



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
FT-E905 C L 400V 3N 50/60Hz

19101131

30/05/2023

DENOMINATION:

Electric frytop with thermostatic temperature control, chrome surface smooth hot-plate, half module, 900 range.

DESCRIPTION :

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are integrated into the funnelled surface top.
- The funnelled housing with rounded edges and corners make them very easy to clean.
- Fry-top tilted towards the front to facilitate fat and liquid collection.
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2 litres depending on the model.
- Option of easily dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Smooth hot-plate.
- Chrome surface.
- "- Electrical heated models use stainless steel shielded heating elements; temperature controlled by thermostat, between 100 and 300 °C.
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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

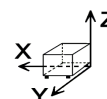
POSSIBLE ACCESSORIES :

- STANDS 900
- ACCESSORIES KORE
- FRY-TOP ACCESSORIES KORE
- TALL CHIMNEY KORE

SUPPLIED ACCESSORIES:

- 19045083 Scraper for fry-top generación Kore 1

DIMENSIONS



X Width	400 mm	X Gross width	440 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	75,0 kg	Gross Weight	90,0 kg
Net volume	0,110 m3	Gross volume	0,241 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	7,500 kW
Amperage (A)	16A
Heating power	7,50 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X1,5MM2+T
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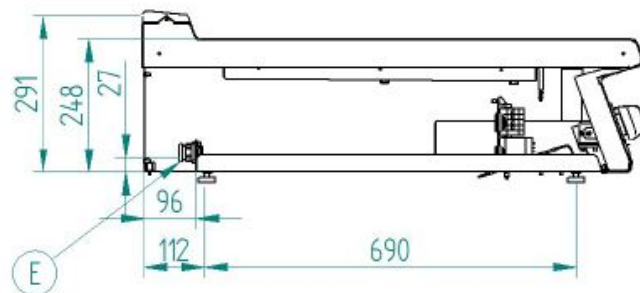
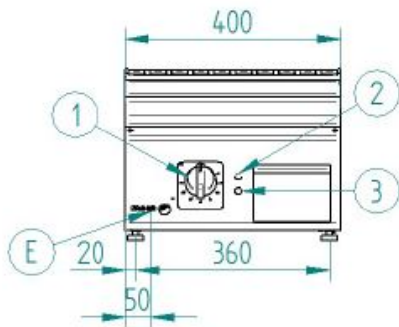
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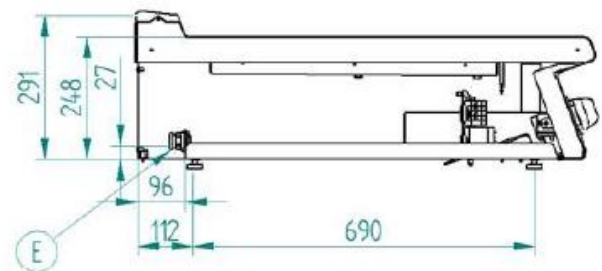
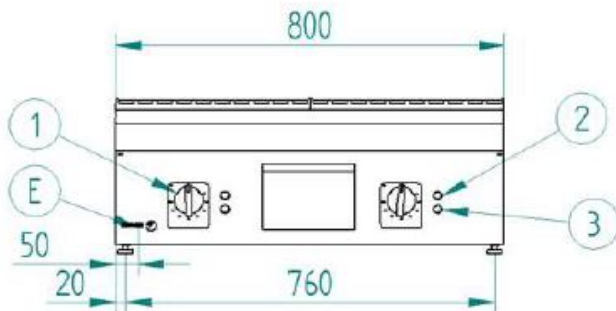
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FT-E905



FT-E910



E. Conexión eléctrica
1. Mando termostato
2. Piloto verde
3. Piloto ambar

Electrical connection
Thermostat control
Green pilot
Ambar pilot