

**Family**  
 COOKING EQUIPMENT STAR 90

**Section**  
 ELECTRIC FRY - TOPS

**Model**  
 NFT96EM  
**Code**  
 CR0590600

## ELECTRIC FRY-TOP WITH HOTPLATE 1/3 RIBBED 2/3 SMOOTH

Electric fry-top with two cooking zones with sloping hotplate 1/3 ribbed, 2/3 smooth, constructed in AISI 304 stainless steel. 20/10 thick stainless steel 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 armoured elements in Incoloy. Activation of heating signalled by an indicator led on the control panel. Cooking temperature thermostatically controlled, with adjustment from 110 to 280 C°. Safety thermostat trips in the event of working thermostat malfunction. Cooking surface 545x700 mm. Scraper for smooth/ribbed hotplate supplied. IPX5 protection rating.



### Technical data

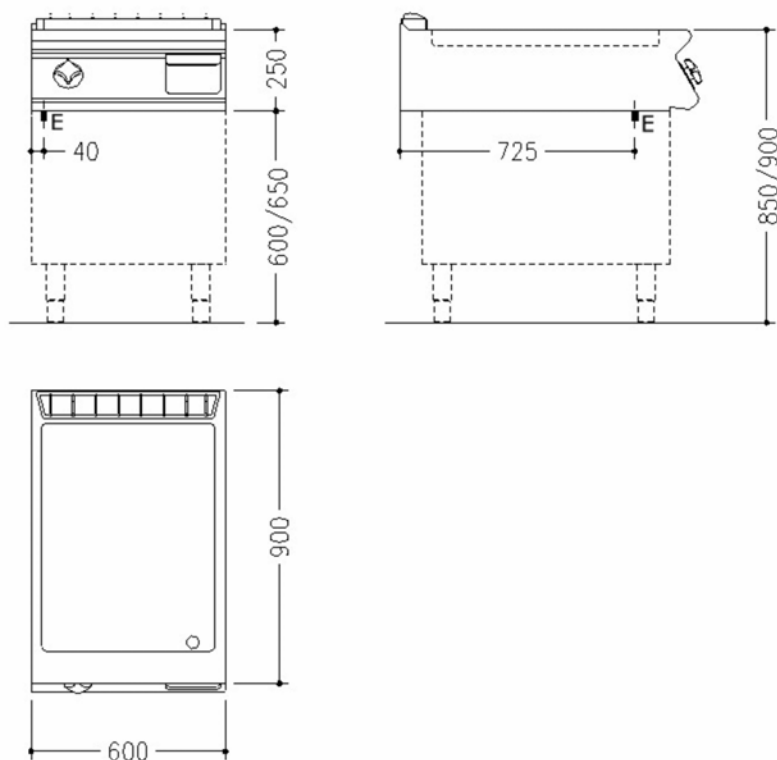
Width mm:	600	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	85.00	Qty heating zones:	1 x 10,5 kW
Volume m³:	0.35	Plate dim. mm:	545x700
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	
Electric power kW:	10.50	Tank dim. mm:	
		Tank capacity l:	

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## Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: