

MARENO ANFT7-8GTLC

GAS FRY-TOP WITH CHROMED SMOOTH FRY PLATE

Gas fry-top with chromed smooth fry plate, constructed in AISI 304 stainless steel. Splash guard around three sides and front grease channel with drainage hole connected to a large capacity removable drainage drawer. Heated by stable-flame steel burner complete with pilot flame and safety thermocouple. Gas supply controlled by safety valve. Automatic piezoelectric ignition. Cooking surface: 750 x 500mm.



Shown on top of optional cabinet

STANDARD FEATURES

- Heavy Duty 1.5mm thick pressed tops
- High efficiency burners
- Modern appealing look
- Flame failure and pilot lights standard
- Interlocking device supplied standard on all units
- Modular design
- IPX4 water rating
- Easy to clean

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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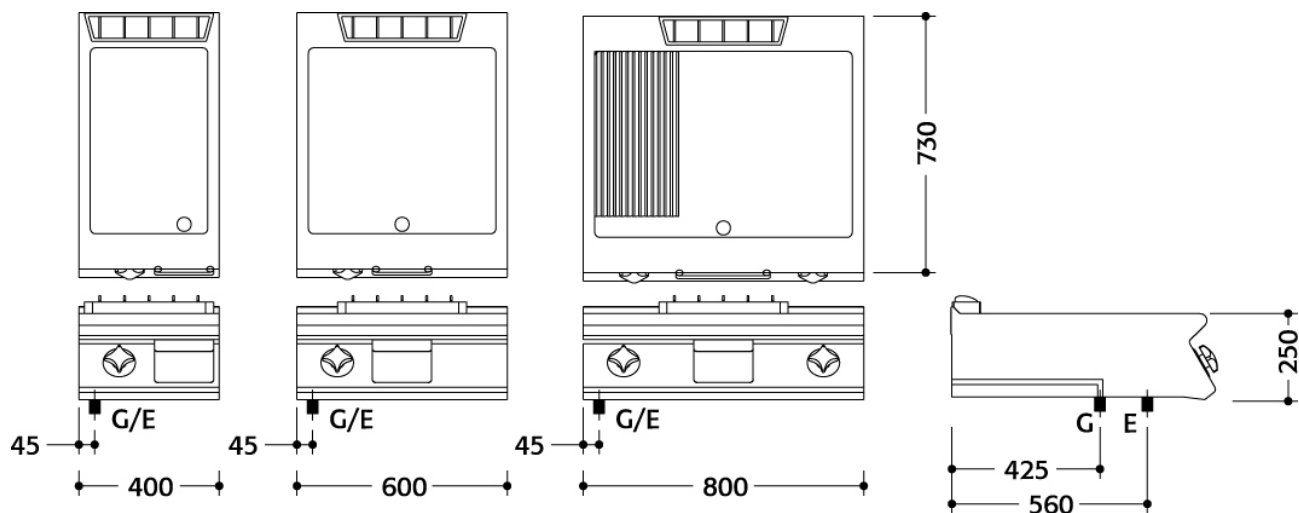
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DIMENSIONS

External Dimension: 730D x 800W x 230H mm

TECHNICAL DATA

Gas Type	Natural or LP
Total Output (gas)	44mj
Gas Connection	1/2"

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