Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
FT-G705 C L NG

19073189 03/05/2021

DENOMINATION:

GN gas frytop with thermostatic temperature control, chrome surface smooth hot-plate, half module, 700 range.

DESCRIPTION :

"- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 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.
"
- Model with smooth hot plates.
"- 15 mm thick mild steel fry tops which are quick-heating and high power.
- Version with 50-micron thick chrome surface for the three hot plate types."
"- Gas heated model with high efficiency burners (separate burners for whole-module models).
- Model with thermostatic temperature control (between 100 and 300 °C).
- 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 OPTIONS :

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

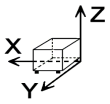
POSSIBLE ACCESSORIES :

- REFRIGERATED STANDS 900
- ACCESSORIES KORE
- STANDS 700
- FRY-TOP ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 19045083 Fry-top scraper for Kore generation 1

DIMENSIONS



X Width	400 mm	X Gross width	440 mm
Y Depth	730 mm	Y Gross depth	820 mm
Z Height	290 mm	Z Gross height	510 mm
Net Weight	35,0 kg	Gross Weight	42,0 kg
Net volume	0,080 m3	Gross volume	0,184 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	7,50 kW
Gas consumption	0,794 m3/h
Regulated	LPG G30/G31 28-30/37 mbar
	NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	R.3/4"G

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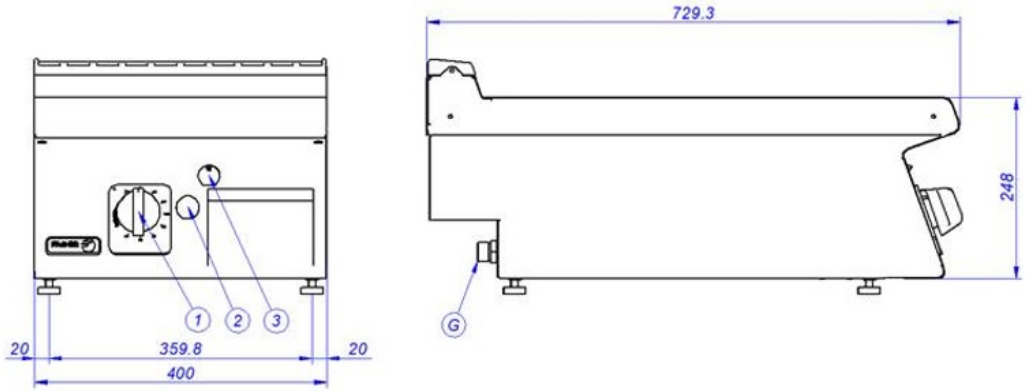
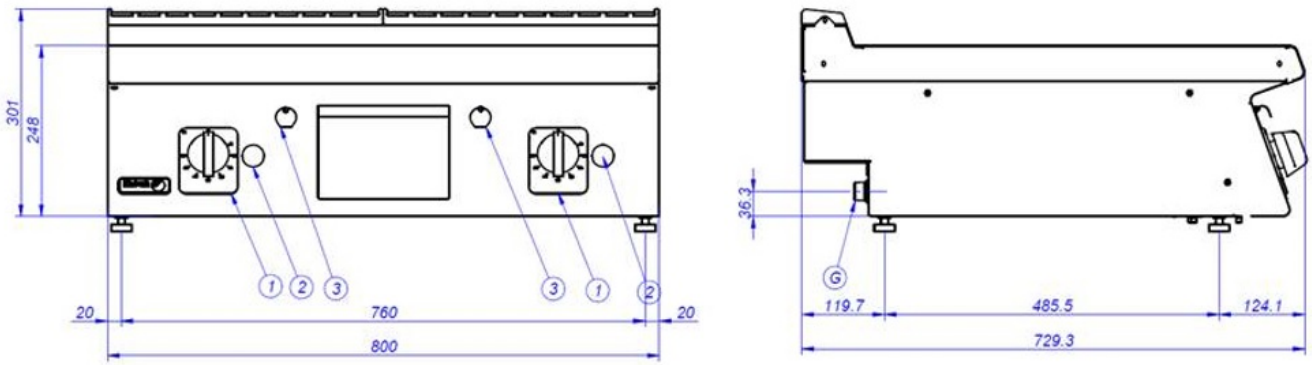


FT-G710



G – Entrada de Gas	Gas Inlet	Entrée de gaz
E. Conexión eléctrica	Electrical connection	Connexion électrique
1 – Grifo válvula de gas	Gas valve tap	Robinet vanne gaz
2 – Pulsador piezoeléctrico	Piezoelectric ignitor	Allumeur piézoélectrique
3. Orificio de encendido manual	Manual ignition hole	Trou d'allumage manuel