

# ELECTRIC FRY TOP SMOOTH CHROME PLATE

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR0856019

MODELLO  
6NFT/E600LC

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.

# ELECTRIC FRY TOP SMOOTH CHROME PLATE

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR0856019

MODELLO  
6NFT/E600LC

SERIE  
SERIE 600

## Technical Information

SPECIFICATION	DATA
MATERIAL	CR0856019
DEFINITION	FRY-TOP EL.LC 60 M60 6NFT/E600LC
COMMERCIAL LINE	SERIE 600
SUPPLY	ELECTRICS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	600 mm
DIM. HEIGHT	295 mm
NET WEIGHT	62 Kg
VOLUME (net)	0.106
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	780 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,340 m3
GROSS PACKING WEIGHT	70 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	7.8 kW
IP GRADE	IPX4
CERTIFIED MODEL	6NFT/E600LC

# ELECTRIC FRY TOP SMOOTH CHROME PLATE

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR0856019

MODELLO  
6NFT/E600LC

SERIE  
SERIE 600

## 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

## ELECTRIC FRY TOP SMOOTH CHROME PLATE

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR0856019

MODELLO  
6NFT/E600LC

SERIE  
SERIE 600

# 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