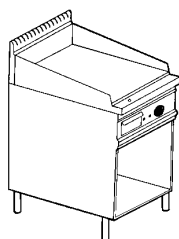


# FRY TOP a GAS MULTIPAN

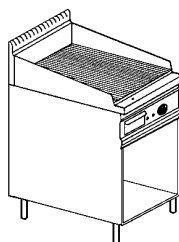
# MULTIPAN GAS FRY TOP

1974 [25°] 1999

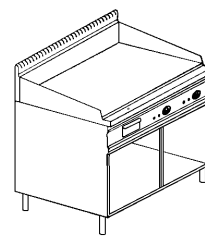
ISO 9001



L 400  
P 900  
h 900

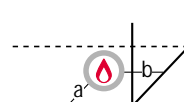


L 400  
P 900  
h 900

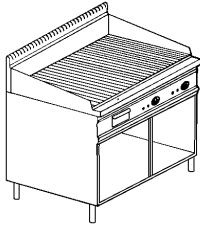


L 800  
P 900  
h 900

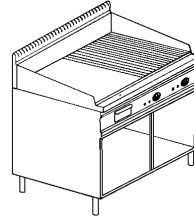
modello model	<b>G9FL4M</b> <b>*G9FL4M/CR</b>	<b>G9FR4M</b>	<b>G9FL8M-2</b> <b>*G9FL8M-2/CR</b>
bruciatori burners	n° 1 kW 7 Kcal/h 6020 BTU/h 23884	n° 1 kW 7 Kcal/h 6020 BTU/h 23884	n° 2 kW 7 Kcal/h 6020 BTU/h 23884
potenza totale total heat input	kW 7 Kcal/h 6020 BTU/h 23884	kW 7 Kcal/h 6020 BTU/h 23884	kW 14 Kcal/h - BTU/h -
consumo gas gas connection	G30/G31 Kg/h 0,54 G20 m/h 0,74 G25 m/h 0,86	G30/G31 Kg/h 0,54 G20 m/h 0,74 G25 m/h 0,86	G30/G31 Kg/h 1,1 G20 m/h 1,48 G25 m/h 1,73
connessione gas gas connection	1/2"G	1/2"G	1/2"G
superficie utile working surface	cm² 2583 Liscia	cm² 2583 Rigata	cm² 5191 Liscia
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)
produzione massima maximun production	n° **hm/h ~110 (Ø 100)	n° **hm/h ~110 (Ø 100)	n° **hm/h ~250 (Ø 100)
tempo 20÷200° time 20÷200°	min 10	min 10	min 10
tempo 20÷300° time 20÷300°	min 14	min 14	min 14
peso totale total weight	Kg 70 -	Kg 70 -	Kg 114 -
cubatura cubic volume	m³ 0,60	m³ 0,6	m³ 1,03
axb cxd	mm 375 x 15	mm 375 x 15	mm 375 x 15



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



L 800  
P 900  
h 900



L 800  
P 900  
h 900

### G9FM8M-2

n° 2  
kW 7  
Kcal/h 6020  
BTU/h 23884

kW 14  
Kcal/h 12040  
BTU/h 47768

G30/G31 Kg/h 1,1  
G20 m/h 1,48  
G25 m/h 1,73

1/2°G

cm² 5191 Rigata

min 8 - 20°C  
(n° 35 °°hm)

n° °°hm/h ~250  
(Ø 100)

min 10

min 14

Kg 114

-

m³ 1,03

mm 375 x 15

n° 2  
kW 7  
Kcal/h 6020  
BTU/h 23884

kW 14  
Kcal/h 12040  
BTU/h 47768

G30/G31 Kg/h 1,1  
G20 m/h 1,48  
G25 m/h 1,73

1/2°G

cm² 5191 Rigata

min 8 - 20°C  
(n° 35 °°hm)

n° °°hm/h ~250  
(Ø 100)

min 10

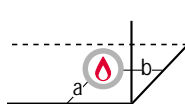
min 14

Kg 114

-

m³ 1,03

mm 375 x 15

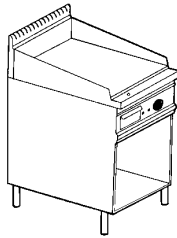


# FRY TOP ELETTRICI MULTIPAN

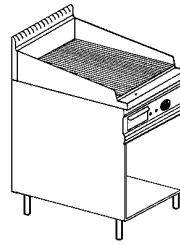
## MULTIPAN ELETTRIC FRY TOP

1974 [25°] 1999

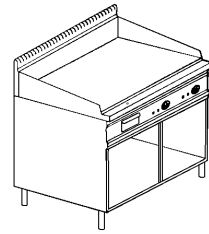
ISO 9001



L 400  
P 900  
h 900



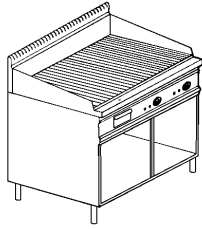
L 400  
P 900  
h 900



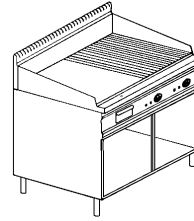
L 800  
P 900  
h 900

modello model	<b>E9FL4M</b> <b>*E9FL4M/CR</b>	<b>E9FR4M</b>	<b>E9FL8M-2</b> <b>*E9FL8M-2/CR</b>
resistenze heating elements	n° 3 kW 1,9	n° 3 kW 1,9	n° 6 kW 1,9
potenza totale total heat input	kW 5,7	kW 5,7	kW 11,4
connessione elettrica electric connection	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~
superficie utile working surface	cm² 2583 Liscia	cm² 2583 Rigata	cm² 5191 Liscia
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)
produzione massima maximum production	n° **hm ~110 (Ø 100)	n° **hm ~110 (Ø 100)	n° **hm ~250 (Ø 100)
produzione massima max production	min 10	min 10	min 10
tempo 20÷200° time 20÷200°	min 14	min 14	min 14
tempo 20÷300° time 20÷300°	Kg 57 -	Kg 57 -	Kg 95 -
peso totale total weight	m³ 0,6	m³ 0,6	m³ 1,03
cubatura cubic volume	mm 660 x 70 -	mm 660 x 70 -	mm 660 x 70 -
axb cxd			





L 800  
P 900  
h 900



L 800  
P 900  
h 900

### E9FR8M-2

n° 6  
kW 1,9

kW 11,4

V 400 - 415 3N~

V 230 - 240 3~

cm² 5191 Rigata

min 8 - 20°C  
(n° 35 \*\*hm)

n° \*\*hm ~250  
(Ø 100)

min 10

min 14

Kg 95

-

m² 1,03

mm 660 x 70

-

### E9FM8M-2

n° 6  
kW 1,9

kW 11,4

V 400 - 415 3N~

V 230 - 240 3~

cm² 5191 Mista

min 8 - 20°C  
(n° 35 \*\*hm)

n° \*\*hm ~250  
(Ø 100)

min 10

min 14

Kg 95

-

m² 1,03

mm 660 x 70

-

