

Modular Cooking - Amicus

Gas - Fry Top

NGFT 4-60 (AM2)



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Table top gas fry top with 600 mm depth and 6 kW tubular burner.

Usable for contact grilling and starch cooking.

Made of AISI 304 with 1.5 mm top thickness, ignited with piezzo igniter, griddle made of AISI 420 with 16mm thickness, includes oil collection drawer.

OTHER AVAILABLE MODELS

- N/A

MAIN FEATURES

- Powered with 6 kW chrome-plated steel tubular burner.
- Griddle made of AISI 420 with thickness of 16 mm, preventing rust.
- Fully-welded griddle to the top surface.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.

CONSTRUCTION

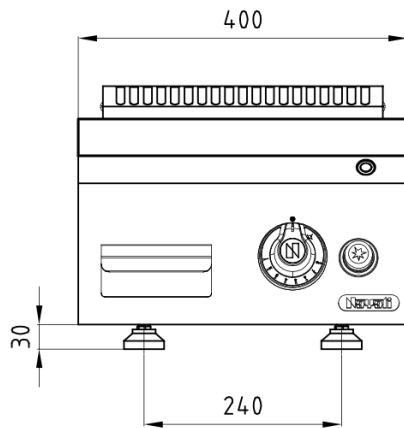
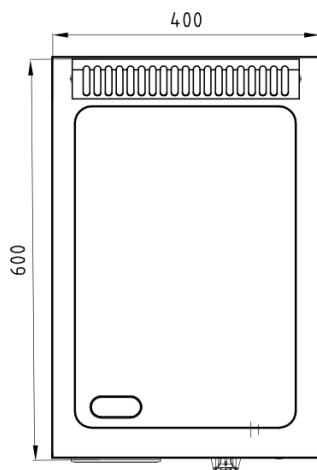
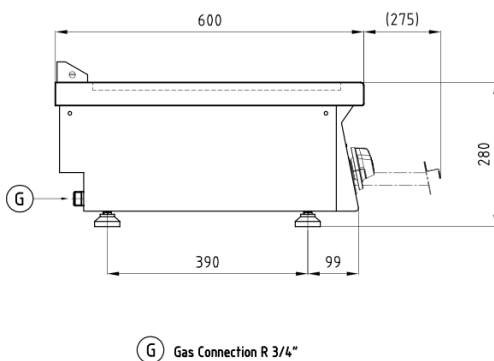
- External construction entirely with AISI 304.
- Top panel with 1.5 mm thickness. Orbital surface finishing: resistant toward scratches.
- Side panel with 0.8 mm.
- Front panel with 0.8 mm .
- Top panel with Orbital scratch-preventing finish.
- Rubber leg with 30 mm height
- IPX4 water protection level.

INCLUDED ACCESSORIES

- G20 Conversion Kit.
- Waste drawer.

OPTIONAL ACCESSORIES

- N/A

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 400 mm
Depth	: 600 mm
Height	: 280/320 mm

Cooking Surface

Cooking zones	: 330 x 480 mm (Smooth)
---------------	-------------------------

Gas Power Rating

Heat input total	: LPG/Natural Gas 6 kW
No. of burners	: 1
Control type	: Modulating power control.
Gas type options	: LPG G30, G31 Natural Gas G20, G25

Connections

Gas	: DN 20 (3/4")
Water	: N/A
Drain	: N/A

Heat & Steam Emissions

Direct heat emission	: 2.1 kW
Latent heat emission	: 2.4 kW
Steam emission	: 3.5 kg/h

PACKAGING DATA

Width	: 430 mm
Depth	: 630 mm
Height	: 380 mm
Volume	: 0.10 m ³

WEIGHT

Net Weight	: 37 kg
Gross Weight	: 41 kg