



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

**Specific model**  
FT-G905 V R NG 230V 1N

19101460

30/05/2023

**DENOMINATION:**

GN gas frytop with security valve with thermocouple, ribbed hot-plate, half module, 900 range.

**DESCRIPTION :**

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the funnelled surface top.
- The funnelled housing with rounded edges and corners make them very easy to clean.
- Fry-top tilted towards the front to facilitate fat and liquid collection.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2 litres depending on the model.
- Option of easily dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Ribbed hot-plate.
- "- Gas heated model with burners with two branches.
- Operation by security valve with thermocouple.
- Ignition by electronic spark train. Have access tube for manual ignition.
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**POSSIBLE ACCESSORIES :**

- STANDS 900
- ACCESSORIES KORE
- FRY-TOP ACCESSORIES KORE
- TALL CHIMNEY KORE

**DIMENSIONS**



X Width	400 mm	X Gross width	440 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	70,0 kg	Gross Weight	88,0 kg
Net volume	0,110 m3	Gross volume	0,241 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	0,100 kW
Amperage (A)	2A
Voltage	230V - 1N
Electric frequency	50/60Hz

**GAS TECHNICAL SPECIFICATIONS**

Gas type	NG
Gas power	9,25 kW
Gas consumption	0,978 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Gas diameter 1	R3/4"
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