

Electric Griddle

Electric fry-top with sloping hotplate

NEBE73G_
700 line

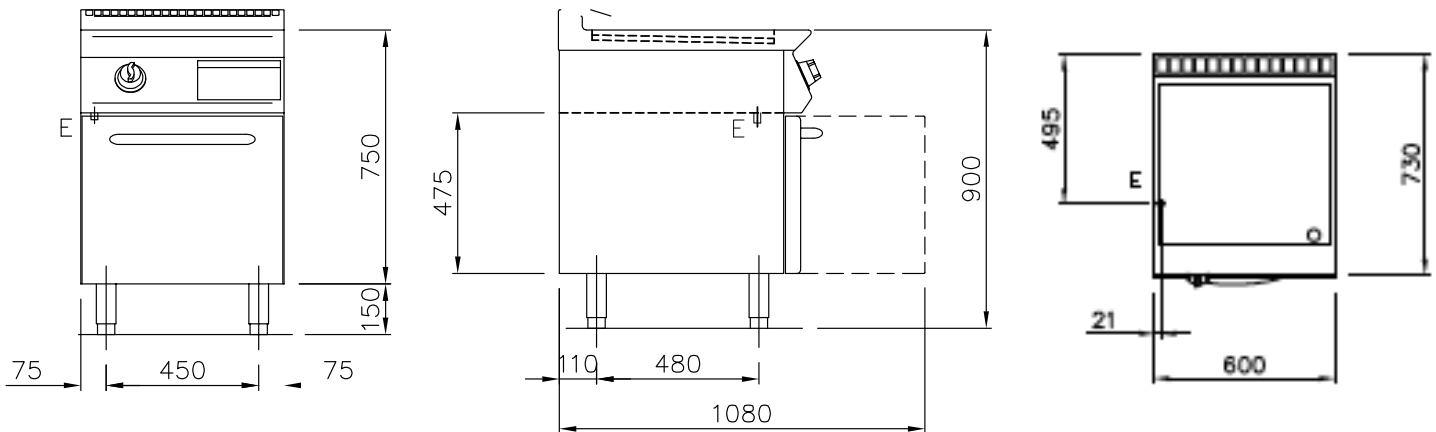
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Electric fry-top with sloping hotplate, versions: smooth or 2/3 smooth 1/3 ribbed, constructed in Aisi 304 stainless steel. 15/10 thick stainless steel top. Hotplate recessed 4 mm compared to worktop, fully welded construction for guaranteed easiness of cleaning. Satin finish cooking surface with 65 mm cold zone on the front side of the hotplate. Round drain hole for grease diam. 40 mm. Grease collection tub with 2,5 litre capacity.

Heating by means of armoured heating elements in Incoloy. Activation of heating signaled 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 cm 535 x 530. 600 mm open base. Height adjustable feet in stainless steel. Scraper for hotplate supplied.



Width mm.:	600
Depth mm.:	730
Height mm.:	900
Weight kg.:	-
Volume m ³ :	0,6
Voltage: El.	VAC400-3N 50/60 Hz
PowerkW.:	7,5
Gas Power (kw):	-



NOTE

- All dimensions reported on the drawing are meant with finished tiled-floor and side walls
- Main gas connections must be provided of closing gate device
- Mass connections must not use welded tubes
- Gas connections must be settled according to current rules in the country
- Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter length (except where otherwise required in the drawing) - All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug
- All electric connections must be provided of main switch

E = Electric

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