



Catalogue FOOD SERVICE Chapter COOKING

Specific model FT-G710 L LPG

19101248

23/10/2024

ermostatic temperature control, smooth hot-plate,	DIMENSIONS			X Y Y	
	X Width	800 mm	X Gross width	840 mm	
	Y Depth	730 mm	Y Gross depth	822 mm	
s manufactured in 1.5 mm thick AISI-304 stainless	Z Height	290 mm	Z Gross height	535 mm	
natic welding and polishing. Hidden screws.	Net Weight	128,0 kg	Gross Weight	146,0 kg	
covery times of the fry-top temperature. ed to the stamped surface top. d its rounded edges	Net volume	0,170 m3	Gross volume	0,369 m3	
ning much easier. wards the front to make it easier to collect	ELECTRICITY TECHNICAL SPECIFICATIONS				
	Voltage			N/A	
to collect cooking grease and a tray to store	Phases			N/A	
estore up to 2 litres el.	GAS TECHNICAL SPECIFICATIONS				
ide and rear guards, easy to remove.	Gas power			15,00 kW	
amelled cast iron flue protector. s from the front.	Gas consumption			1,182 kg/h	
rade water protection.	Regulated		LPG G30/	G31 28-30/37 mbar	
t plates.			NG G20/G25/G2	25.1 20/25/25 mbar	
fry tops which are quick-heating and high	CONNECTIONS TEC	CONNECTIONS TECHNICAL SPECIFICATIONS			
ith high efficiency burners (separate burners for	Gas diameter 1			R.3/4"G	
tic temperature control (between 100 and 300 °C). h electronic spark igniter. Therefore, the gas					

## **DENOMINATION:**

LPG gas frytop with there 1 module, 700 range.

## DESCRIPTION :

"- Stamped surface tops steel.

- Laser-cut joints, automa
- Rapid reaction and reco
- The fry tops are welded
- The stamped shell and
- and corners make cleaning
- The fry top is tilted towa
- grease and liquids.
- Fitted with an opening t
- it which has capacity to s
- depending on the model.
- Optional anti-splash side
- High-temperature enam
- Access to components
- Machines with IPX5 gra
- Model with smooth hot
- 12 mm thick mild steel power.
- "- Gas heated model with whole-module models).
- Model with thermostatic - Burner ignition through
- 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

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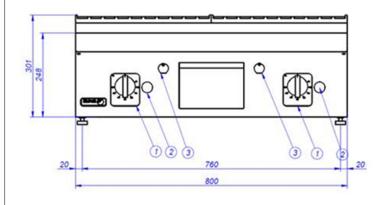


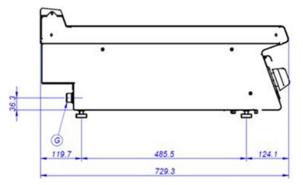
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G.	Entrada	de Gas

- Conexión eléctrica E.
- 1. 2. 3. 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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