316508

Fry-Top elettrico piastra rigata cromata spazzolata freestanding su vano aperto with EVENHEAT technology



- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Apparecchiatura destinata alla cottura diretta di cibo, non consentito l'uso per riscaldamento pentole o padelle.
- Grazie a elementi sottili flessibili, il calore viene distribuito con una precisione millimetrica esattamente dove necessario.
- La tecnologia EVENHEAT, in fase di brevetto, garantisce una temperatura omogenea e reale su tutta la piastra, eliminando punti freddi o surriscaldati.
- Termostato di lavoro con interruttore e con regolazione della temperatura da 70°C a 300°C.
- Comandi di riscaldamento e controllo separati per ciascuna zona.
- Cassetto raccolta grassi e liquidi removibile con foro troppopieno.
- Dotato di termostato di sicurezza che interviene in caso di funzionamento anomalo.
- Piastra di cottura dello spessore di 15 mm e inclinata per favorire il drenaggio di grassi e liquidi.
- In dotazione: splashback rimovibile, tappo e raschietto.
- Vano tecnico per un facile allacciamento alla rete elettrica.
- Equipment intended for direct cooking of food, use for heating pots or pans is not permitted.
- Thanks to thin, flexible elements, heat is distributed with absolute precision exactly where it is needed.
- The EVENHEAT technology, patent pending, grants a real temperature across the full plate, eliminating any cold or overheated spots
- Deep drawn worktop with a hermetically welded recessed cooking plate, featuring large cooking area with rounded corners for enhanced hygiene and easy cleaning.
- Operating thermostatic valve with temperature control ranging between 70°C and 300°C.
- Equipped with a safety thermostat that triggers in case of abnormal operation.
- Sloped cooking plate (15 mm thick) to drain grease and liquids.
- Heating and control commands specific for each zone.
- Removable liquid and grease collection drawer with overflow hole.
- Included: removable splashback, cap and scraper.
- Technical compartment for easy connection to the electrical network.

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TECHNICAL DATA

TOTAL POWER	6 kW	ELECTRIC POWER	6 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
TEMPERATURE RANGE	70÷300 °C	CABINET DIMENSIONS	33X76,1X39,5 cm
COOKING SURFACE	34,9X69,8 cm	PLATE TYPE	BRUSHED CHROME-PLATED - RIBBED
HEATING ZONES	n° 1	FOOT HEIGHT	133 mm
FOOT ADJUSTMENT	133/195 mm	IPX RATING	4
WIDTH	40 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	100,0 cm
PACKAGE DEPTH	46,0 cm	PACKAGE HEIGHT	115,0 cm
NET WEIGHT	68,6000 kg	GROSS WEIGHT	80,0000 kg
VOLUME	0,5300 m³		

ACCESSORIES

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - REPLACEMENT BLADE KIT (10 PIECES)
120598	SCRAPER - REPLACEMENT BLADE KIT FOR RIBBED PLATE (10 PIECES)
319002	STAINLESS STEEL RIGHT/LEFT DOOR FOR TECNO74, TECNO90, MOSAICO74, MOSAICO90
319009	REAR COVERING PANEL FOR CABINET (L=40CM)
319055	SIDE HEAT PROTECTION FOR GRIDDLES
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

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INSTALLATION DIAGRAMS

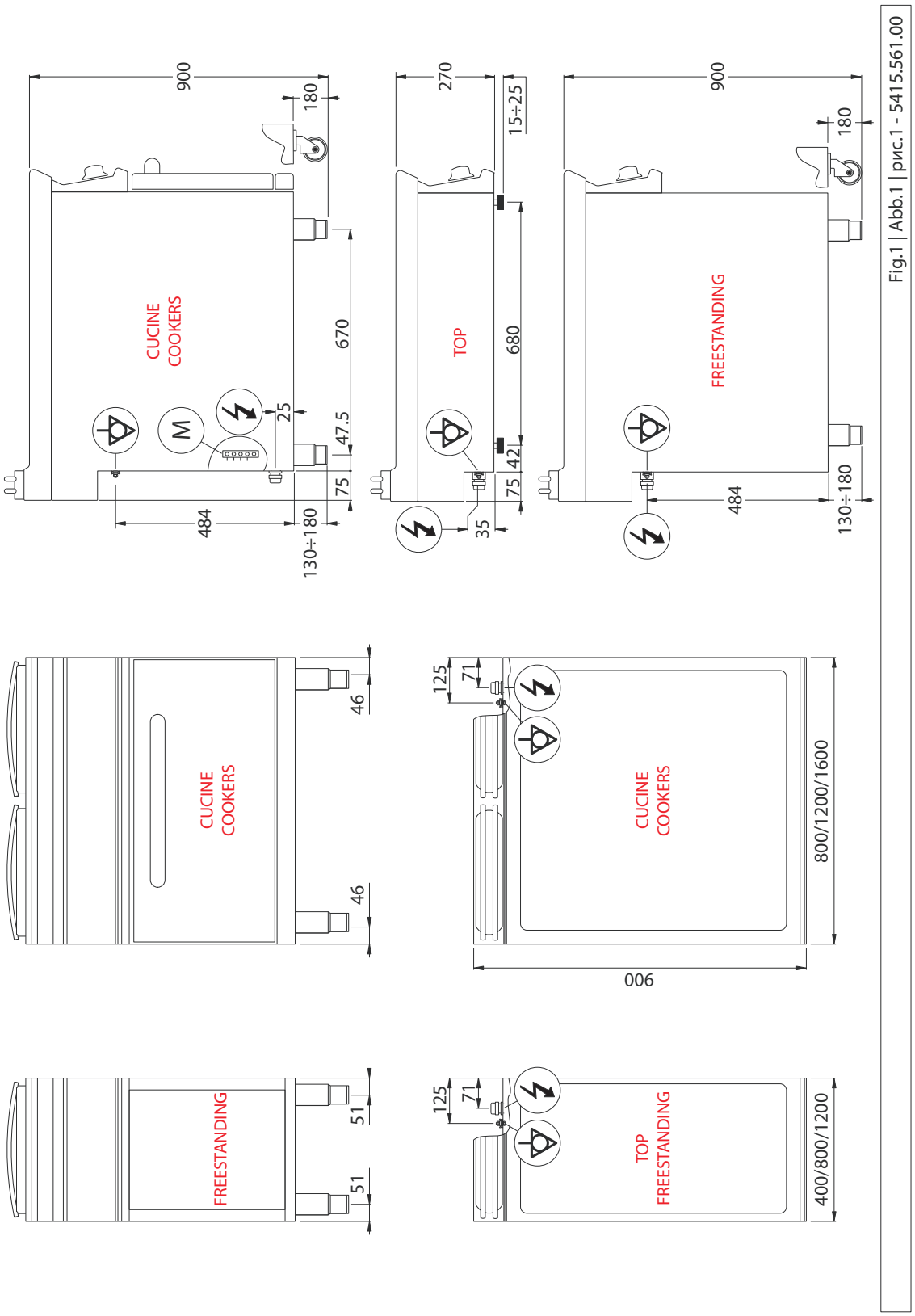


Fig.1 | Abb.1 | рис.1 - 5415.561.00

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