



Client	Quantity
Proiect	Position

FUN 700

Model: F70/40AGEI Cod: MP01492123002

Technical data

Modularity:	On cabinet with door
Dimension (mm):	400x700x850
Total eletric power (kW):	6
Cooking zone dimensions 1 (LxD mm):	n°2 681.083.00 (161x
Electric power (V):	380-415
Ampere (A):	9,5
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Net volume (m3):	0,238
Packing dimensions (mm):	477x776x1147
Gross weight (kg):	50
Gross volume (m3):	0,425

Features

Grill:	In stainless steel
Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti- leakage washer
Liquid collection container:	In AISI 304 steel, removable
Upright Splash guard:	On three sides

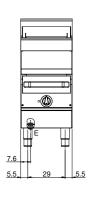
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

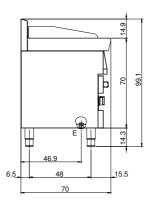


Electric aqua grill, 1 cooking zone in stainless steel

Electric "acqua" grill on closed cabinet. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 12/10. designed for flush alignment. Reversible stainless steel cooking grille. Forward sloping for cooking fatty meats, with 5 mm elements in direct contact and drip tray for collecting grease. Flat for cooking fish and vegetables with circular elements. Side and rear splashback. Grease collection by an upper front extractable tray. An xtractable drawer located under the heating zone contains water whose evaporation ensures grilled food will be tender. Heating by means of "Incoloy 800" armored heating elements" located under the grille. Temperature control by means of thermostat. Lamp on control panel to indicate oven heating activation.. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. Electric power supply VAC 400 3N 50÷60 Hz - 6 kW.

Technical draw







E: Electric power

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