

**Family**  
COOKING EQUIPMENT STAR 70

**Section**  
GAS FRY - TOPS

**Model**  
NFT712GTL

**Code**  
CR1208920

## GAS FRY-TOP WITH THERMOSTATICALLY-CONTROLLED SMOOTH SLOPING HOTPLATE

Gas fry-top with three cooking zones with smooth sloping hotplate in stainless steel Aisi 430, constructed in AISI 304 stainless steel. 15/10 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. Appliance with 2 holes for fat run-off and 2 collection drawers with capacity up to 3 l. each. Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by thermostatic safety valve with thermocouple. Cooking temperature thermostatically controlled, with adjustment from 110 to 280 C°. Safety thermostat trips in the event of working thermostat malfunction. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 113.5x70 mm. Scraper for smooth hotplate supplied. IPX5 protection rating. The product complies with EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and articles intended to come into contact with foodstuffs).



### Technical data

Width mm:	1200	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	141.00	Qty heating zones:	3 x 7 kW
Volume m <sup>3</sup> :	0.60	Plate dim. mm:	1135x530
Power supply:		Dim. heating zone mm:	
Gas power kW:	21.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	

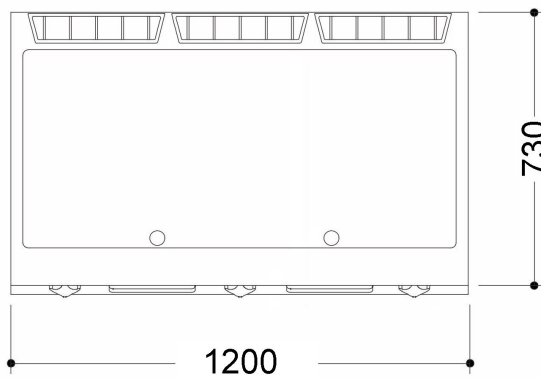
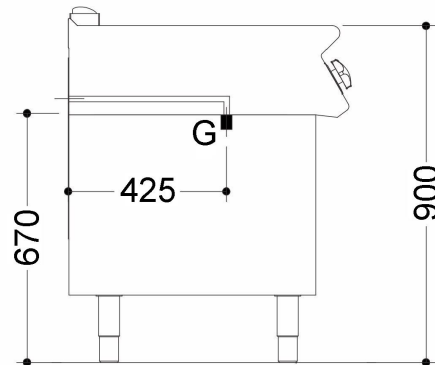
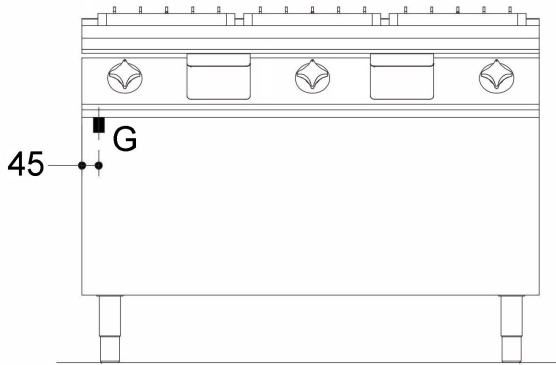
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**Legend**

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2- H=670mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: