



Catalogue FOOD SERVICE Chapter COOKING

Specific model FT-G710 V R LPG

19101408

23/10/2024

valve with thermocouple, ribbed hot-plate,	DIMENSIONS				X Y#	٢Z	
	X Width	800	mm	X Gross width	840	mm	
	Y Depth	730	mm	Y Gross depth	822	mm	
ufactured in 1.5 mm thick AISI-304 stainless	Z Height	290	mm	Z Gross height	535	mm	
velding and polishing. Hidden screws. / times of the fry-top temperature. he stamped surface top.	Net Weight	112,0	kg	Gross Weight	130,0	kg	
	Net volume	0,170	m3	Gross volume	0,369	m3	
ounded edges nuch easier.	ELECTRICITY TECHNICAL SPECIFICATIONS						
the front to make it easier to collect	Voltage					N/A	
llect cooking grease and a tray to store up to 2 litres	Phases					N/A	
	GAS TECHNICAL SPECIFICATIONS						
d rear guards, easy to remove. d cast iron flue protector. the front.	Gas power				15,0	0 kW	
	Gas consumption				1,182	kg/h	
vater protection.	Regulated	Legulated LPG G30/G31 28-30/37 mba					
es.		NG G20/G25/G25.1 20/25/25 mbar					
ps which are quick-heating and high	CONNECTIONS TEC	CHNICAL SP	ECIFIC	ATIONS			
h efficiency burners (separate burners for	Gas diameter 1				R.	3/4"G	
fety thermostat with thermocouple. tronic spark igniter. Therefore, the gas							

DENOMINATION:

LPG gas frytop with security va 1 module, 700 range.

DESCRIPTION :

"- Stamped surface tops manuf steel.

- Laser-cut joints, automatic we
- Rapid reaction and recovery t
- The fry tops are welded to the
- The stamped shell and its rou
- and corners make cleaning mu
- The fry top is tilted towards th
- grease and liquids.
- Fitted with an opening to colle
- it which has capacity to store up depending on the model.
- Optional anti-splash side and
- High-temperature enamelled
- Access to components from the
- Machines with IPX5 grade wa
- Model with grooved hot plates
- 12 mm thick mild steel fry top: power.
- "- Gas heated model with high whole-module models).
- Model with operation via safet
- 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

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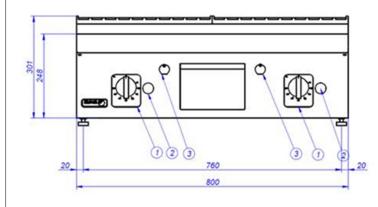


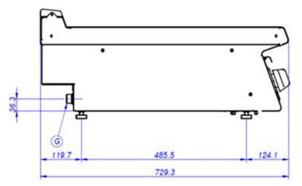
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- G. E. 1. 2. 3. Entrada de Gas
- Conexión eléctrica
- Válvula de gas
- Pulsador tren de chispas
- Orificio de encendido manual

Gas Inlet Electrical conecction Gas valve Piezoelectric ignitor Manual ignition hole

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