



Catalogue FOOD SERVICE Chapter COOKING

Specific model FT-G710 L+R LPG

19101407

DIMENSIONS

Gas diameter 1

23/10/2024

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R.3/4"G

DENOMINATION:

LPG gas frytop with thermostatic temperature control, 2/3 smooth and 1/3 ribbed hot-plate, 1 module, 700 range.

DESCRIPTION:

"- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.

- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry tops are welded to the stamped surface top.
- The stamped shell and its rounded edges
- and corners make cleaning much easier.
- The fry top is tilted towards the front to make it easier to collect
- grease and liquids.
- Fitted with an opening to collect cooking grease and a tray to store
- it which has capacity to store up to 2 litres depending on the model.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.
- Model with mixed hot plates (2/3 smooth + 1/3 grooved).

- 12 mm thick mild steel fry tops which are quick-heating and high power.

- "- Gas heated model with high efficiency burners (separate burners for whole-module models).
- Model with thermostatic temperature control (between 100 and 300 °C).

- Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With anaccess tube for manual ignition.

- Whole-module fry tops have two separate heating areas.

POSSIBLE ACCESSORIES :

- FRY-TOP ACCESSORIES KORE

- TALL CHIMNEY KORE
- ACCESSORIES KORE
- STANDS 700

X Width 800 mm X Gross width 840 mm Y Depth 730 mm Y Gross depth 822 mm Z Height 290 mm Z Gross height 535 mm Net Weight Gross Weight 128,0 kq 146,0 kg Net volume 0,170 m3 Gross volume 0,369 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A
Phases	N/A
GAS TECHNICAL SPECIFICATIONS	
Gas power	15,00 kW
Gas consumption	1,182 kg/h
Regulated	LPG G30/G31 28-30/37 mbar
	NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

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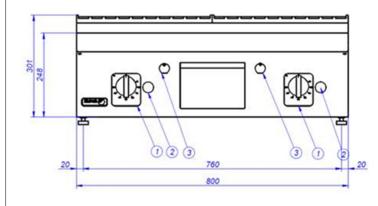


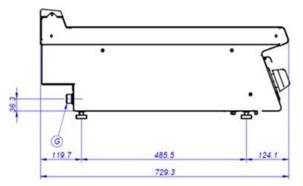
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- G. E. 1. 2. 3. Entrada de Gas
- Conexión eléctrica
- Válvula de gas
- Pulsador tren de chispas
- Orificio de encendido manual
- Gas Inlet Electrical conecction Gas valve Piezoelectric ignitor Manual ignition hole

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