FRY-TOPS

SERIES

700

The intelligent solution for your cooking equipment

FAGOR

Electric

Control and Safety

700 Series electric fry-tops are equipped with thermostats which permit efficient control of hotplate temperature, to a maximum of 330 °C. 710 models are fitted with two thermostats, making it possible to work on only half the hotplate if required, which affords considerable savings in energy.

The safety limit switches fitted on these appliances prevent damage to the hotplates through overheating due to thermostat failure, and at the same time protect food from excesive heat.

All these models can be installed at several different voltages and frequencies.

Quality construction and hygiene

The unit, which in manufactured from stainless steel, has rounded edges that can be cleaned easily. The smooth, ribbed or semi-ribbed steel plate is 15 mm. thick, does not buckle and ensures even heat distribution. Hard chromium models are coated with a layer of this material 50 microns thick which prevents heat radiating towards the exterior, thus achieving greater efficiency.

These fry-tops are fitted with a 2 - litre collector tray, which is easy to handle and to remove at the front of the appliance. An opening in the front channel common to all griddles allows all the liquids that spill during the cooking process to fall directly into the tray.
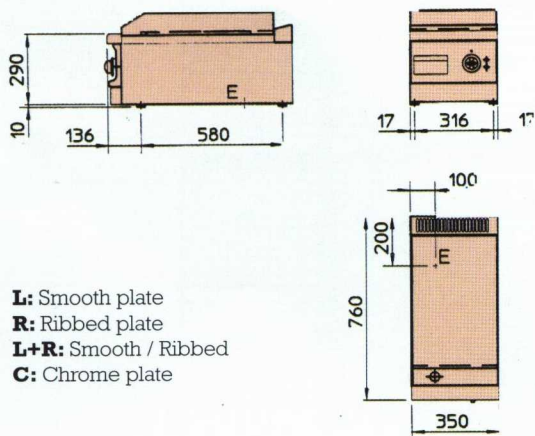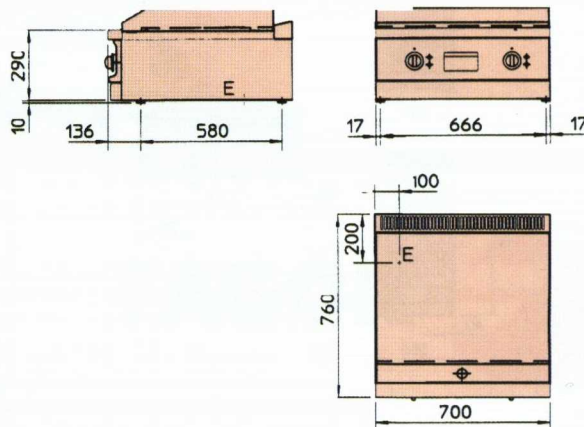

FTE/C-705

FTE -710 L+R

FTE/C-710

Mod. FTE -705 L • FTE -705 R
FTE /C -705

Mod. FTE -710 L • FTE -710 R
FTE- 710 L+R • FTE /C -710

290 · 10 · 136 · 580 · E · 17 · 316 · 17

100 · 200 · E · 760 · 350

290 · 10 · 136 · 580 · E · 17 · 666 · 17

100 · 200 · E · 760 · 700

L: Smooth plate
R: Ribbed plate
L+R: Smooth / Ribbed
C: Chrome plate
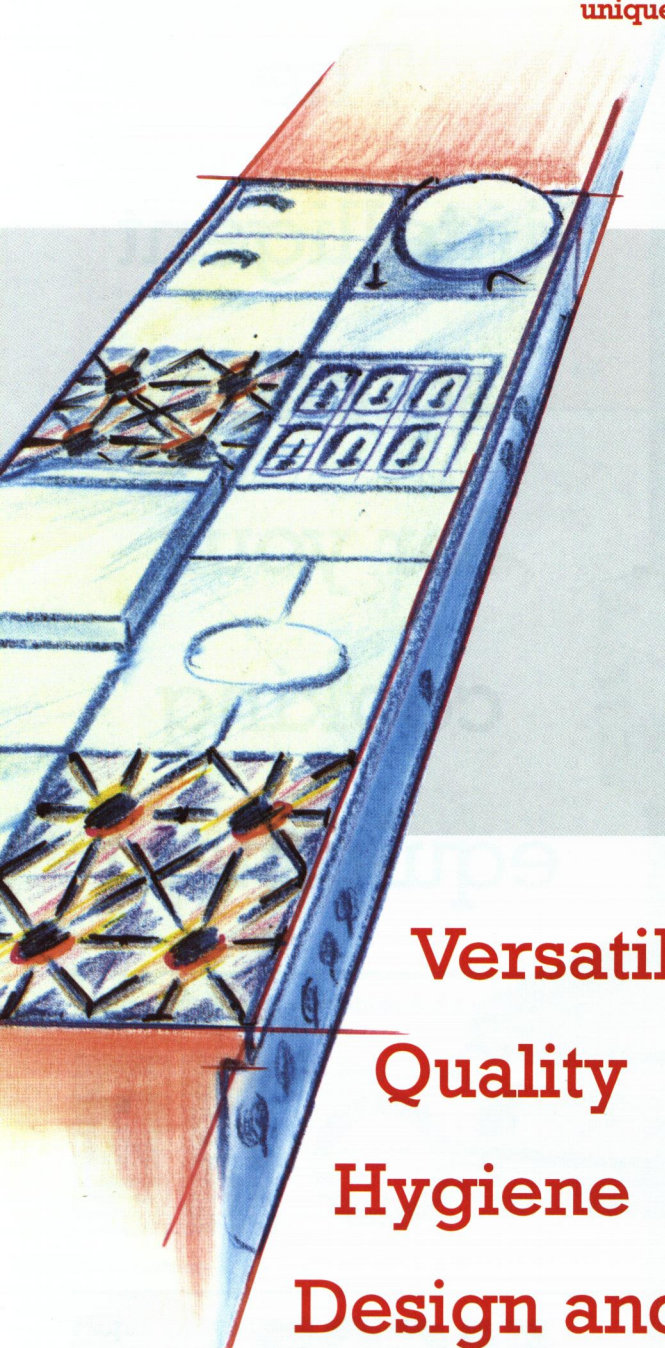
The intelligent solution

The 700 Range of Fry-Tops form part of the new FAGOR INDUSTRIAL series. This innovative range has been created to meet the needs of catering professionals, allowing for maximum flexibility in kitchen planning.

Each and every unit comprising the range offer's special features making the 700 Series unique.

FTG -705L

FTG -710 L

Versatility
Quality
Hygiene
Design and Finish

s

Quality

The entire Range is built in accordance with International Standard ISO-9001 and other currently applicable EC standards.

· Tubular burners.
· The hot plate is fired by a computor punched stainless steel tubular burner with an 8 setting manual. Controlled thermostat.

· Hot-plate thickness:
- A 15 mm. thick sheet metal plate is used to ensure even heat distribution without deforming . With the Chrome-plated models 50 microns of Chromium is used to cover the 15 m m. thick plate.
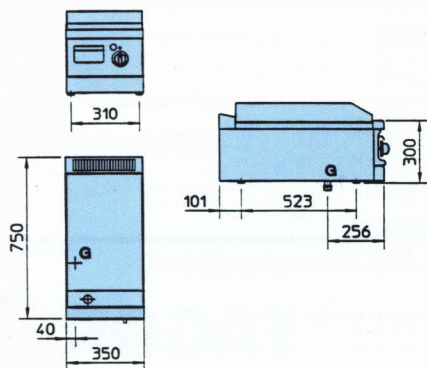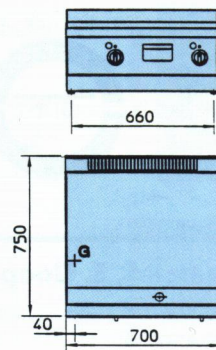· Fat run-off collector working capacity: 1-2 litres.

FTG -705R

FTG -710R

FTG -710L+R

Mod. FTG - 705L / 705R

310

750

101   523

256

300

40

350

Mod. FTG - 710L / 710R
FTG - 710 L+R

660

750

40

700

G: Gas intake: RG 1/2''

Safety

All units in 700 Series are equipped with the latest technology, offering the highest degree of safety in operation and handling.

· All burners are equiped with a flame failure devise, which cuts out gas supply in the event of the burner being accidentally extinguished.

Hygiene

Thanks to the MONOBLOC system, exclusive to FAGOR INDUSTRIAL, hygiene is improved and cleaning is easier.

· All hot-plates are equipped with a channel to enable excess fat to run from the plate to a fat collector located under the grill. This collector is easily accessable from the front of the unit for cleaning.
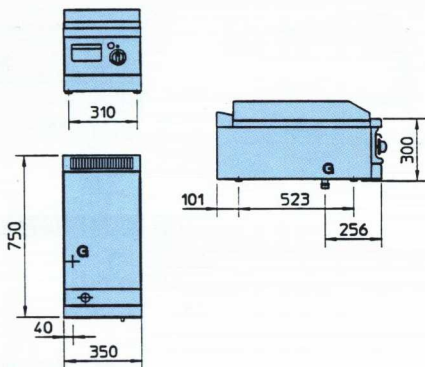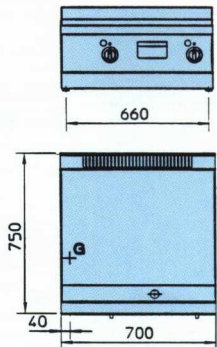
FTG/C -705

FTG/C -710

Mod. FTG /C -705

Mod. FTG /C- 710

310

750

40

350

101   523

256

300

660

750

40

700

G: Gas intake: RG 1/2''

Caracteristics:

GAS MODELS			FTG-705 L	FTG-705 R	FTG-710 L	FTG-710 L+R	FTG-710 R	FTG/C-705	FTG/C- 710
Dimensions		Width	350	350	700	700	700	350	700
		Depth	750	750	750	750	750	750	750
		Height	300	300	300	300	300	300	300
Plate		Width	341	341	691	691	691	341	691
		Depth	546	546	546	546	546	546	546
Surface dm^2			19	19	38	38	38	19	38
Chrome-plate			-	-	-	-	-	YES	YES
Total power		Kcal/h	6.000	6.000	12.000	12.000	12.000	6.000	6.000
		kW	7	7	14	14	14	7	14
		BTU	24.000	24.000	48.000	48.000	48.000	24.000	48.000

ELECTRIC MODELS			FTE-705 L	FTE-705 R	FTE-710 L	FTE-710 L+R	FTE-710 R	FTE/C- 705	FTE/C- 710
Dimensions		Width	350	350	700	700	700	350	700
		Depth	750	750	750	750	750	750	750
		Height	300	300	300	300	300	300	300
Plate		Width	341	341	691	691	691	341	691
		Depth	546	546	546	546	546	546	546
Surface dm^2			19	19	38	38	38	19	38
Chrome-plate			-	-	-	-	-	YES	YES
Total electric power (kW)			4,5	4,5	9	9	9	4,5	9

The major European regulations and certifications guarentee our products.   **Distributor**

AENOR AENOR   ISO - 9001 / EN - 29001

N   **R**   EQNet CERTIFIED QUALITY SYSTEM   CE

Producto * Certificado   Empresa Registrada RE 022/1/91

*Gas appliances