

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## FUN 600

Model: F60/30FTE/CR/T

Cod: MP01372121007



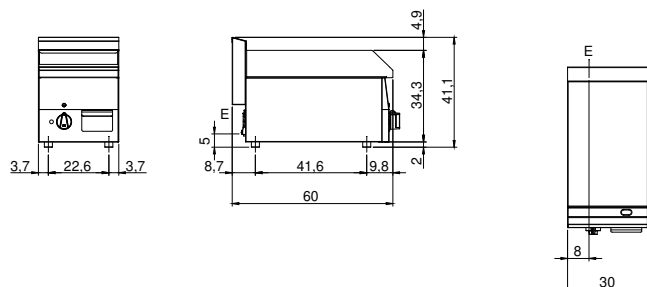
### Technical data

Modularity:	Top
Dimension (mm):	300x600x300
Total electric power (kW):	3
Cooking zone dimensions 1 (LxD mm):	296x470
Electric power (V):	380-415
Ampere (A):	5
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Net volume (m3):	0,054
Packing dimensions (mm):	376x695x596
Gross weight (kg):	26
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:	Ribbed
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

## Technical draw



E: Electric power

Gas solid top range with 2 gas boiling unit on gas oven and neutral cabinet Top in AISI 304 stainless steel thickness 8/10; covering in AISI 304 stainless steel thickness 8/10; bottoms and internal parts in AISI 430 steel; internal reinforcements made of anti-corrosion material (aluminised sheet metal). Full plate in steel featuring high-performance differentiated thermal zones and equipped with extractable central ring. Heating takes place by means of the high-power cast iron central burner, with piezoelectric ignition pilot burner. Gas is supplied by means of a thermocouple safety valve. Hob with two high-power cast iron/brass rapid burners with pilot burner for automatic ignition. Gas is supplied by means of a safety valve with thermocouple. The enamelled steel bowl can easily be extracted for cleaning. The hob pan support is made of anti-acid enamelled cast iron. - 1 burner x 3.7 kW and 1 burner x 5.7 kW. Static gas oven in enamelled steel with double wall isolated door on hinges with balancing springs. The thermally insulated chamber is equipped with 3-position side rack supports which can be extracted for cleaning. Heating takes place by means of stabilized flame burner with piezoelectric ignition; gas is supplied by means of a thermostatic safety valve with thermocouple. Temperature adjustment from 150° to 300°C.

Internal dimensions  
530x540x280h. mm. - 1 rack  
530x530 mm included. Full plate  
1 burner 8.2 kW. Gas hob 2  
burners 1 burner x 3.7 kW and 1 x  
5.5 kW Total power 5 kW. Total  
gas power 22.4 kW Neutral  
cabinet equipped with double wall  
hinged door and chromed steel  
internal rack holder rack support.

Internal dimensions  
340x540x390h. - 1 rack GN 1/1  
included.

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.