

Fry-tops



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Versions with 50 micron thick chrome surface for the three types of fry-top.
- Models with smooth, grooved and mixed (2/3 smooth and 1/3 grooved) fry-tops.
- Electrical heated models use stainless steel shielded heating elements, temperature controlled by thermostat, between 100 and 300 °C.
- Gas heated models have burners with two branches (one burner for half module models, two independent burners for models with a whole module).
- Gas models come with the option of thermostatic temperature control (between 100 and 300 °C) or with operation by security valve with thermocouple.
- Gas: Ignition by electronic spark train. Easy manual ignition.
- The whole module fry-tops come with independent heating zones.
- Safety thermostat in models with thermostatic control.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the stamped surface top.
- The stamped 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.

OPTIONAL ACCESSORIES

(see accessories page at end of chapter)


























- Scraper (*).
- Splash guard (in three pieces to facilitate cleaning).

VOLTAGE FOR ELECTRIC MODELS:

- 400 V 3+N - Ask for other voltages.



(*). Models with chrome surface, scraper included

	MODEL	GAS	CODE	PLATE				TOTAL POWER (kW)	DIMENSIONS (mm)	€
				TYPE (*)	AREAS	(mm)	dm ²			
GAS-FRY-TOPS										
Max-min valve										
	FT-G905 V L	LPG	19101457	L	1	335x640	21,50	9,25	400x930x290	-
		NG	19101458							
	FT-G905 V R	LPG	19101459	R	1	335x640	21,50	9,25	400x930x290	-
		NG	19101460							
	FT-G910 V L	LPG	19101485	L	2	735x640	47,00	18,50	800x930x290	-
		NG	19101486							
	FT-G910 V R	LPG	19101489	R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101490							
	FT-G910 V LR	LPG	19101487	L+R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101488							
CONTROL BY THERMOSTAT										
	FT-G905 L	LPG	19101449	L	1	335x640	21,50	9,25	400x930x290	-
		NG	19101451							
	FT-G905 R	LPG	19101453	R	1	335x640	21,50	9,25	400x930x290	-
		NG	19101455							
	FT-G910 L	LPG	19101473	L	2	735x640	47,00	18,50	800x930x290	-
		NG	19101475							
	FT-G910 R	LPG	19101481	R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101483							
	FT-G910 LR	LPG	19101477	L+R	2	735x640	47,00	18,50	800x930x290	-
		NG	19101479							
CONTROL BY THERMOSTAT AND CHROMIUM HOT-PLATE										
	FT-G905 C L	LPG	19101134	L / C	1	335x640	21,50	9,25	400x930x290	-
		NG	19101136							
	FT-G905 C R	LPG	19101144	R / C	1	335x640	21,50	9,25	400x930x290	-
		NG	19101146							
	FT-G910 C L	LPG	19101461	L / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101463							
	FT-G910 C R	LPG	19101469	R / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101471							
	FT-G910 C LR	LPG	19101465	L+R / C	2	735x640	47,00	18,50	800x930x290	-
		NG	19101467							
Electric - fry-tops										
CONTROL BY THERMOSTAT										
	FT-E905 L	-	19101427	L	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 R	-	19101430	R	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 L	-	19101442	L	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 R	-	19101448	R	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 LR	-	19101445	L+R	2	735x640	47,00	15,00	800x930x290	-
Control by thermostat and chromium hot-plate										
	FT-E905 C L	-	19101131	L / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E905 C R	-	19101141	R / C	1	335x640	21,50	7,50	400x930x290	-
	FT-E910 C L	-	19101433	L / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C R	-	19101439	R / C	2	735x640	47,00	15,00	800x930x290	-
	FT-E910 C LR	-	19101436	L+R / C	2	735x640	47,00	15,00	800x930x290	-

(*) TYPE OF PLATE:
L: Smooth hot-plate
R: ribbed hot-plate
L+R: 2/3 smooth and 1/3 ribbed hot-plate
C: chrome surface