

RANGE	CODE	MODEL	FUNCTION
MO - 70	CRI500960	NEFT78GMCVG	Fry-top

OBJECT

GAS FRY-TOP 2/3 SMOOTH AND 1/3 RIBBED PLATE ON OPEN BASE UNIT

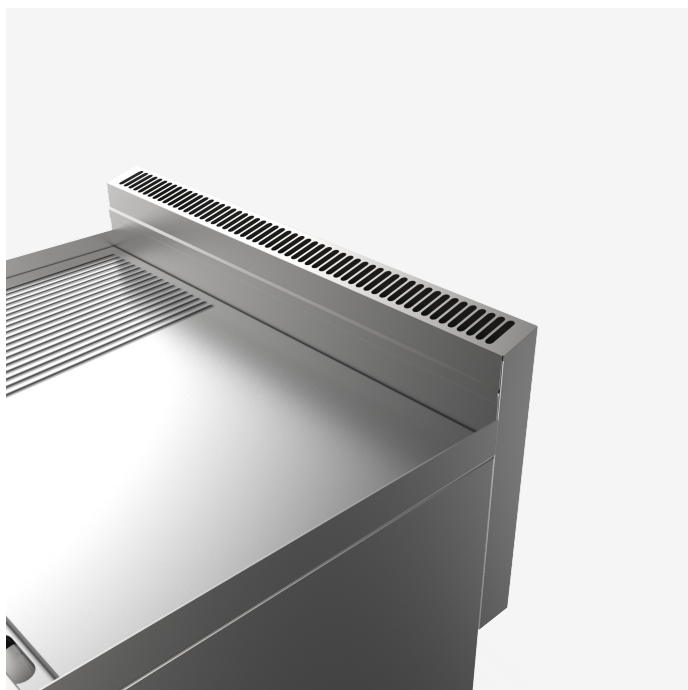


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DETAILS



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TECHNICAL SHEET

WIDTH (mm):	800
DEPTH (mm):	700
HEIGHT (mm):	870
WEIGHT (Kg):	95
VOLUME (m ³):	0.8
GAS POWER (kW):	12.5
INTERNAL BASE DIM. (mm):	760x560x340(h)
COOKING ZONES N°:	2
COOKING ZONES DIM. (mm):	796x555mm
T° RANGE (°C):	0-350 °C

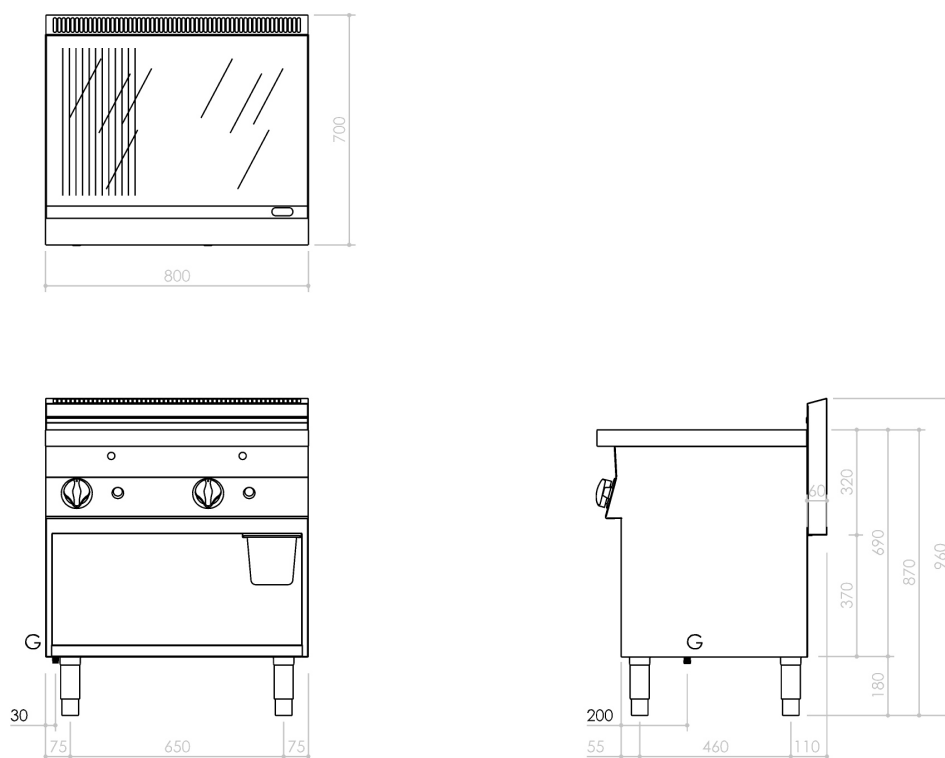
Gas fry-top on open base unit with 2/3 smooth and 1/3 ribbed stainless steel Aisi 430 cooking plate. Equipped with splash guard on three sides and a front drain channel to collect cooking liquids/fats towards a removable tray located under the cooking plate into the open base unit. Two independent cooking zones. Heating by tubular steel burners complete with pilot burner and safety thermocouple. Gas supply controlled by means of a valved tap. Cooking surface 79.6x55.5 cm. Plate cleaning scraper supplied. Open base unit made of stainless steel. Height-adjustable feet in stainless steel. The product complies with the EC regulation 1935/2004 and the DM 21/03/1973 (Materials and Objects intended to come into contact with Food) MOCA.



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TECHNICAL INSTALLATION DATA

(G) Gas Arrival: $\varnothing 1/2"$

