Fry-tops



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power.
- Models with smooth, grooved and mixed hot plates (2/3 smooth + 1/3 grooved).
- Versions with 50-micron thick chrome surface for the three hot plate types.
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
- Gas heated models with high efficiency burners (separate burners for whole-module models).
- Gas heated models with thermostatic temperature control (between100 and 300 °C) or operation via safety thermostat with thermocouple.
- 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.
- 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.

Optional accessories (See accessories page at the end of the chapter)

- Scraper (*)
- Anti-splash guard (in three parts to make cleaning easier).
- (*) The models with a chrome surface include the scraper as standard.

Voltage of electric models

 400 V 3+N. For other voltages, consult the options at the end of the chapter.



(*) Models with chrome surface, scraper included

Foodservice | Cooking

MODEL	GAS	CODE -	PLATES				TOTAL POWER (kW)	DIMENSIONS (mm)	€
			TYPE	AREAS	(mm)	dm ²	(KII)	(11111)	
GAS FRY TOP									
Max-min valve									
FT-G705 V L -	LPG	19101392	L	1	328x468	15,40	7,50	400x730x290	
	NG	19101409							-
FT-G710 V L -	LPG	19101391	L	2	728x468	34,10	15,00	800x730x290	
	NG	19101410							
FT-G705 V R	LPG	19101405	R	1	328x468	15,40	7,50	400x730x290	
	NG	19101491							
FT-G710 V R	LPG	19101408	R	2	728x468	34,10	15,00	800x730x290	
	NG	19101412		Z	720X400	34,10	13,00	000x/30x290	
FT-G710 V L+R	LPG	19101413	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101414							
Control by thermosta	at								
FT-G705 L -	LPG	19101249	L	1	328x468	15,40	7,50	400x730x290	
	NG	19101415							
FT-G710 L -	LPG	19101248	L	2	728x468	34,10	15,00	800x730x290	
	NG	19101416							-
FT-G705 R -	LPG	19101417	R	1	328x468	15,40	7,50	400x730x290	
	NG	19101404							-
FT-G710 R	LPG	19101406	R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101411							
FT-G710 L+R	LPG	19101407	L+R	2	728x468	34,10	15,00	800x730x290	-
	NG	19101418							
Control by thermosta	at and chrom	ium hot-plate							
FT-G705 C L	LPG	19101394	L/C	1	328x468	15,40	7,50	400x730x290	
	NG	19101395							-
FT-G710 C L	LPG	19101393	1.70	0	700.460	0410	15.00	000700000	
	NG	19101401	L/C	2	728x468	34,10	15,00	800x730x290	-
FT-G705 C R	LPG	19101396	R/C	1	328x468	15,40	7,50	400x730x290	
	NG	19101400							-
FT-G710 C R	LPG	19101397	D/O	0	700.460	0410	15.00	000700000	
	NG	19101402	R/C	2	728x468	34,10	15,00	800x730x290	
FT-G710 C L+R	LPG	19101398	L LD/C	2	700,460	2410	15.00	000,720,200	
	NG	19101403	L+R/C	2	728x468	34,10	15,00	800x730x290	
ELECTRIC FRYTOP	S								
Control by tehermos	tat								
FT-E705 L	-	19101390	L	1	328x468	15,40	5,00	400x730x290	-
FT-E710 L	-	19101247	L	2	728x468	34,10	10,00	800x730x290	-
FT-E705 R	-	19101419	R	1	328x468	15,40	5,00	400x730x290	-
FT-E710 R	-	19101420	R	2	728x468	34,10	10,00	800x730x290	-
FT-E710 L+R	-	19101399	L+R	2	728x468	34,10	10,00	800x730x290	-
Control by thermosta	at and chrom	nium hot-plate				<u> </u>	· · · · · · · · · · · · · · · · · · ·		
FT-E705 C R	-	19101421	R/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C R		19101423	R/C	2	728x468	34,10	10,00	800x730x290	-
-		19101116							
FT-E705 C L	-		L/C	1	328x468	15,40	5,00	400x730x290	-
FT-E710 C L	-	19101422	L/C	2	728x468	34,10	10,00	800x730x290	-
FT-E710 C L+R	-	19101424	L+R/C	2	728x468	34,10	10,00	800x730x290	-