

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 2 models, 1 floorstanding and 1 table top model, both easy to install.



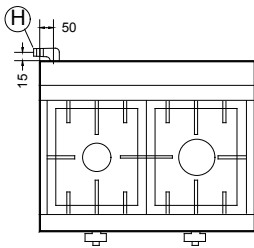
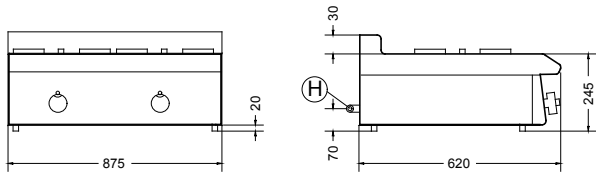
FP G 1D

GAS STOCKPOT STOVES **ZANUSSI** PROFESSIONAL

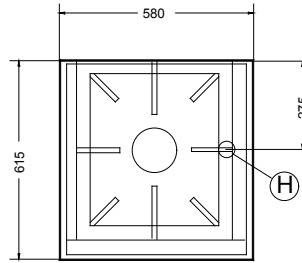
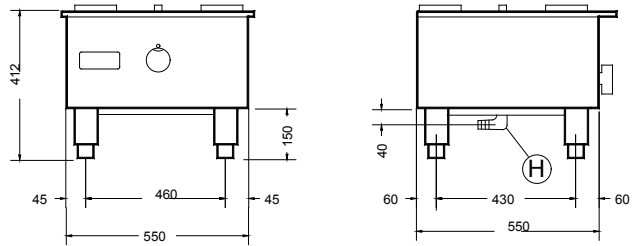
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ 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 model has 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
- ◆ Height adjustable stainless steel feet to level the floor model, FP/G1D and rubber feet on the table top model, FT/G2
- ◆ 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		
	FTG2 253110	FPG1D 254106	
Power supply	Gas	Gas	
External dimensions - mm			
width	875	580	
depth	620	610	
height	245	420	
height adjustment	15	65	
Back burner dimensions - mm	Ø 123, Ø 84	Ø 220	
Back burners power - kW	7.5, 3.5	11.5	
Total Power - kW	10.9	11.5	
Net weight - kg.	35	35	



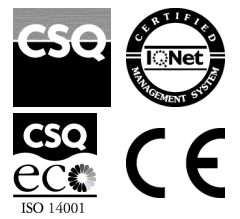
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SPL-254106

LEGEND

	FTG2 253110	FPG1D 254106
H - Gas connection	3/4"	1/2"



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