



Client	Quantity
Project	Position

## **FUN 600**

Model: F60/60CFGE Cod: MP01032131000

## **Technical data**

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Modularity:	Тор
Dimension (mm):	600x600x850
Oven dimension (mm):	390x340x325
Total eletric power (kW):	3
Total gas power (Kcal/h):	11866
Total gas power (kW):	13,8
Oven type:	Electric convection oven
Oven power (kW):	3
Oven temperature range (°C):	50-300
Gas connection:	1/2"
Electric power (V):	220-240
Ampere (A):	14
Phases:	1
Cable section (mmq):	3G2,5
Frequency (Hz):	50-60
Net volume (m3):	0,306
Packing dimensions (mm):	676x695x1170
Gross weight (kg):	86
Burner power 1 (kW):	3,6
Burner power 2 (kW):	3,3
Burner power 3 (kW):	3,3
Burner power 4 (kW):	3,6
Gross volume (m3):	0,550

## **Features**

Burners:	Piezo ignition available in double or single crown
Grill:	Removable enamelled container for cleaning
Working top:	Made of AISI 304 stainless steel with a thickness of 8/10 mm
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend
Handles:	Brushed aluminum finish
Flue:	Made in a single piece, which facilitates the alignment of the modules
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

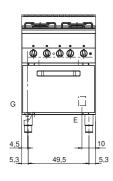
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

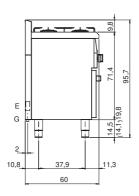


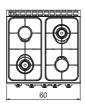
Gas range, 4 burners, electric convection oven

Gas range, 4 burners with electric convention oven Top with deep funnel in AISI 304 stainless steel; covering in AISI 430 stainless steel thickness 8/10; bottoms and internal parts in anti-corrosion material (aluminised sheet metal). Equipped with high power triple ring rapid burners. Safety gas valve cocks with thermocouple. Piezoelectric burner ignition 4 burners (2x3.3 kW + 2x3.6 kW) - hob total power 13.8 kW. Pan supports for hobs in acid-resistant enamelled steel Oven in enamelled steel with double wall insulated door and equipped with balancing springs. The thermally insulated chamber is equipped with side rack supports that make it possible to insert pans in 4 positions. Forced convection operation by means a motor with a stainless steel fan rotor. Heating is by means of a thermostat-controlled heating element with temperature adjustment from 100 to 300°C + 1 grill heating element. The oven is equipped with a main switch, thermostat, indicator lights to show proper operation, chamber illumination light. Equipped with 1 rack 445x350 mm. 1 drip pan 445x350x30h. mm. Total gas power 12.2 kW - Total electric power 3 kW. Electrical power supply V AC 230+1 50÷60 Hz.

## **Technical draw**







G: Gas connection 1/2"

Electric power

E:

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