

DOMINA PRO 700 - FRY TOP

FTBE77ARC



RIBBED CHROMED PLATE EL. ON OPEN STAND

TECHNICAL DATA:

| Chromed plate | • |
|----------------------------------|----------|
| Lined plate | • |
| Smooth plate | 0 |
| External dimensions - WxDxH (cm) | 70x73x85 |
| Total power (kW) | 5+5=10 |
| IPX5 | • |

ADDITIONAL TECHNICAL DATA:

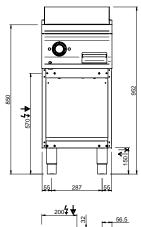
| Worktop di | mensions - WxD (cm) | 63x54 |
|-------------|---------------------|-----------------|
| Supply (N) | | 400V 3N 50/60Hz |
| Weight (kg) |) | 97 |
| Volume (m. | 3) | 0.8 |

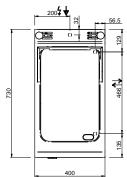
The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

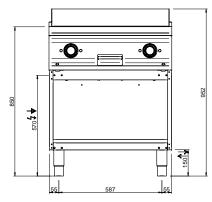
Teflon cap (as option) easy to remove to facilitate the claning operations and the discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

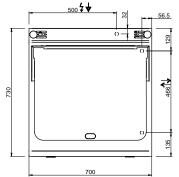
The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More then facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable.













INGRESSO GAS / GAS INLET (EN 10226-1) Ø M 1/2"



INGRESSO ACQUA / WATER INLET Ø M 1/2"

LEGENDA SIMBOLI / LEGEND



ATTACCO EQUIPOTENZIALE / EQUIPOTENTIAL



ALIMENTAZIONE ELETTRICA / POWER SUPPLY



SCARICO ACQUA / OLII WATER / OILS DRAIN



REGOLAZIONE PIEDINI / FEET ADJUSTMENT (h 0/+50)