



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
FT-G905 R NG 230V 1N

19101455

30/05/2023

DENOMINATION:

GN gas frytop with thermostatic temperature control, ribbed hot-plate, half module, 900 range.

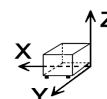
DESCRIPTION :

- 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.
- Thermostatic temperature control (between 100 and 300 °C).
- 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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