

Family
 COOKING EQUIPMENT STAR 90

Section
 GAS FRY - TOPS

Model
 NFT96GM
Code
 CR0590440

GAS FRY-TOP WITH HOTPLATE 2/3 SMOOTH AND 1/3 RIBBED

Gas fry-top with two cooking zones with sloping hotplate 2/3 smooth, 1/3 ribbed, 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 steel burner with stabilized flame having 2 branāhes 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 545x700 mm. Scraper for smooth/ribbed hotplate supplied. IPX5 protection rating.



Technical data

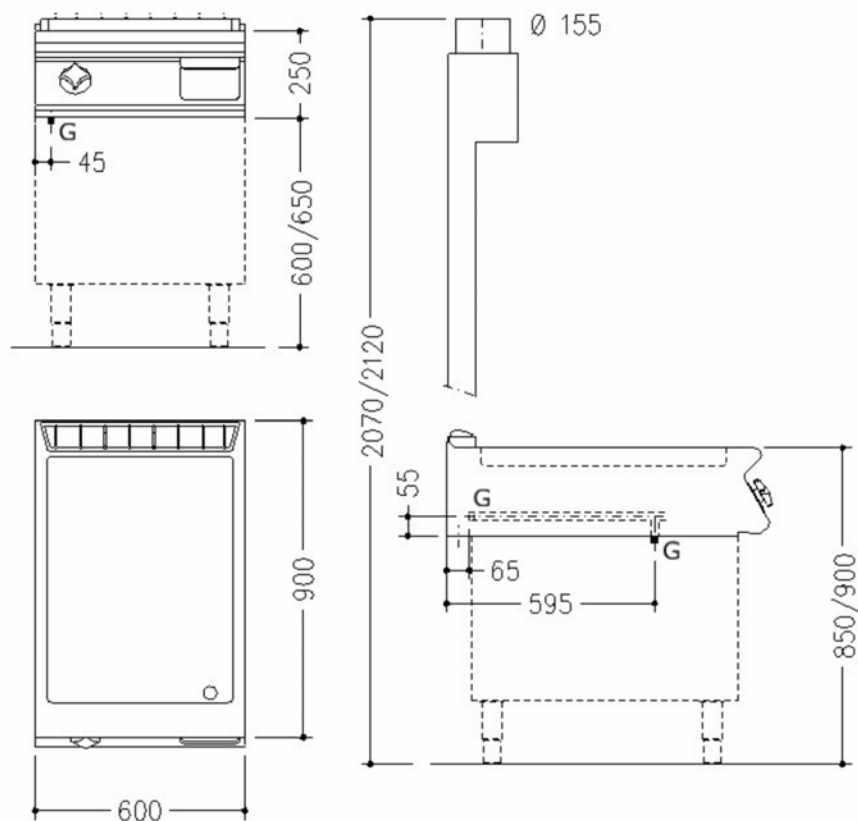
Width mm:	600	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	83.00	Qty heating zones:	1 x 11 kW
Volume m³:	0.35	Plate dim. mm:	545x700
Power supply:		Dim. heating zone mm:	
Gas power kW:	11.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity 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: