

Family
 COOKING EQUIPMENT STAR 70

Section
 GAS FRY - TOPS

Model
 NFT76GL
Code
 CR0598430

GAS FRY-TOP WITH SMOOTH HOTPLATE

Gas fry-top with single cooking zone with smooth sloping hotplate, constructed in AISI 304 stainless steel. 15/10 thick top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of steel burner with stabilized flame having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 °C. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 535x530 mm. Scraper for smooth hotplate supplied.



Technical data

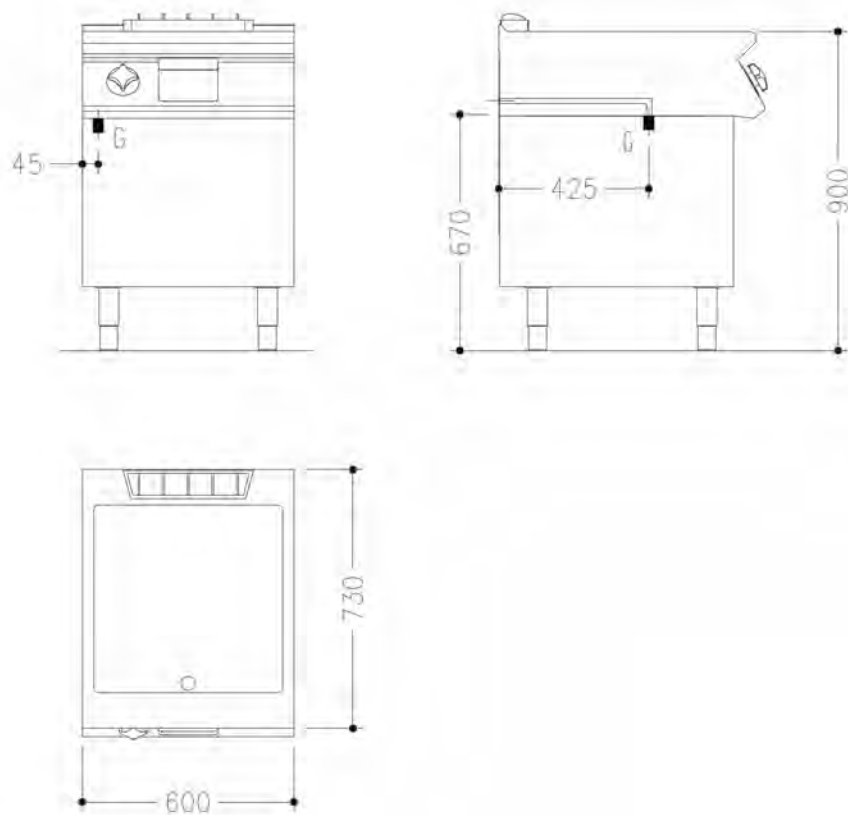
| | | | |
|--------------------|-------|------------------------|----------|
| Width mm: | 600 | Internal dim. oven mm: | |
| Depth mm: | 730 | Oven capacity: | |
| Height mm: | 250 | Oven power kW: | |
| Weight kg.: | 67.00 | Qty heating zones: | 1 x 9 kW |
| Volume m³: | 0.30 | Plate dim. mm: | 535x530 |
| Power supply: | | Dim. heating zone mm: | |
| Gas power kW: | 9.00 | Qty tank: | |
| Electric power kW: | | Tank dim. mm: | |
| | | Tank capacity l: | |

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Legend

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2"- H=670mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: