

GAS FRY TOP 1/2 SMOOTH 1/2 GROOVED PLATE L600 - THERMOSTAT

Project
Rev.:
Zone:
Location:



CODICE
CR0999889

MODELLO
N6FTT/G620

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	CR0999889
DEFINITION	N6FTT/G620 FTG M 60 M60 TERM.
COMMERCIAL LINE	SERIE 600
DIM. WIDTH	600 mm
DIM. DEPTH	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	0 Kg
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	740 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,220 m3
GROSS PACKING WEIGHT	0 Kg
GAS POWER	13

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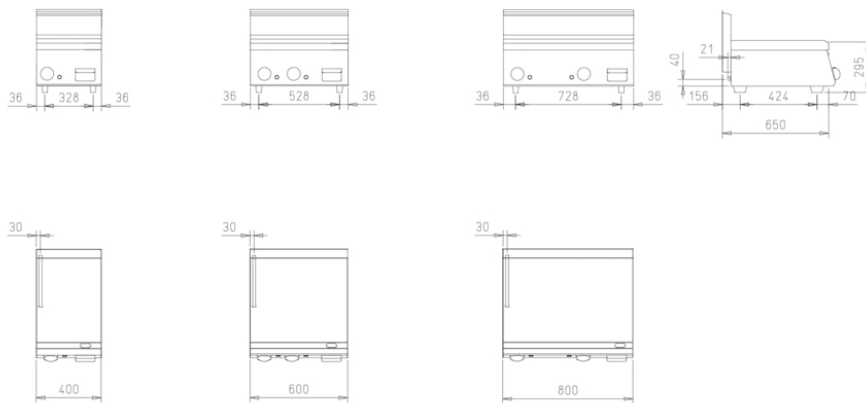
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRIJNINGAR

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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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