



Catalogue
CATERING
Chapter
COOKING

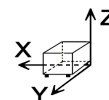
Model
FT-E910 C R 380-415V 3N

19042684

14/12/2018

ELECTRIC FRY-TOP CHROMIUM PLATED, FT-E910 C R
 Fry-top plates or hot plates are designed to grill a large amount of products. They are particularly fast and heat is evenly distributed. Thanks to their high power, they reach working temperature in a short time.
 Chrome coated plates can be used for any type of food. They are specially recommended for fish and sea food or for fried recipes with egg.
 2 mm stainless AISI-304 steel top with rounded edges for easy cleaning. Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.
 The hot plate is made of 20 mm thick mild steel.
 Hot plate integrated into the embedded top. Easy to clean thanks to the rounded edges and embedded construction. Minimum edge radius 3.5 mm for easier cleaning.
 Plate and lodging made according to EN-202-3 standard for materials in contact with food.
 The plate is slanted forward for an easier collection of fat and liquids.
 Fitted with a cooking fat drainage hole and removable collecting tray.
 Grooved surface plate to give food a grilled look finish.
 50 micron thick chrome coated plate.
 Chrome surface stops food flavour to be transferred from one type of food to another.
 The chromed surface maintains the temperature and prevents heat irradiation and dispersion. This reduces cooking time, temperature recovery time and improves the working environment conditions.
 Useful heating surface: 47 dm². Dimensions: 735 x 640 mm.
 Heating by two groups of shielded stainless steel electrical resistances.
 The independent control knob for each resistance group allows to work with half or the whole plate.
 Thermostat for temperature control (between 100 and 300°C).
 The thermostat control allows a more accurate adjustment of the plate cooking temperature for each type of product.
 Safety thermostat.
 Optional three-piece anti splash removable shields for easy cleaning.
 Water-tight and protecting-support controls.
 High temperature protector for the chimney made of enamelled cast iron.
 Front access to components.
 According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)
 IPX5 grade water protection equipment.

DIMENSIONS



| | | | |
|------------|----------------------|----------------|----------------------|
| X Width | 800 mm | X Gross width | 840 mm |
| Y Depth | 930 mm | Y Gross depth | 1022 mm |
| Z Height | 290 mm | Z Gross height | 535 mm |
| Net Weight | 137,0 kg | Gross Weight | 152,0 kg |
| Net volume | 0,283 m ³ | Gross volume | 0,459 m ³ |

ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|---------------|
| Electric power | 15,000 kW |
| Heating power | 15,00 kW |
| Voltage | 380-415V - 3N |
| Amperage | 25A |
| Electric frequency | 50/60Hz |



Catalogue
CATERING

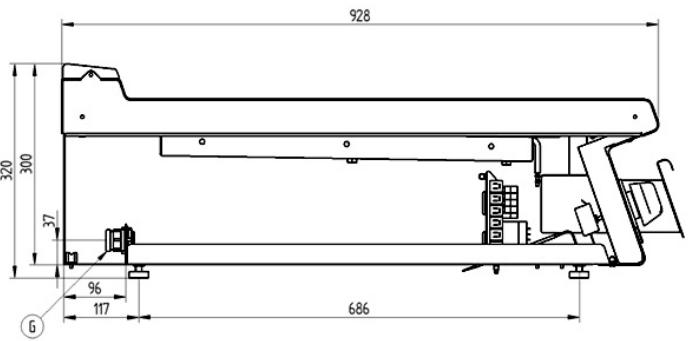
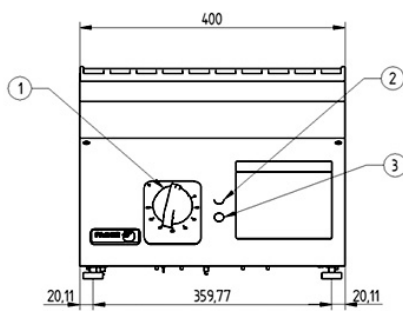
Chapter
COOKING

Model
FT-E910 C R 380-415V 3N

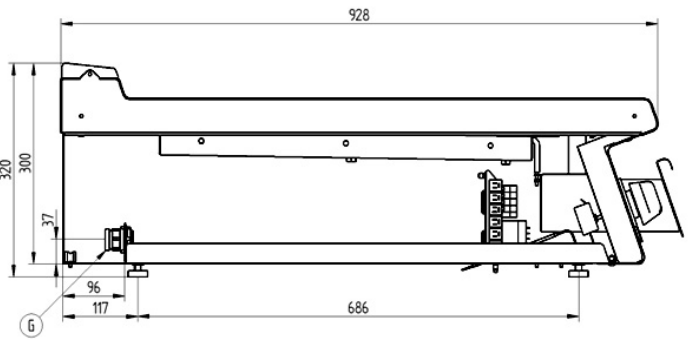
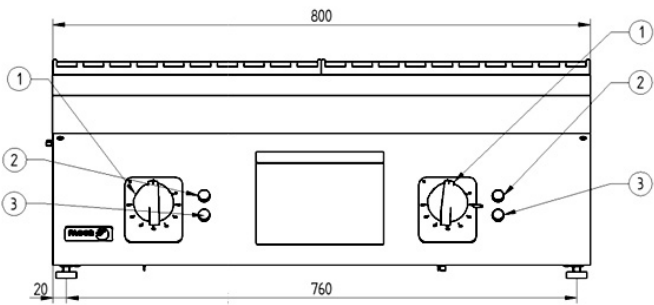
19042684

14/12/2018

FT-E905



FT-E910



G. Conexión eléctrica
 1. Mando termostato
 2. Piloto verde
 3. Piloto ambar

Electrical connection
 Thermostat control
 Green pilot
 Ambar pilot