

GAS FRY TOP SMOOTH PLATE L600 - THERMOSTAT

Project
Rev.:
Zone:
Location:



CODICE
CR0999869

MODELLO
N6FTT/G600

SERIE
SERIE 600

GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports.

The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach.

All models are CE approved.



MODEL SPECIFICATIONS

TECHNICAL SPECIFICATIONS

- Chromed, mild steel (extra EU) and AISI430 cooking plates in various sizes and shapes are heated by gas burners or high-powered electric heating elements, such as to ensure rapid temperature rise and maintenance of the chosen values.
- For non-chromed gas models, the temperature is adjustable from 120-280°C, for the chromed version from 90-250°C, and for electric from 0 to 300°C.
- The plates are equipped with splash guards so as to ensure perfect cleanliness and hygiene of the cooking surface.
- The work surface is slightly inclined so as to channel sauces, fats and condiments, into the large-capacity collection drawer.
- Gas models are equipped with piezo ignition, pilot flame, thermocouple and valved faucet to ensure maximum safety.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0999869
DEFINITION	N6FTT/G600 FTG L 60 M60 TERM.
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. DEPTH	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	51 Kg
VOLUME (net)	0.115
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	780 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,340 m3
GROSS PACKING WEIGHT	59 Kg
GAS POWER	13,00
GAS POWER (G25.3/25mbar)	12,50
CERTIFIED MODEL	N6FTT/G600

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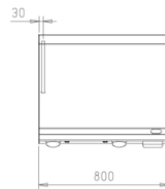
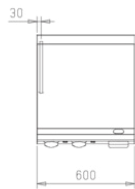
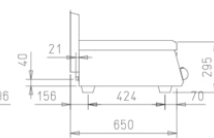
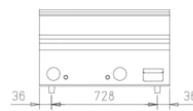
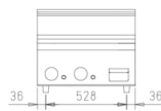
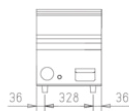
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

FT64G..
6NFT/G400..
OFT64G..
EBG62T..

FT66G..
6NFT/G600..
OFT66G..
EBG63T..

FT68G..
6NFT/G800..
OFT68G..
EBG64T..



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- G** Attacco arrivo gas - Gasanschluss - Gas connection
Arrivée gaz - Union da gas - Gasaansluiting -
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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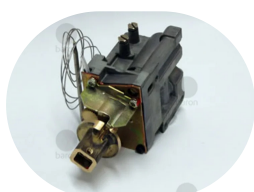
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PRODUCT'S RANGE PLUS



The fry tops are equipped with a perimeter splash guard and a removable drip tray.



Thermostat gas versions with made-in-Italy regulation valve, which allows precise temperature control 110°C - 280°C , even for the most delicate cooking