

FLG741GFT

Frytop - Gas, Mild Steel, Smooth Plate / Open Base

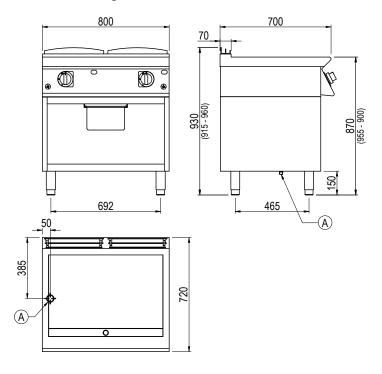




Product Information:

- Class leading, European style, professional quality and reliability since 1963
- 700 series, gas frytop with 12mm smooth mild steel plate (50 MJ/h)
 - (also available in 12mm ribbed mild steel plate)
- Piezo ignition burners with flame failure device and pilot burner
- Temperature regulation via variable power flame control
- Robust 304 grade stainless steel construction with rounded corners for improved cleaning
- Hermetically sealed, pressed work surface with raised edges to protect from overflow
- Removable 1/2 GN grease tray
- Open base with optional doors available (SPGI.2016437)
- Height adjustable stainless steel feet for a 900mm working height
- 24-month warranty

General Drawing:



Specifications:

Model - Smooth	FLG741GFT
Model - Ribbed	FRG741GFT
W x D x H (mm)	800 x 720 x 930
Weight	95kg
Cooktop (mm)	720 x 460
Packed Dimensions (mm)	845 x 825 x 1200
Packed Weight (mm)	105kg

	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	50 MJ/h	50 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Legend:

A Gas Connection

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 01 - 05/01/2022 - A

www.stoddart.com.au www.stoddart.co.nz



