

Client	Quantity
Project	Position

FUN 600

Model: F60/60FTE/CLR/T Cod: MP01372121013



Technical data

Modularity:	Тор
Dimension (mm):	600x600x300
Total eletric power (kW):	6
Cooking zone dimensions 1 (LxD mm):	596x470
Electric power (V):	380-415
Ampere (A):	9,5
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Net volume (m3):	0,108
Packing dimensions (mm):	676x695x630
Gross weight (kg):	47
Gross volume (m3):	0,296

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 8/10 mm
Material of plate:	Polished chrome
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:	Removable and dishwasher safe
Plate:	Polished chromed plate
Upright Splash guard:	On two sides

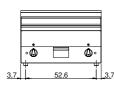
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

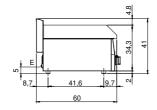


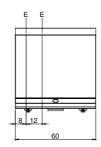
Fry top elettrico, piastra 2/3 liscia 1/3 rigata cromata, top

Electric fry top with polished chromed plate 2/3 Smooth 1/3 grooved. Top with deep funnel in AISI 304 stainless steel; covering in AISI 430 stainless steel 8/10; bottoms and internal parts in anti-corrosion material (aluminised sheet metal). Cooking hotplate in chromed steel with high thermal conductivity for even temperature distribution. Equipped with 2 independent cooking zones. Provided with front groove, extractable drawer for grease collection and splash guard on three sides. Each cooking zone is provided with 3 shielded heating elements (1 kW ea.) which are controlled by a thermostat with a range of use from 50° to 300° C - Equipped with safety thermostat and indicator light to show proper operation - Plate dimensions 295x470 mm - Total power 6 kW. Electrical power supply V AC 400+3N 50÷60 Hz.

Technical draw







E: Electric power

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