



Double Gas Fry-Top Series 600

DRNGI-8060ND 800mm Smooth-Grooved Plate



Product codes:

Reference: 6323D

EAN13: -

UPC: -

Product description:

Material and Design

- **Stainless steel body**, robust, hygienic, and easy to clean.
 - **12 mm hard chrome cooking plate**, with a mixed design: half smooth and half grooved.
 - **Useful cooking surface:** 740 x 440 mm.
 - **Piezoelectric ignition** with **pilot flame** for quick and safe ignition.
 - **Front grease collection drawer**, easy to remove and clean.
-



-
- **Adjustable legs** that ensure stability on different surfaces.
 - **Ergonomic and compact design**, optimized for professional tabletop use.
-

Included Equipment

- Smooth/grooved 12 mm hard chrome plate.
 - Piezoelectric ignition system with pilot flame.
 - Removable grease collection drawer.
 - Adjustable legs.
 - Adaptation for **natural gas (NG)** or **LPG (LPG)**.
 - Safety valve with thermocouple and automatic cut-off in case of flame failure.
-

Technical Specifications

- **Model:** DRNGI-8060ND
-



-

Reference: 6323D

-

Installation type: Tabletop

-

Fuel type: Gas (LPG or Natural)

-

Power: 14 kW

-

NG consumption: 1.372 m³/h

-

LPG consumption: 1.111 kg/h

-

Useful cooking surface: 740 x 440 mm

-

Plate distribution: Half smooth / half grooved

-

Plate thickness: 12 mm

-

Ignition system: Piezoelectric with pilot flame

-

Safety system: Gas cut-off in case of flame failure



-

Construction material: Stainless steel

-

Adjustable legs: Yes

-

Grease collection drawer: Yes

-

Dimensions (mm): 800 x 630 x 300

-

Net weight: 73 kg

-

Volume: 0.22 m³

Additional Features

-

Combination smooth/grooved plate, ideal for meats, vegetables, and fish at the same time.

-

Large work surface (740 mm), suitable for intensive use.

-

Uniform heat distribution for even cooking.

-



Safe and convenient ignition with piezoelectric system and pilot flame.

-

Flame failure safety system, total protection in case of accidental shutdown.

-

Large grease collection drawer, improves daily cleaning and operability.

-

Adjustable legs for stability and adaptability to any surface.

-

Dual use (LPG / natural gas) for greater installation versatility.

-

Robust design, designed for demanding professional catering environments.

Product features:

Width: 800

Fund: 630mm

Power Watts: 14000W

Type: After-dinner conversation

Material: Hard chrome

Heat: Frytop

Gas-Electric-Induction-Oil: Gas

Burner - Stove: 2

Surface: Lisa-Grooved

Product short description:

Professional gas fry-top with a **half smooth and half grooved hard chrome plate**, designed to offer versatility in cooking different types of food. Its large surface allows preparing meats, fish, vegetables, and other foods simultaneously, with excellent heat transfer. Its stainless steel



Shop name

structure and safety systems ensure durability, reliability, and ease of cleaning.

Product gallery:

