

SERIE 900



Code CR0988309 **Model** 90FTT/G1225

GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED CHROMED PLATE TOP VERSION - THERMOST. CONTROL

General Features

The 900 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 mm thick moulded tops;
- 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

Excellent for cooking easily digestible dishes in natural ways, the griddle plates are characterized by an extraordinarily temperature uniformity, high production, easy cleaning and maximum reliability over time.

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-electric ignition
- Independent controls every 40 cm wide module
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

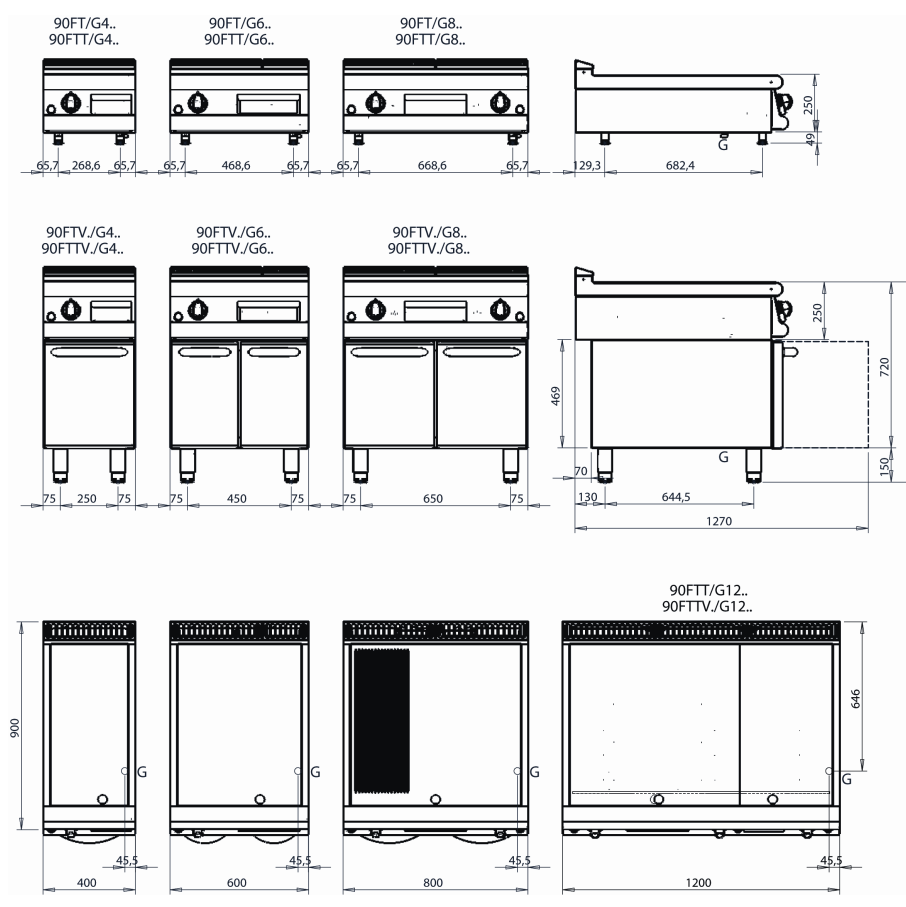
Technical Data

DIMENSIONS	
Width (mm)	1.200
Depth (mm)	900
Height (mm)	250
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)	31.5
Electric power (mm)	
Plate dimensions (mm)	1135x700
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

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Installation layout



G	GAS CONNECTION
E	ELECTRIC CONNECTION
CW	COLD WATER CONNECTION
HW	HOT WATER CONNECTION
SW	SOFT COLD WATER CONNECTION
D	DRAIN

ACCESSORIES

Code	Description
8031900340	RIGHT SIDE FINISHING END PIECE FOR 900 LINE
8031900350	LEFT SIDE FINISHING END PIECE FOR 900 LINE
8031900211	SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE
8031900460	FIXED SIDE TOP - RIGHT - 900 SERIE
8031900221	SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE
8031900470	FIXED SIDE TOP - LEFT - 900 SERIE
97310000	SCRAPER FOR CHROMIUM SMOOTH PLATE VERSION
97311000	SCRAPER FOR RIBBED PLATE VERSION
CR0985269	FRY TOP SPLASHBACK W=800
8031900070	SET OF TRY SLIDES GN 1/1
8031900140	SET OF TRY SLIDES GN2/1
8031900060	CHROMED WIRE GRID GN1/1
8031900150	CHROMED WIRE GRID GN2/1
CR0980049	DOOR W=400
8031900080	DRAWERS' KIT GN 1/1 H 150
8031900170	DRAWERS' KIT GN2/1 H150
8031920460	REAR SPLASH-BACK (FALSE CHEMNEY) W=1200
8031920610	KIT 6 SWIVELLING CASTOR (3 WITH BRAKE)
9RIP12	UNDERSHELF FOR 900 SERIE W=1200
8031920300	PLATESHELF W=1200
8031900211	SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE
8031900460	FIXED SIDE TOP - RIGHT - 900 SERIE
8031900470	FIXED SIDE TOP - LEFT - 900 SERIE
0592800	FRONTAL KICK PLATE W=1200
8031900221	SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE
0592409	CLOSING PANEL FOR 900 SERIE