## RANGE COMPOSITION

A range of complementary appliances ideal for special service needs when a particularly high powered burner may be necessary. The range consists of 4 models, 1 floorstanding and 3 table top model, all easy to install.



## STOCKPOT STOVES ZANUSSI

## FUNCTIONAL AND CONSTRUCTION FEATURES

◆ Constructed in satin finished stainless steel with enamelled cast iron pan support to guarantee maximum strength and reliability

◆ The particular shape of the pan support allows pans with a diameter of 600 mm to be used without affecting the combustion

◆ Cast iron burners able to function with any type of gas. The table top models have one or two burners with powers of 3.4 and 7.5 kW respectively ◆ Removable enamelled steel drip tray

◆ Height adjustable stainless steel feet to level the floor model, FP/G1D and rubber feet on the table top model, FT/G2

♦ As an optional extra, it is possible to place on the 3.5 KW burner a ribbed cast iron griddle with a fat collecting trough

◆ All models comply with the standards required by the main international approval bodies and are (€ marked.

◆ Adjustable gas tap made from pressed brass with a low control setting

CHARACTERISTICS	MODELS				
	FTG2 253110	FPG1D 254106	EHK1 283518	EHK1R 283519	
Power supply	Gas	Gas	Electric	Electric	
External dimensions - mm					
width	875	580	600	600	
depth	620	615	600	800	
height	245	412	500	758	
height adjustment	15	65	30		
Back burner dimensions - mm	Ø 123, Ø 84	Ø 220			
Back burners power - kW	7.5, 3.5	11.5			
Total Power - kW	10.9	11.5	5	5	
Net weight - kg.	35	35	32	32	
Supply voltage			400 V, 3, 50/60	400 V, 3, 50/60	



LEGEND				
	FTG2 253110	FPG1D 254106	EHK1 283518	EHK1R 283519
EI - Electrical connection			400 V, 3, 50/60	400 V, 3, 50/60
G - Gas connection	3/4"	1/2"		





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