

Family
COOKING EQUIPMENT STAR 90

Section
ELECTRIC FRY - TOPS

Model
NFT98EM
Code
CR0590620

ELECTRIC FRY-TOP WITH SLOPING HOTPLATE 1/3 RIBBED 2/3 SMOOTH

Electric fry-top with two cooking zones with sloping hotplate 1/3 ribbed, 2/3 smooth, constructed in AISI 304 stainless steel. 20/10 thick stainless steel top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of armoured elements in Incoloy. Activation of heating signalled by an indicator led on the control panel. Cooking temperature thermostatically controlled, with adjustment from 110 to 280 C°. Safety thermostat trips in the event of working thermostat malfunction. Cooking surface 745x700 mm. Scraper for smooth/ribbed hotplate supplied. IPX5 protection rating.



Technical data

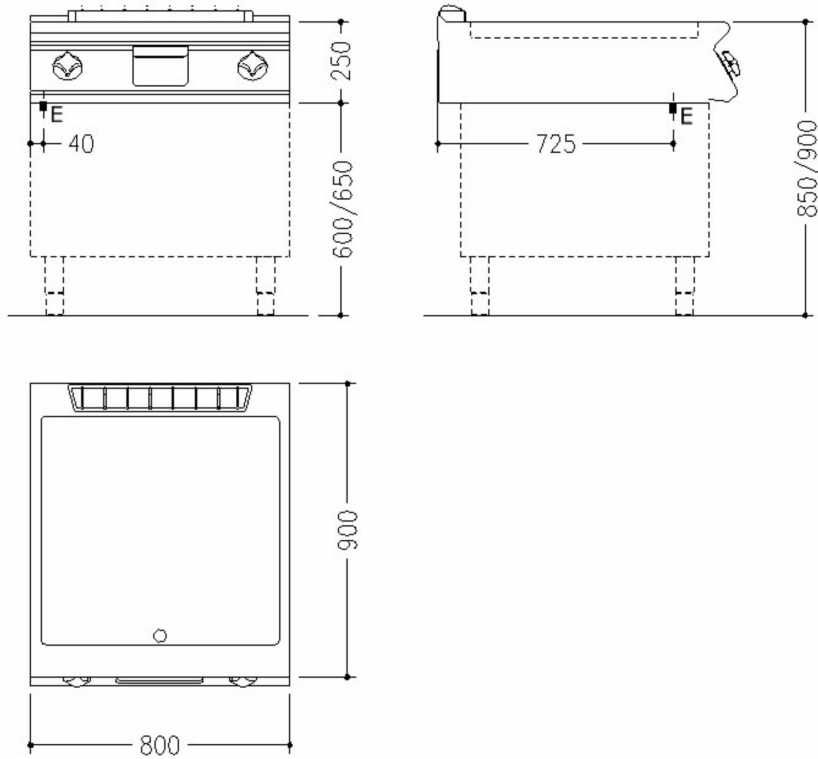
| | | | |
|-------------------------|----------------|------------------------|------------|
| Width mm: | 800 | Internal dim. oven mm: | |
| Depth mm: | 900 | Oven capacity: | |
| Height mm: | 250 | Oven power kW: | |
| Weight kg.: | 115.00 | Qty heating zones: | 2 x 7,5 kW |
| Volume m ³ : | 0.50 | Plate dim. mm: | 745x700 |
| Power supply: | VAC400 3N 50Hz | Dim. heating zone mm: | |
| Gas power kW: | | Qty tank: | |
| Electric power kW: | 15.00 | Tank dim. mm: | |
| | | Tank capacity l: | |

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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: