

| CODE            | MODEL            | TYPE            | POWER SUPPLY | SERIES          |
|-----------------|------------------|-----------------|--------------|-----------------|
| <b>10372001</b> | <b>M7FTG12LS</b> | <b>GRIDDLES</b> | <b>GAS</b>   | <b>MILO 700</b> |

## DESCRIPTION

**GAS GRIDDLE WITH SMOOTH CHROMED MATT PLATE ON OPEN STAND**

## TECHNICAL DATA

|                           |         |
|---------------------------|---------|
| Gas power (kW)            | 21,0    |
| N° of cooking zones       | 3X7,0KW |
| IPX Protection Grade (mm) | IPX4    |

## DIMENSIONS DATA

|                           |                       |
|---------------------------|-----------------------|
| Product dimensions (mm)   | 1200W x 730 P x 900 H |
| Net weight (kg)           | 150                   |
| Gross weight (kg)         | 181                   |
| Packaging dimensions (m3) | 1267 x 972 x 1264     |
| Packaging volume (m3)     | 1.56                  |



## CONSTRUCTIONAL FEATURES

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

## TECHNICAL FEATURES

15 mm thick cooking plate recessed into the worktop with a water-tight perimeter channel, a large drain hole and a GN1/3 molded basin, easily removable for draining and cleaning operations (in the 1200mm-models there are 2 drain holes and 2 basins). Stainless steel burners with stabilized flame with a special geometry and position, designed to ensure maximum temperature uniformity throughout the plate. Cooking temperature management from 100°C to 300°C by a thermostatic tap with safety thermocouple. Piezoelectric pilot flame ignition. Safety thermostat with manual reset. Ergonomic and athermic control knobs.

Lower open compartment made of AISI 304 stainless steel.

## ACCESSORIES(not included)

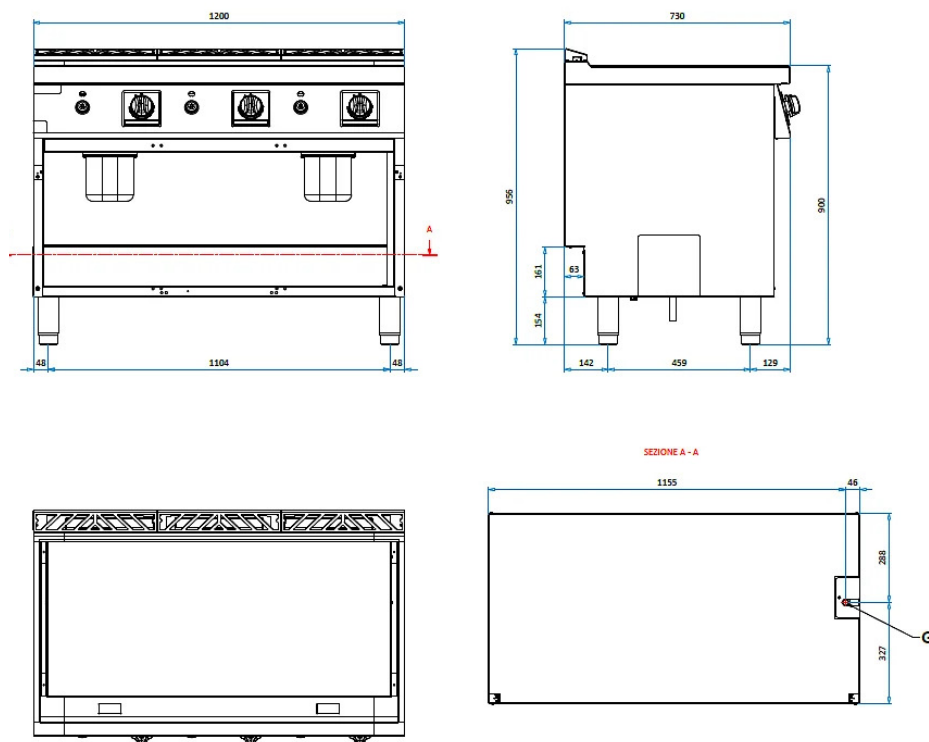
| Code     | Model   | Description   |
|----------|---------|---|
| 60201562 | PARA40  | BACK SPLASH GUARD FOR FRYTOP 400  |
| 60201563 | PARA80  | BACK SPLASH GUARD FOR FRYTOP 800  |
| 60201564 | PARA120 | BACK SPLASH GUARD FOR FRYTOP 1200   |
| 20100733 | CMP     | AISI 304 STAINLESS GRILL BASTING COVER ideal for melting cheese and steam cooking |

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#### TECHNICAL DRAWING



#### CONNECTIONS

G = GAS

1/2" G