



Catalogue:

SERIE 900 KORE

Chapter:

FRY-TOPS 900 KORE

Article:

FT-E905 C L 380...415V 3N

Code:

1904268	6

DESCRIPTION

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DIMENSIONS AND WEIGHTS		Net dimensions	Packed	
	Length	mm	400,00	1.022,00
	Depth	mm	930,00	440,00
	Height	mm	290,00	535,00
	Weight	kg	75,00	90,00
	Volume	m3	0,14	0,24
	ELECTRICITY	380415V	50/60Hz	
		Power		7,50 kW
	Connections	230 V. 1+N+T	2X1,5+T - 4 A	
		230 V. III+T	3X10+T - 32 A	1
		400 V. III+N+T	4X1,5MM2+T	
	<u>GAS</u>	Not necessary		
	WATER	Not necessary		
		·		
	OTEAN	Net		
	<u>STEAM</u>	Not necessary		
	AIR	Not necessary		
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SOUND LEVEL < 65,00 db

INSTALLATION - CONNECTIONS Ø

▶ ELECTRICITY

ELECTRIC FRY-TOP CHROMIUM PLATED, FT-E905 C L Fry-top plates or hot plates are designed to grill a large amount of products. They are particularly fast and heat is evenly distributed. Thanks to they high power, they reach working temperature in a short time

Chrome coated plates can be used for any type of food. They are specially recommended for fish and sea food or for fried recipes with egg.

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning. Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

The hot plate is made of 20 mm thick mild steel.

Hot plate integrated into the embedded top. Easy to clean thanks to the rounded edges and embedded construction. Minimum edge radio 3.5 mm for easier cleaning.

Plate and lodging made according to EN-202-3 standard for materials in contact with food.

The plate is slanted forward for an easier collection of fat and liquids.

Fitted with a cooking fat drainage hole and removable collecting tray. Smooth plate surface.

50 micron thick chrome coated plate.

Chrome surface stops food flavour to be transferred from one type of food to another.

The chromed surface maintains the temperature and prevents heat irradiation and dispersion. This reduces cooking time, temperature recovery time and improves the working environment conditions. Useful heating surface: 21.5 dm2. Dimensions: 335 x 640 mm. Heating by shielded stainless steel electrical resistances.

Thermostat for temperature control (between 100 and 300°C).

The thermostat control allows a more accurate adjustment of the plate cooking temperature for each type of product.

Safety thermostat.

Optional three-piece anti splash removable shields for easy cleaning. Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

Maximum power: 7.5 kW

Dimensions: 400 x 930 x 290 mm.













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SCHEMA - DIMENSIONS











