

ELECTRIC FRY TOP MIXED PLATE

Project
Rev.:
Zone:
Location:



CODICE
CR0856009

MODELLO
6NFT/E600LR

SERIE
SERIE 600

GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports.

The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach.

All models are CE approved.



TECHNICAL SPECIFICATIONS

Chromed, mild steel (extra EU) and AISI430 cooking plates in various sizes and shapes are heated by gas burners or high-powered electric heating elements, such as to ensure rapid temperature rise and maintenance of the chosen values.

For non-chromed gas models, the temperature is adjustable from 120-280°C, for the chromed version from 90-250°C, and for electric from 0 to 300°C.

The plates are equipped with splash guards so as to ensure perfect cleanliness and hygiene of the cooking surface. The worktop is slightly inclined so as to channel sauces, fats and seasonings, into the large-capacity collection drawer.

All chrome and electric models, have thermostatic temperature control, safety thermostat and indicator lights.

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Technical Information

| SPECIFICATION | DATA |
|-----------------------|---------------------------------|
| MATERIAL | CR0856009 |
| DEFINITION | FRY-TOP EL.M 60 M60 6NFT/E600LR |
| COMMERCIAL LINE | SERIE 600 |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 600 mm |
| DIM. HEIGHT | 295 mm |
| NET WEIGHT | 48.7 Kg |
| VOLUME (net) | 0.106 |
| PACKAGE LENGTH | 730 mm |
| PACKAGE WIDTH | 640 mm |
| PACKAGING HEIGHT | 670 mm |
| PACKAGE VOLUME | 0,313 m3 |
| GROSS PACKING WEIGHT | 56 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 7.8 kW |
| IP GRADE | IPX4 |
| CERTIFIED MODEL | 6NFT/E600LR |

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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- E Pressacavo entrata linea elettrica - Stopfbuchse
Electric cable stress relief - Presse etoupe de cable el
Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico

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PRODUCT'S RANGE PLUS



The fry tops are equipped with a perimeter splash guard and a removable drip tray.



Equipment is certified and compliant with the Low Voltage Directive 2014/35/EU according to the international CB scheme