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PRODUCT

Fagor 700 series LPG chrome 1 zone fry top with thermostatic control FTG-C7-05LLPG

Model / SKU: FTG-C7-05LLPG

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Fagor 700 series LPG chrome 1 zone fry top with thermostatic control FTG-C7-05LLPG

Quick Overview

The 700 Series fry-tops have stainless steel burners with an ignition pilot light, and include a "Maximum-Minimum" type valve to control the burner flame and have thermostatic control of the plate temperature: 120 °C - 310 °C.

Description

Fagor 700 series LPG chrome 1 zone fry top with thermostatic control FTG-C7-05LLPG

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- Made of stainless steel.
- Smooth hot-plate.
- 50 microns thickness chromium coated steel sheeting hot-plate.
- Surface area: 20 dm².
- Tubular burner in stainless steel with pilot.
- Thermostat control of the hot-plate temperature 120 °C - 310 °C.
- Fat collector under the grill.

Power: 6.3 kW.

Dimensions: 350 x 780 x 290 mm

Your Shipping Specifications

Product Condition	New
Connection Type	LPG
Knobs	1 knob
Net Weight (Kg)	43
Width (mm)	350
Depth (mm)	775
Height (mm)	290
Packing Width (mm)	390
Packing Depth (mm)	835
Packing Height (mm)	585
Power	7KW