

## Gas fry tops on cupboard

The Electrolux 700-Line of cooking equipment is designed to meet the requirements of cafés, restaurants and hotels. The flexibility of the modular design, with freestanding units and tops that can be supported by a range of bases or bridged between freestanding units, and the choice of 115 different units means that an installation can be tailored to precisely meet the needs of the caterer. Gas heated fry tops are available in a choice of 13 models, as top units only or freestanding units above an ambient storage cupboard, in a choice of half or full module widths and with a choice of cooking surfaces. The models on this sheet are on storage cupboard.



168081

### EASY TO INSTALL

- Freestanding units are mounted on adjustable stainless steel legs.

### EASY TO CLEAN

- Constructed from AISI 304 stainless steel to meet the highest hygiene standards.
- Integral high capacity GN sized grease collection container.
- Stainless steel control panel with splash protection to control knob entry points.
- Optional U-gulley between units to eliminate dirt traps.

### EASY TO USE

- Half module units are available with a cooking surface of smooth mild steel, ribbed mild steel or chrome steel.
- Full module units are available with a cooking surface of smooth mild steel, part smooth/part ribbed mild steel or chrome steel.
- High power burner relative to cooking surface area for high productivity.
- Cooking temperature indication.
- Piezo ignition with flame failure control.
- Inset controls that cannot be accidentally knocked.

### EASY TO MAINTAIN

- Access to all components from the front.
- IPX4 water protection.
- Meets the requirements of CE for safety.

### EASY ON THE ENVIRONMENT

- Low carbon and nitrogen oxide emissions from gas heated unit for a healthier working environment.
- 98% recyclable by weight.
- CFC free packaging.



	7FTSG1MS 168076	7FTSG1MR 168077	7FTSG1CS 168078	7FTSG2MS 168079	7FTSG2MM 168080	7FTSG2CS 168081
<b>TECHNICAL DATA</b>						
Power supply	Gas	Gas	Gas	Gas	Gas	Gas
External dimensions - mm						
width	350	350	350	700	700	700
depth	700	700	700	700	700	700
height	850	850	850	850	850	850
height adjustment	50	50	50	50	50	50
Cooking surface						
type	Smooth	Ribbed	Smooth	Smooth	Smooth/Ribbed	Smooth
material	Mild Steel	Mild Steel	Chromium Plated Mild Steel	Mild Steel	Mild Steel	Chromium Plated Mild Steel
Thermostatic valve			●			●
Temperature limiter			●			●
Cooking surface dimensions - mm						
width	298	298	298	648	648	648
depth	495	495	495	495	495	495
Working temperature - min/max - °C	220, 400	220, 400	100, 280	220, 400	220, 400	100, 280
Storage cupboard - mm						
width	330	330	330	680	680	680
depth	640	640	640	640	640	640
height	420	420	420	420	420	420
Net weight - kg.	40	40	40	63	63	63
<b>INCLUDED ACCESSORIES</b>						
1/3 GN GREASE COLLECT.CONTAINER F.FRYTOP	1	1	1	1	1	1
SCRAPER FOR SMOOTH PLATE FRY TOP			1			1
<b>ACCESSORIES</b>						
1/3 GN GREASE COLLECT.CONTAINER F.FRYTOP	921625	921625	921625	921625	921625	921625
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257			164257	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255		164255	164255	164255	164255