



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
FT-G710 R LPG

19101406

23/10/2024

**DENOMINATION:**

LPG gas frytop with thermostatic temperature control, 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 grooved hot plates.
- 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 an access 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

**DIMENSIONS**



|            |          |                |          |
|------------|----------|----------------|----------|
| 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 | 128,0 kg | Gross Weight   | 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<br>NG G20/G25/G25.1 20/25/25 mbar |

**CONNECTIONS TECHNICAL SPECIFICATIONS**

|                |         |
|----------------|---------|
| Gas diameter 1 | R.3/4"G |
|----------------|---------|

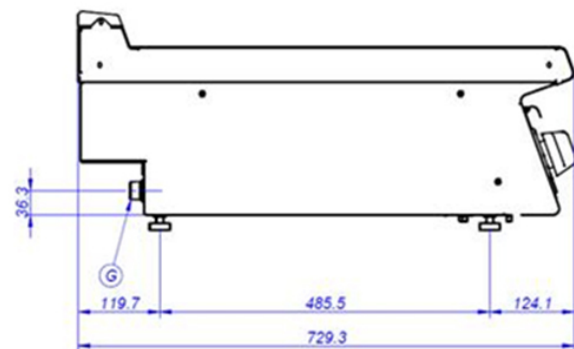
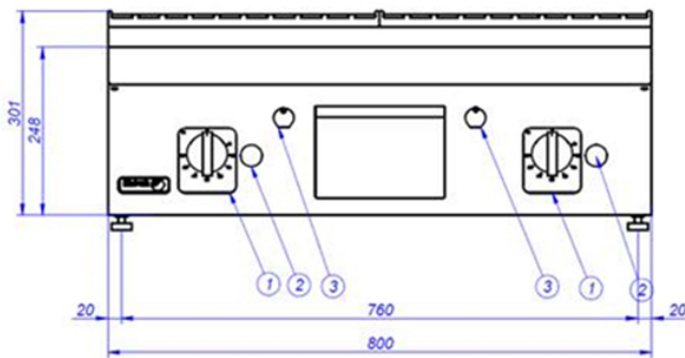


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- |    |                              |                       |
|----|------------------------------|-----------------------|
| G. | Entrada de Gas               | Gas Inlet             |
| E. | Conexión eléctrica           | Electrical connection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