

Family
COOKING EQUIPMENT STAR 70

Section
ELECTRIC FRY - TOPS

Model
NFT76EM
Code
CR1208980

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

Electric fry-top with single cooking zone with sloping hotplate (2/3 smooth, 1/3 ribbed) in stainless steel Aisi 430, constructed in AISI 304 stainless steel. 15/10 thick 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 535x530 mm. Scraper for smooth/ribbed hotplate supplied. 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

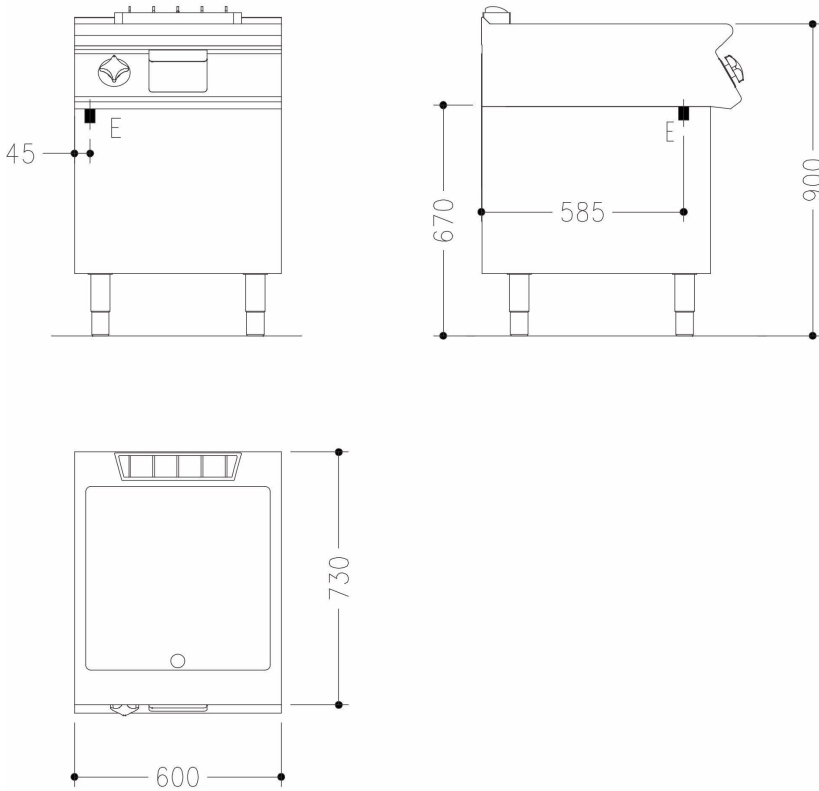
Width mm:	600	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	69.00	Qty heating zones:	1 x 7,5 kW
Volume m ³ :	0.30	Plate dim. mm:	535x530
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	
Electric power kW:	7.50	Tank dim. mm:	
		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: