| SCHEDA TECNICA | TECHNICAL DATA

70TFE12L

| FRY-TOP ELETTRICO SU MOBILE APERTO

| ELECTRIC FRY-TOP ON OPEN-FRONTED UNIT

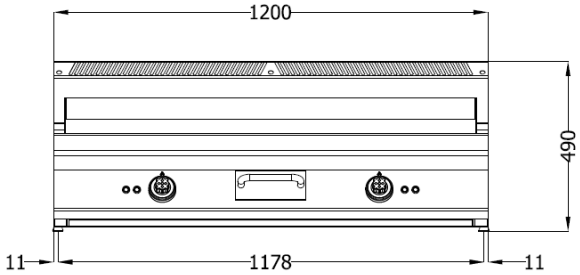
| Caratteristiche

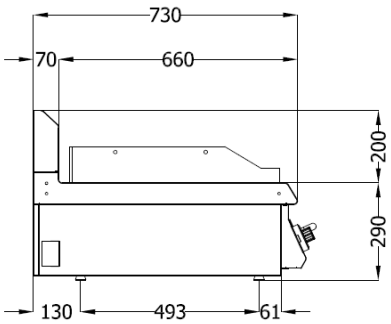
| *Features*

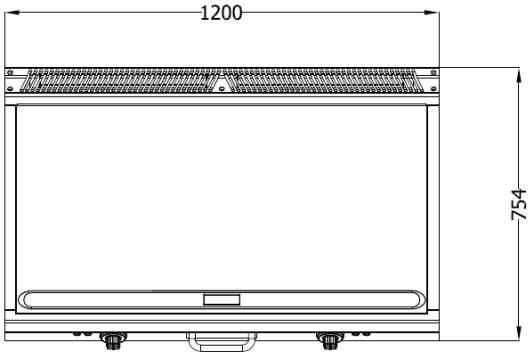
| Piastra di cottura realizzata in speciale acciaio levigato di grosso spessore (20 mm) | Paraspruzzi perimetrale 30/10 in acciaio inox AISI 304 saldato ermeticamente | Cassetto raccogli grassi estraibile | Riscaldamento della piastra mediante speciali resistenze in tungsteno | Regolazione termostatica della temperatura da 100° a 300°C | Termostato di sicurezza a riarmo manuale | Lampade spia per il controllo del funzionamento | Scarico fumo in ghisa rimovibile | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione

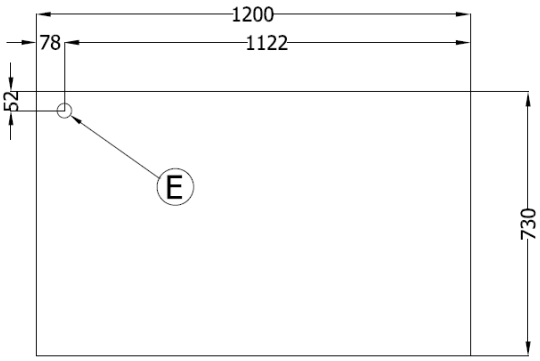
| *Cooking plate in special thick honed steel (20 mm)* | *30/10 perimeter splashguard in AISI 304 hermetically welved stainless steel* | *Removable fat collecting drawer* |*Plate heating by special tungsten elements* |*Thermostatic temperature regulationrom 100° to 300°C* | *Safety thermostat with manual reset* |*Warning lights for functioning control* | *Removable vitrified cast iron exhaust grate* | *Control panel which can be quickly removed for easy cleaning and maintenance*

MODELLO *MODEL*	DIMENSIONI mm *DIMENSIONS mm*	POTENZA ELETTRICA KW *ELCTRIC POWER KW*	VOLUME m^3	PESO Kg *WEIGHT Kg*	ALIMENTAZIONE *FEEDING*	ALLACC. ELETTRICO *ELEC. CONNECTION*
70TFE12L	1200x730x290	15	1,2	180	400 V	VAC400-3N 50/60Hz









E = Allacciamento elettrico
Electrical connection

OFFCAR® THE GREAT COOKING
Via Antoniana, 89
35011 Campodarsego (PD) Italy
Tel.: +39 049920351l
Fax: +39 0499203551/61
offcar@offcar.com
www.offcar.com