B

Freestanding gas griddle with brushed, chrome-plated, 1/3 ribbed plate on open cabinet

- Gas griddle on an open cabinet (80 cm) 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.
- Deep drawn worktop with a hermetically welded recessed cooking plate, featuring large cooking area with rounded corners for enhanced hygiene and easy cleaning.
- The anti-scratch cooking plate ensures resistance to scratches and corrosion, while the striping enhances the grilling of various products
- 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 2 2-branch chrome-plated steel burners (8 kW) with 2 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	16 kW	GAS POWER	16 kW
TEMPERATURE RANGE	60÷300 °C	NATURAL GAS CONSUMPTION	1,69 m³/h
CABINET DIMENSIONS	77X76,1X39,5 cm	COOKING SURFACE	74,9X69,8 cm
PLATE TYPE	BRUSHED CHROME-PLATED - 1/3 RIBBED AND 2/3 SMOOTH	HEATING ZONES	n° 2
CE GAS CERTIFICATE NUMBER	CE-0085BO0093	GAS CONNECTION DIAMETER	1/2"G EN10226-1
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	80 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	86,0 cm
PACKAGE DEPTH	100,0 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	120 kg	GROSS WEIGHT	142,5 kg
VOLUME	0,98 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
319010	REAR COVERING PANEL FOR CABINET (L=80CM)
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

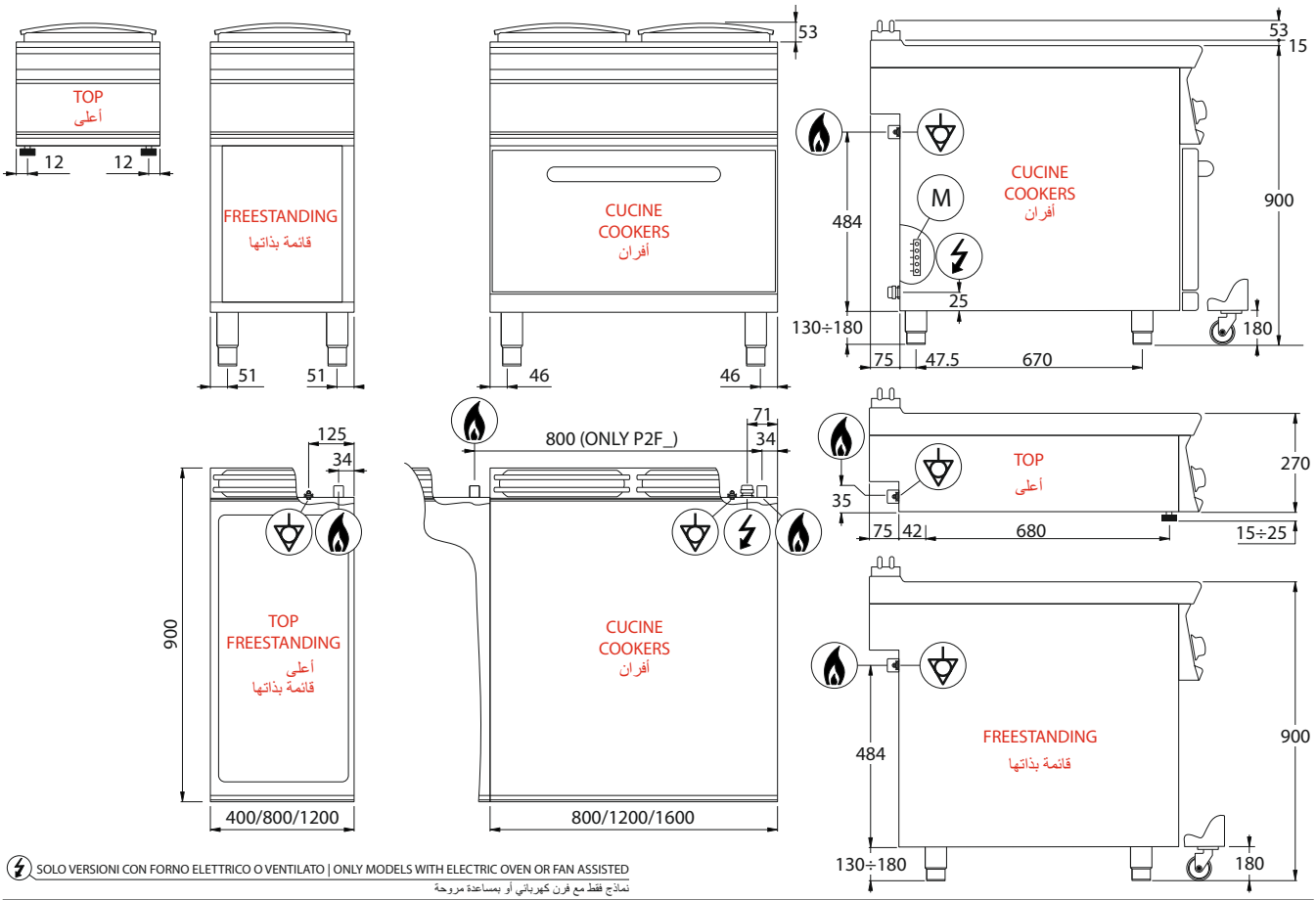

Fig.1 | Abb.1 | рис.1 | | الصورة رق ١ - 5415.618.00