

SERIE 700



Code

CR0981239

Model

70FTTF/G805

GAS GRIDDLE WITH SMOOTH CHROMED PLATE ON GAS OVEN

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.
- Stable flame burners with piezo ignition.
- Independent controls every 40 cm wide module.
- Temperature adjustment from 100°C to 280°C for the chrome version.

Gas Oven

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 antitipping guides for containers.
- Perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges.
- Full length thermally insulated ergonomic handle.
- Stabilised flame burner housed below the hearth.
- Pilot burner with piezo ignition.
- Automatic valve with thermocouple for gas safety.
- Thermostatic temperature control from 110 to 330°C.

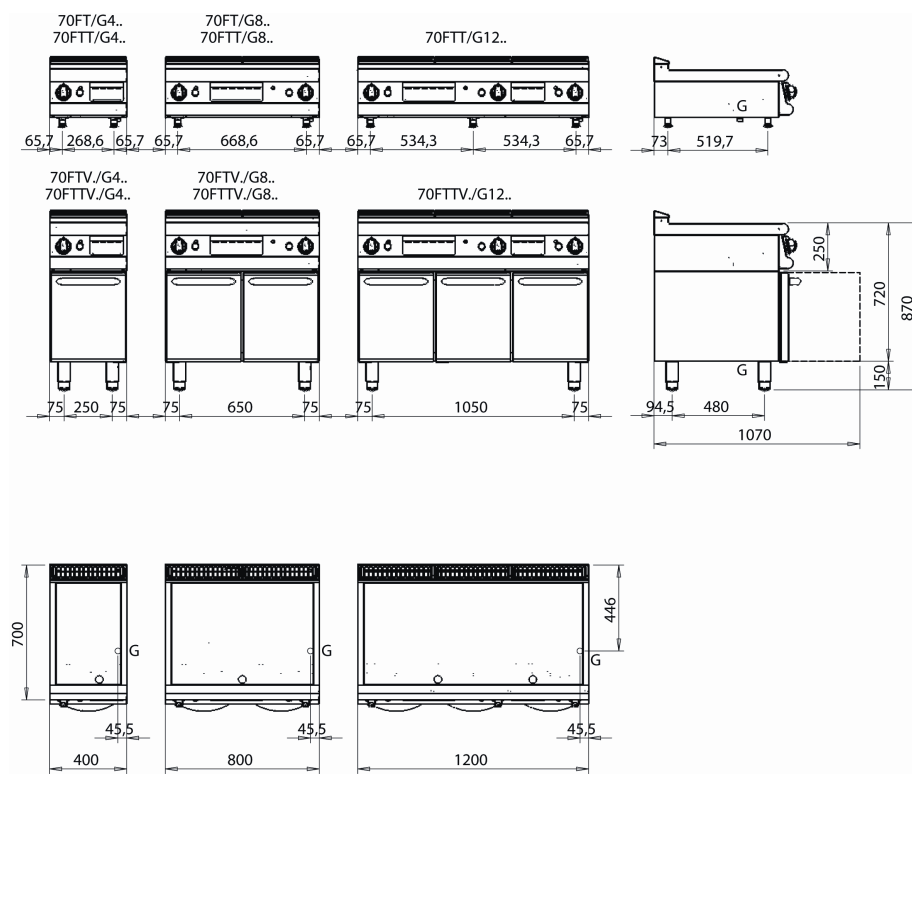
Technical Data

DIMENSIONS	
Width (mm)	800
Depth (mm)	700
Height (mm)	870
Gas connection (Ø)	1/2"
Electric connection (V/~ / HZ)	
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	13 + 12
Electric power (mm)	
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

SERIE 700

Installation layout



ACCESSORIES

Code	Description
8031920010	CHROMED-WIRED GRID FOR 700 SERIE OVEN
97432000	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
97433000	KIT 4 SWIVELLING CASTOR INOX (2 WITH BRAKE)
8031900191	SIDE SUPPORTING TIP TOP - RIGHT - 700 SERIE
8031900440	FIXED SIDE TOP - RIGHT - 700 SERIE
8031900201	SIDE SUPPORTING TIP TOP - LEFT - 700 SERIE
8031900450	FIXED SIDE TOP - LEFT - 700 SERIE
8031900320	RIGHT SIDE FINISHING END PIECE FOR 700 LINE
8031900330	LEFT SIDE FINISHING END PIECE FOR 700 LINE
8031900360	FINISHING END PIECE FOR 700 LINE
8031920110	PLATESHELF W=800
97310000	SCRAPER FOR CHROMIUM SMOOTH PLATE VERSION
CR0985269	FRY TOP SPLASHBACK W=800