



Client	Quantity
Project	Position

## **FUN 700**

Model: F70/70BRG/44X/S Cod: MP01612113000

## **Technical data**

Modularity:	On closed cabinet
Dimension (mm):	700x700x850
Total gas power (Kcal/h):	8599
Total gas power (kW):	10
Cooking zone dimensions 1 (LxD mm):	fondo vasca 554x394
Nr. Wells:	1
Well litres 1:	44
Well dimensions 1 (mm):	554x394x170
Gas connection:	1/2"
Cold water inflow:	non presente
Net volume (m3):	0,417
Packing dimensions (mm):	880x856x1274
Gross weight (kg):	99
Gross volume (m3):	0,960

## **Features**

Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Material of plate:	Inox
Plate finish:	Smooth
Tipologia ribaltamento:	Manual input
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti- leakage washer
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

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.

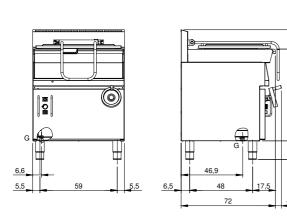


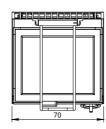
Manual tilting gas bratt pan, stainless steel well, capacity 44

litres

Gas brattpan, capacity 44 lt. Top made of AISI 304 stainless steel; covering in AISI 304 stainless steel thickness 8/10; external reinforcements made of anti-corrosion material (aluminised sheet metal); bottoms and internal parts in AISI 430 steel. Tip-up tub made of AISI 304 stainless steel with an extra thick bottom. The dimensions of the tub are 610x450x160h. mm. with a capacity of 44 lt. Stabilized flame burner located under the tub and complete with piezoelectric ignition pilot burner. Gas is supplied by means of a safety valve with thermocouple with a range of temperature adjustment from 90° to 300°C. Model with manual tub tilting by means of handwheel. Total power 10 kW.

## **Technical draw**





G: Gas connection 1/2"

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.