

MODEL 8G-F

GAS FRYTOP GRIDDLE

Cook - Rite 700 Series of commercial cooking equipment is a popular size with professional chefs nowadays. The series is ideal for Restaurants, Hotels and Gastro Pubs. With many special features and a practical working depth of 700mm. This makes for an excellent choice in your kitchen cook bank.

PREMIUM FEATURES

- ✓ Two burners
- ✓ Smooth frytop
- ✓ Twin controls
- ✓ Large grill plate
- ✓ Uniform heat
- ✓ Large drip tray
- ✓ Stable flame
- ✓ Piezo igniter
- ✓ Adjustable feet 150/190mm
- ✓ NAT/LPG Gas



**Option
Base Stand
ATBC78**

TECHNICAL SPECIFICATION

DIMENSIONS	COOKING AREA	POWER	CONTROL	CONNECTION	WEIGHT	CRATE
W 800 D 700 H 362/597	W 796 D 504	2 x 7 Kw Burners	2 X Variable Heat Zones	1/2" Gas	72 Kg	104 Kg