GAS FRY TOP SMOOTH CHROME PLATE L400 - THERMOSTAT

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

CODICE	MODELLO	SERIE
CR0999909	**N6FTT/G405**	**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 work surface is slightly inclined so as to channel sauces, fats and condiments, into the large-capacity collection drawer.
Gas models are equipped with piezo ignition, pilot flame, thermocouple and valved faucet to ensure maximum safety.

Technical Information

SPECIFICATION	DATA
MATERIAL	CR0999909
DEFINITION	N6FTT/G405 FTG LC 60 M40 TERM.
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	41 Kg
VOLUME (net)	0,077
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	740,000 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,220 m3
GROSS PACKING WEIGHT	51 Kg
GAS POWER	6,50
GAS POWER (G25.3/25mbar)	6,25
CERTIFIED MODEL	N6FTT/G405

PRODUCT'S RANGE PLUS

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

Thermostat gas versions with made-in-Italy regulation valve, which allows precise temperature control 110°C - 280°C , even for the most delicate cooking