

# ELECTRIC FRY TOP SMOOTH PLATE

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



CODICE  
CR0856029

MODELLO  
6NFT/E1000L

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	CR0856029
DEFINITION	FRY-TOP ELL 60 M100 6NFT/E1000L
COMMERCIAL LINE	SERIE 600
SUPPLY	ELECTRICS
DIM. WIDTH	1000 mm
DIM. PRODUCTIVITY	600 mm
DIM. HEIGHT	295 mm
NET WEIGHT	72.9 Kg
VOLUME (net)	0.177
PACKAGE LENGTH	1040 mm
PACKAGE WIDTH	740 mm
PACKAGING HEIGHT	670 mm
PACKAGE VOLUME	0,515 m3
GROSS PACKING WEIGHT	83 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	11.7 kW
IP GRADE	IPX4
CERTIFIED MODEL	6NFT/E1000L

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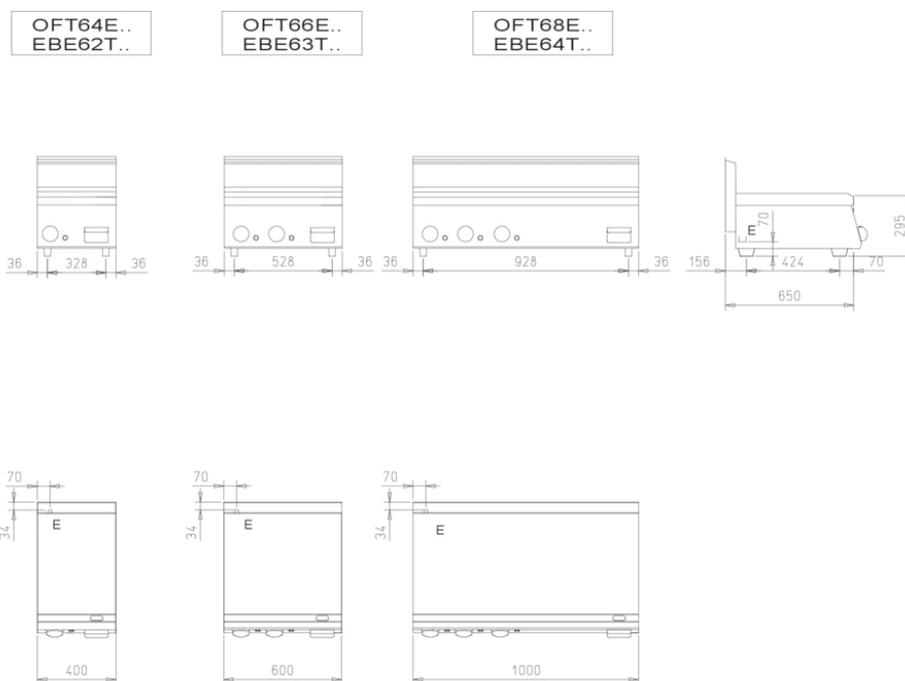
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## SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRIJNINGAR

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

