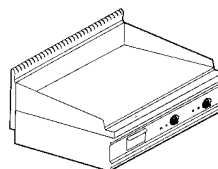
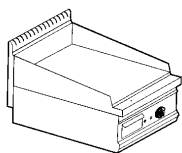


**FRY TOP a GAS
MULTIPAN**

**MULTIPAN
GAS FRY TOP**

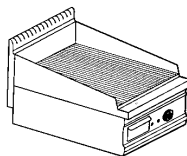


1974 [25°] 1999

ISO 9001

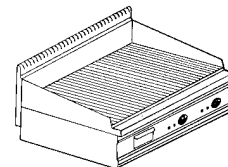


L 400
P 700
h 290



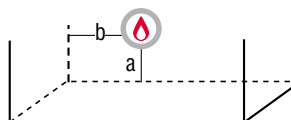
L 400
P 700
h 290

L 800
P 700
h 290

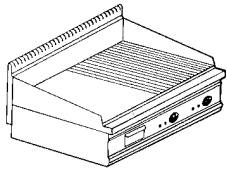


L 800
P 700
h 290

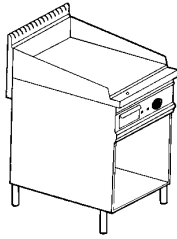
modello model	G7FL4B *G7FL4B/CR	G7FR4B	G7FL8B-2 *G7FL8B-2/CR	G7FR8B-2
bruciatori burners	n° 1 kW 6,0 Kcal/h 5160 BTU/h 20472	n° 1 kW 6,0 Kcal/h 5160 BTU/h 20472	n° 2 kW 6,0 Kcal/h 5160 BTU/h 20472	n° 2 kW 6,0 Kcal/h 5160 BTU/h 20472
potenza totale total heat input	kW 6,0 Kcal/h 5160 BTU/h 20472	kW 6,0 Kcal/h 5160 BTU/h 20472	kW 12,0 Kcal/h 10320 BTU/h 40944	kW 12,0 Kcal/h 10320 BTU/h 40944
consumo gas gas connection	G30/G31 Kg/h 0,47 G20 m/h 0,63 G25 m/h 0,74	G30/G31 Kg/h 0,47 G20 m/h 0,63 G25 m/h 0,74	G30/G31 Kg/h 0,94 G20 m/h 1,27 G25 m/h 1,48	G30/G31 Kg/h 0,94 G20 m/h 1,27 G25 m/h 1,48
connessione gas gas connection	1/2"G	1/2"G	1/2"G	1/2"G
superficie utile working surface	cm² 1975 Liscia	cm² 1975 Rigata	cm² 3975 Liscia	cm² 3975 Rigata
tempo di cottura cooking time	min 8 - 20°C (n° 15 **hm)	min 8 - 20°C (n° 15 **hm)	min 8 - 20°C (n° 35 **hm)	min 8 - 20°C (n° 35 **hm)
produzione massima maximun production	n° **hm/h ~110 (Ø 100)	n° **hm/h ~110 (Ø 100)	n° **hm/h ~250 (Ø 100)	n° **hm/h ~250 (Ø 100)
tempo 20÷200° time 20÷200°	min 10	min 10	min 10	min 10
tempo 20÷200° time 20÷200°	min 14	min 14	min 14	min 14
peso totale total weight	Kg 47 -	Kg 47 -	Kg 80 -	Kg 80 -
capacità cubic volume	m³ 0,25	m³ 0,25	m³ 0,45	m³ 0,45
axb cxd	mm 45 x 15	mm 45 x 15	mm 45 x 15	mm 45 x 15



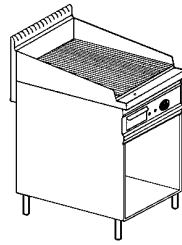
* Superficie cromo duro lucidato
* Polished hard chrome surface
** hamburger (hm)



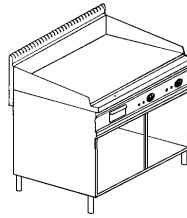
L 800
P 700
h 290



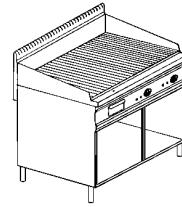
L 400
P 700
h 900



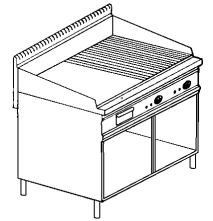
L 400
P 700
h 900



L 800
P 700
h 900



L 800
P 700
h 900



L 800
P 700
h 900

G7FM8B-2

n° 2
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 12,0
Kcal/h 10320
BTU/h 40944

G30/G31 Kg/h 0,94
G20 m/h 1,27
G25 m/h 1,48

1/2"G

cm² 3975 Mista

min 8 - 20°C
(n° 35 **hm)

n° **hm/h ~250
(Ø 100)

min 10

min 14

Kg 80

m³ 0,45

mm 45 x 15

**G7FL4M
*G7FL4M/CR**

n° 1
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 6,0
Kcal/h 5160
BTU/h 20472

G30/G31 Kg/h 0,47
G20 m/h 0,63
G25 m/h 0,74

1/2"G

cm² 1975 Liscia

min 8 - 20°C
(n° 15 **hm)

n° **hm/h ~110
(Ø 100)

min 10

min 14

Kg 58

m³ 0,50

mm 215 x 15

G7FR4M

n° 1
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 6,0
Kcal/h 5160
BTU/h 20472

G30/G31 Kg/h 0,47
G20 m/h 0,63
G25 m/h 0,74

1/2"G

cm² 1975 Rigata

min 8 - 20°C
(n° 15 **hm)

n° **hm/h ~110
(Ø 100)

min 10

min 14

Kg 58

m³ 0,50

mm 215 x 15

**G7FL8M-2
*G7FL8M-2/CR**

n° 2
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 12,0
Kcal/h 10320
BTU/h 40944

G30/G31 Kg/h 0,94
G20 m/h 1,27
G25 m/h 1,48

1/2"G

cm² 3975 Liscia

min 8 - 20°C
(n° 35 **hm)

n° **hm/h ~250
(Ø 100)

min 10

min 14

Kg 95

m³ 0,90

mm 215 x 15

G7FR8M-2

n° 2
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 12,0
Kcal/h 10320
BTU/h 40944

G30/G31 Kg/h 0,94
G20 m/h 1,27
G25 m/h 1,48

1/2"G

cm² 3975 Rigata

min 8 - 20°C
(n° 35 **hm)

n° **hm/h ~250
(Ø 100)

min 10

min 14

Kg 95

m³ 0,90

mm 215 x 15

G7FM8M-2

n° 2
kW 6,0
Kcal/h 5160
BTU/h 20472

kW 12,0
Kcal/h 10320
BTU/h 40944

G30/G31 Kg/h 0,94
G20 m/h 1,27
G25 m/h 1,48

1/2"G

cm² 3975 Rigata

min 8 - 20°C
(n° 35 **hm)

n° **hm/h ~250
(Ø 100)

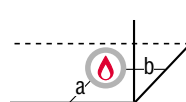
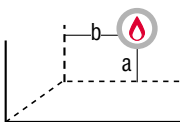
min 10

min 14

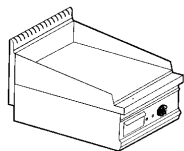
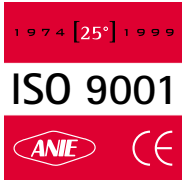
Kg 95

m³ 0,90

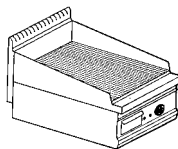
mm 215 x 15



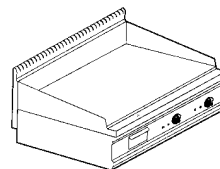
**FRY TOP ELETTRICI
MULTIPAN**
**MULTIPAN
ELECTRIC FRY TOP**



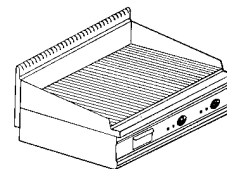
L 400
P 700
h 290



L 400
P 700
h 290



L 800
P 700
h 290

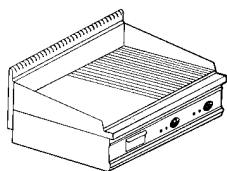


L 800
P 700
h 290

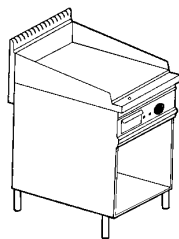
	E7FL4B *E7FL4B/CR	E7FR4B	E7FL8B-2 *E7FL8B-2/CR	E7FR8B-2
modello model				
resistenze heating elements	n° 3 kW 1,25	n° 3 kW 1,25	n° 6 kW 1,25	n° 6 kW 1,25
potenza totale total heat input	kW 3,75	kW 3,75	kW 7,50	kW 7,50
connessione elettrica electric connection	V 400 - 415 3N~	V 400 - 415 3N~	V 400 - 415 3N~	V 400 - 415 3N~
optional	V 230 - 240 3~	V 230 - 240 3~	V 230 - 240 3~	V 230 - 240 3~
superficie utile working surface	cm² 1975 Liscia	cm² 1975 Rigata	cm² 3975 Liscia	cm² 3975 Rigata
tempo di cottura cooking time	min 8 - 20°C (n° 15 **hm)	min 8 - 20°C (n° 15 **hm)	min 8 - 20°C (n° 35 **hm)	min 8 - 20°C (n° 35 **hm)
produzione massima maximun production	n° **hm ~110 (Ø 100)	n° **hm ~110 (Ø 100)	n° **hm ~250 (Ø 100)	n° **hm ~250 (Ø 100)
tempo 20÷200° time 20÷200°	min 10	min 10	min 10	min 10
tempo 20÷200° time 20÷200°	min 14	min 14	min 14	min 14
peso totale total weight	Kg 46 -	Kg 46 -	Kg 80 -	Kg 80 -
cubatura cubic volume	m³ 0,25	m³ 0,25	m³ 0,45	m³ 0,45
axb cxh	mm 45 x 75 -	mm 45 x 75 -	mm 45 x 75 -	mm 45 x 75 -



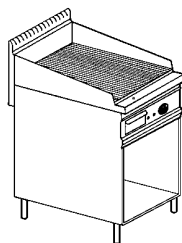
* Superficie cromo duro lucidato
* Polished hard chrome surface
** hamburger (hm)



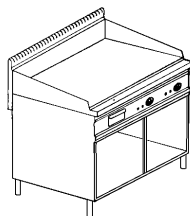
L 800
P 700
h 290



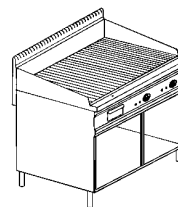
L 400
P 700
h 900



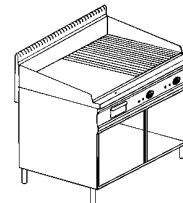
L 400
P 700
h 900



L 800
P 700
h 900



L 800
P 700
h 900



L 800
P 700
h 900

E7FM8B-2

n° 6
kW 1,25

kW 7,50

V 400 - 415 3N~

V 230 - 240 3~

cm² 3975 Mista

min 8 - 20°C
(n° 35 **hm)

n° **hm ~250
(Ø 100)

min 10

min 14

Kg 80

m³ 0,45

mm 45 x 75

**E7FL4M
*E7FL4M/CR**

n° 3
kW 1,25

kW 3,75

V 400 - 415 3N~

V 230 - 240 3~

cm² 1975 Liscia

min 8 - 20°C
(n° 15 **hm)

n° **hm ~110
(Ø 100)

min 10

min 14

Kg 57

m³ 0,50

mm 660 x 70

E7FR4M

n° 3
kW 1,25

kW 3,75

V 400 - 415 3N~

V 230 - 240 3~

cm² 1975 Rigata

min 8 - 20°C
(n° 15 **hm)

n° **hm ~110
(Ø 100)

min 10

min 14

Kg 57

m³ 0,50

mm 660 x 70

**E7FL8M-2
*E7FL8M-2/CR**

n° 6
kW 1,25

kW 7,50

V 400 - 415 3N~

V 230 - 240 3~

cm² 3975 Liscia

min 8 - 20°C
(n° 35 **hm)

n° **hm ~250
(Ø 100)

min 10

min 14

Kg 95

m³ 0,90

mm 660 x 70

E7FR8M-2

n° 6
kW 1,25

kW 7,50

V 400 - 415 3N~

V 230 - 240 3~

cm² 3975 Rigata

min 8 - 20°C
(n° 35 **hm)

n° **hm ~250
(Ø 100)

min 10

min 14

Kg 95

m³ 0,90

mm 660 x 70

E7FM8M-2

n° 6
kW 1,25

kW 7,50

V 400 - 415 3N~

V 230 - 240 3~

cm² 3975 Mista

min 8 - 20°C
(n° 35 **hm)

n° **hm ~250
(Ø 100)

min 10

min 14

Kg 95

m³ 0,90

mm 660 x 70

