

Client _____ Quantity _____
Project _____ Position _____

FUN 600

Model: F60/30FTG/CL/T

Cod: MP01372111002



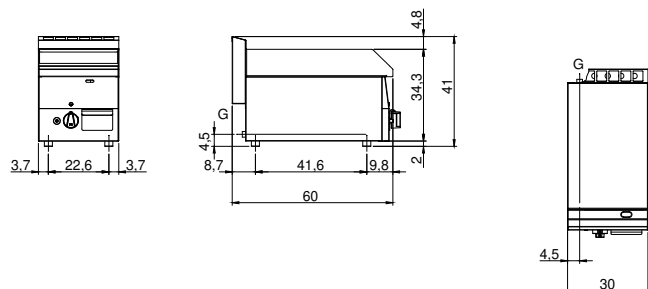
Technical data

Modularity:	Top
Dimension (mm):	300x600x300
Total gas power (Kcal/h):	4472
Total gas power (kW):	5,2
Cooking zone dimensions 1 (LxD mm):	296x470
Gas connection:	1/2"
Net volume (m3):	0,054
Packing dimensions (mm):	376x695x596
Gross weight (kg):	35
Gross volume (m3):	0,156

Features

Working top:	Realizzato in acciaio inox AISI 304 con spessore 8/10 mm
Material of plate:	Polished chrome
Plate finish:	Smooth
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend
Flue:	Made in a single piece, which facilitates the alignment of the modules
Liquid collection container:	Estraibile e lavabile in lavastoviglie
Plate:	Polished chromed plate
Upright Splash guard:	On two sides
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Technical draw



G: Gas connection 1/2"

Electric solid top with 4 zones on electric ventilated oven. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10 con invaso per la raccolta dei liquidi e foro di scarico. Rear flue made in enamelled cast-iron; designed for flush alignment. Cooking plate made with high thick steel 16M06. 4 independent cooking zones each with 3.4 kW power, marked with a satin cooking surface. Safety thermosat with automatic recovery. Lamp to indicate heating activation and proper working of the equipment. Electric oven GN 2/1. Heating by electric upper and lower heating elements with independent regulation. Temperature regulation by thermostat, from 50 °C to 300 °C. Safety thermostat. Lamp on control panel to indicate oven heating activation. Cooking chamber made in stainless steel. Oven inner door made in stainless steel with labyrinth seal. Oven power 6 kW. Special design knobs to avoid water penetration in the control panel. IPX5 protection rating. Adjustable feet made in stainless steel. Electric power supply VAC 400 3N 50÷60 Hz - 19,6 kW.