



Catalogue FOOD SERVICE Chapter COOKING

## Specific model

FT-E710 C R 400V 3N 50/60Hz

19101423 23/10/2024

#### **DENOMINATION:**

Electric frytop with thermostatic temperature control, chrome surface smooth hot-plate, 1 module, 700 range.

#### **DESCRIPTION:**

- "- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry tops are welded to the stamped surface top.
- The stamped shell and its rounded edges and corners make cleaning much easier.
- The fry top is tilted towards the front to make it easier to collect grease and liquids.
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.
- Model with grooved hot plates.
- "- 15 mm thick mild steel fry tops which are quick-heating and high
- Version with 50-micron thick chrome surface for the three hot plate types."
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
- Whole-module fry tops have two separate heating areas.

## **POSSIBLE OPTIONS:**

- 230 1N- Transformation A 230 V single phase
- 230 III A 230 V three-phase transformation without neutral
- MARINE Other machines Ship transformation 440 III

## POSSIBLE ACCESSORIES:

- FRY-TOP ACCESSORIES KORE
- TALL CHIMNEY KORE
- ACCESSORIES KORE
- STANDS 700

### SUPPLIED ACCESSORIES:

- 19045083 Scraper for fry-top generación Kore 1

# **DIMENSIONS**

				Υ-	
X Width	800	mm	X Gross width	840	mm
Y Depth	730	mm	Y Gross depth	822	mm
Z Height	290	mm	Z Gross height	535	mm
Net Weight	137,0	kg	Gross Weight	155,0	kg
Net volume	0,170	m3	Gross volume	0,369	m3

#### **ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	10,000 kW
Voltage	400V
Phases	3N
Electric frequency	50/60Hz
Amperage (A)	14,5A
Heating power	10,00 kW

CONNECTIONS TECHNICAL SPECIFICATIONS				
230 V three-phase wiring	3X6MM2+T			
Single-phase 230V wiring	2X10MM2+T			
Three-phase +N 400V wiring	3X2,5MM2+T+N			















Catalogue

FOOD SERVICE

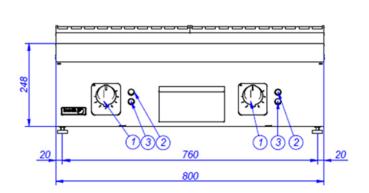
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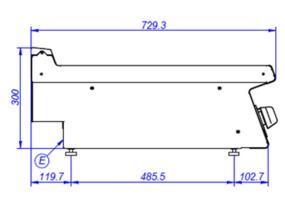
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E. Conexión eléctrica

1. Mando termostato

2. Piloto verde

3. Piloto ambar

Electrical connection

Thermostat control

Green pilot

Ambar pilot









