

RANGE COMPOSITION

A range of complementary appliances ideal for special service needs when a particularly high powered burner may be necessary. The range consists of 3 models, all table top model and easy to install.



FP G 1D

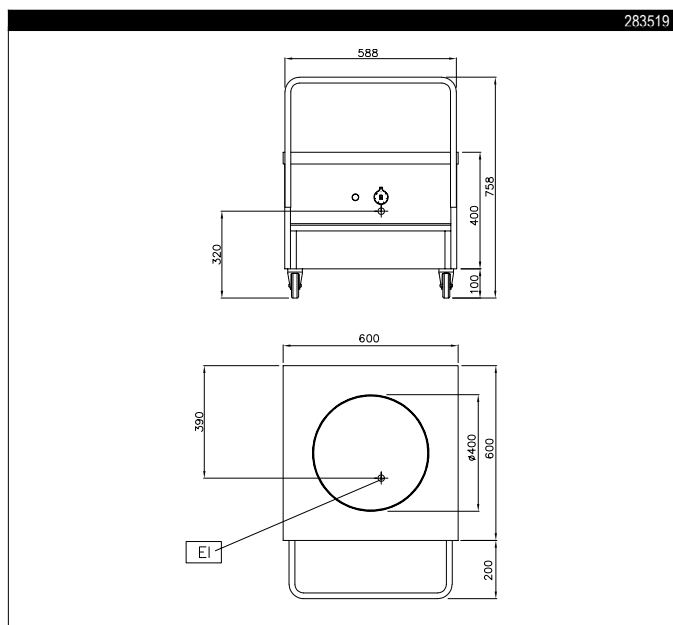
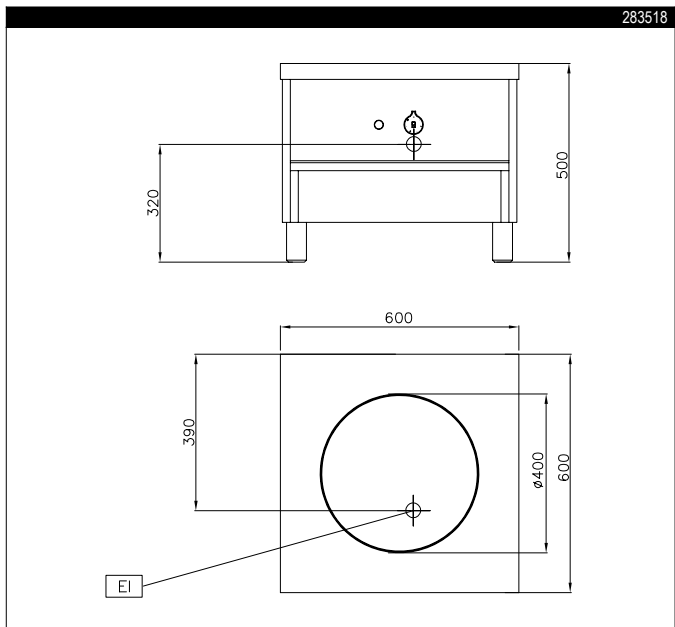
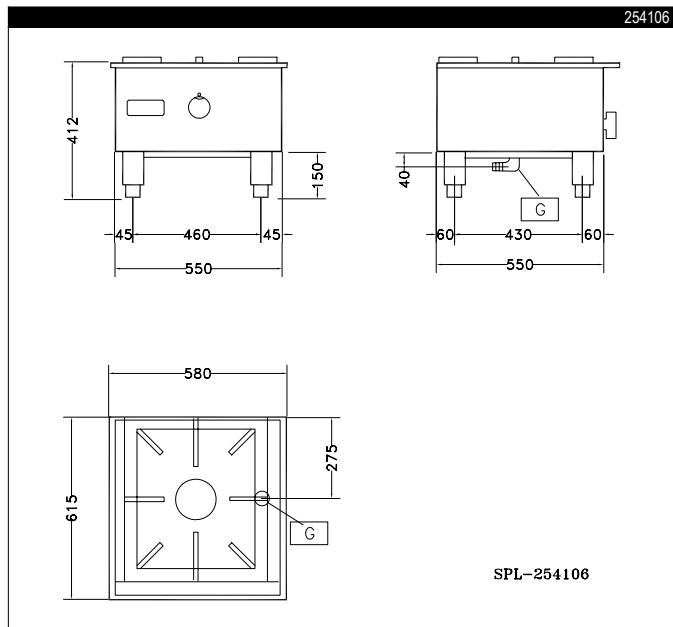
STOCKPOT STOVES **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed in satin finished stainless steel with enamelled cast iron pan support to guarantee maximum strength and reliability
- ◆ The particular shape of the pan support allows pans with a diameter of 600 mm to be used without affecting the combustion
- ◆ Cast iron burners able to function with any type of gas. The table top models have one or two burners with powers of 3.4 and 7.5 kW respectively
- ◆ Adjustable gas tap made from pressed brass with a low control setting

- ◆ Removable enamelled steel drip tray
- ◆ Rubber feet
- ◆ As an optional extra, it is possible to place on the 3.5 KW burner a ribbed cast iron griddle with a fat collecting trough
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	FPG1D 254106	EHK1 283518	EHK1R 283519
Power supply	Gas	Electric	Electric
External dimensions - mm			
width	580	600	600
depth	615	600	800
height	412	500	758
height adjustment	65	30	
Back burner dimensions - mm	Ø 220		
Back burners power - kW	11.5		
Total Power - kW	11.5	5	5
Net weight - kg.	35	32	32
Supply voltage		400 V, 3, 50/60	400 V, 3, 50/60



LEGEND			
	FPG1D 254106	EHK1 283518	EHK1R 283519
EI - Electrical connection		400 V, 3, 50/60	400 V, 3, 50/60
G - Gas connection	1/2"		

