

SERIE 700

Code CR0981449

Model 70FT/E600

ELECTRIC GRIDDLE WITH SMOOTH PLATE TOP VERSION

General Features

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef.

Basic range features:

- 2" height adjustable stainless steel feet.
- removable control panel for access, moulded and shaped to avoid withholding dirt.
- recessed, tilted and ergonomic knobs.



FRY TOP

Technical/functional characteristics

- Lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat.
- Wide drawer for fat collection.
- Available with soft iron griddle or polished chrome griddle.
- Stainless steel high power armoured heating elements.
- Thermostatic safety control adjustable from 110°C to 280°C for all versions.

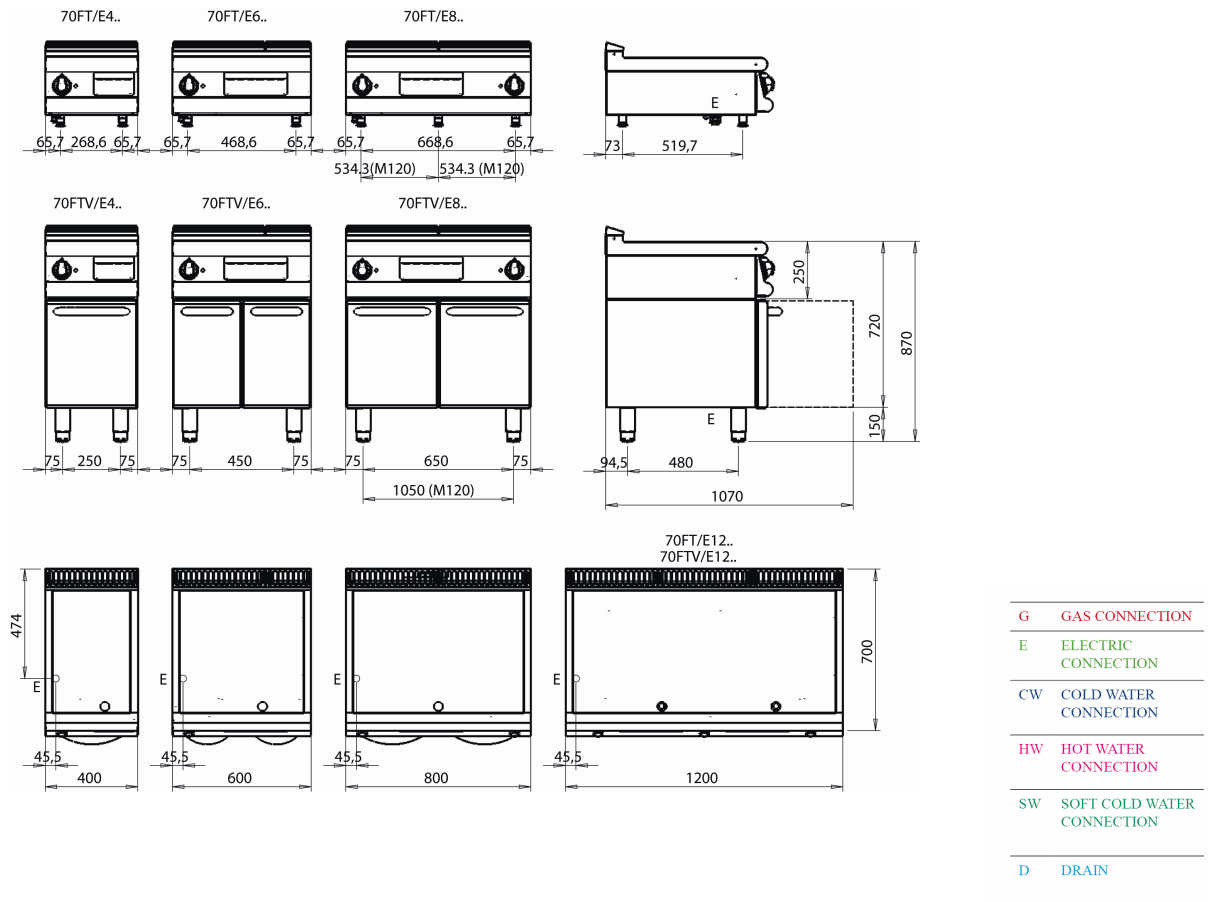
Technical Data

DIMENSIONS	
Width (mm)	600
Depth (mm)	700
Height (mm)	250
Gas connection (Ø)	
Electric connection (V/~ / HZ)	400
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	
Electric power (mm)	7.5
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

SERIE 700

Installation layout



ACCESSORIES

Code	Description