

GAS FRY TOP SMOOTH PLATE AISI 430 L800 - THERMOSTAT

CODICE
CR0999489

MODELLO
ONFTT68GLA

SERIE
SERIE 650



GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ The chrome plates are heated by gas burners. The plates are equipped with splash guards so as to ensure perfect cleanliness and hygiene of the cooking surface. The work surface is slightly inclined so as to channel sauces, fats and seasonings, into the large-capacity

collection drawer. All chrome models have thermostatic temperature control, safety thermostat and indicator lights. Piezo ignition, pilot flame, thermocouple and valved faucet to ensure maximum safety. Temperature control from 90°C to 280°C with thermostatic valve. ■ The fry tops are equipped with a perimeter splash guard and a removable drip tray.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0999489
DEFINITION	ONFTT68GLA FTG L 430 60 M80 TERM.
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	63 Kg
VOLUME (net)	0.153
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	780 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,446 m3
GROSS PACKING WEIGHT	73 Kg
GAS POWER	13
GAS POWER (G25.3/25mbar)	12,50
CERTIFIED MODEL	ONFTT68GMC

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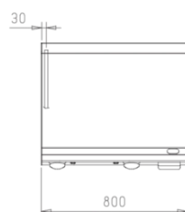
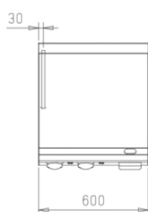
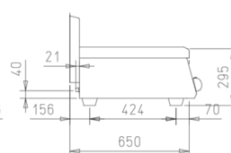
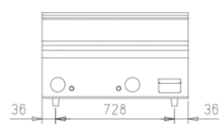
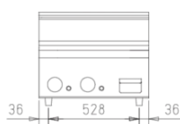
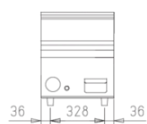
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

FT64G..
6NFT/G400..
OFT64G..
EBG62T..

FT66G..
6NFT/G600..
OFT66G..
EBG63T..

FT68G..
6NFT/G800..
OFT68G..
EBG64T..



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- G Attacco arrivo gas - Gasanschluss - Gas connection
Arrivée gaz - Union da gas - Gasaansluiting -
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1355009	PTPFT	Fry Top cleaning cap
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated