



Client	Quantity
Project	Position

FUN 700

Model: F70/70FTG/SL/P Cod: MP01372113035

Technical data

Modularity:	On cabinet with door
Dimension (mm):	700x700x850
Total gas power (Kcal/h):	9803
Total gas power (kW):	11,4
Cooking zone dimensions 1 (LxD mm):	696x520
Gas connection:	1/2"
Net volume (m3):	0,417
Packing dimensions (mm):	776x776x1180
Gross weight (kg):	102
Gross volume (m3):	0,711

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Material of plate:	Satin chrome
Plate finish:	Smooth
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid antileakage washer
Handles:	Brushed aluminum finish
Plate:	Satin chrome plate
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

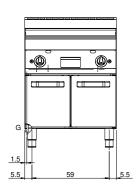
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

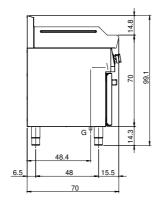


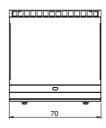
Gas griddle, smooth satin chrome plate, on cabinet with doors

Electric griddle 2/3 Smooth 1/3 grooved chromed plate on open cabinet Top made of AISI 304 stainless steel thickness 8/10; covering in AISI 304 stainless steel thickness 8/10; external reinforcements made of anti-corrosion material (aluminised sheet metal); bottoms and internal parts in AISI 430 steel; flue cover in enamelled steel. Chromed steel plate with high thermal conductivity for even temperature distribution. Equipped with two independent cooking zones. Provided with front groove, extractable drawer for grease collection and splash guard on three sides. Cooking zone equipped with 3 heating elements which are thermostat controlled in a range of use from 50° to 300° C. Safety thermostat and indicator lights to show correct operation. 6 plates x 1.5 kW. Total power 9 kW. Cooking plate dimensions 695x550 mm. Electrical power supply VAC 400 + 3N 50÷60 Hz. Set up on open cabinet.

Technical draw







G: Gas connection 1/2"

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