

**Family**  
COOKING EQUIPMENT STAR 70

**Section**  
GAS FRY - TOPS

**Model**  
NFT76GM

**Code**  
CR1208830

### GAS FRY-TOP WITH HOTPLATE 2/3 SMOOTH AND 1/3 RIBBED

Gas fry-top with single cooking zone with sloping hotplate (2/3 smooth, 1/3 ribbed) in stainless steel Aisi 430, constructed in AISI 304 stainless steel. 15/10 thick top.

Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Satin finish cooking surface with 65 mm cold zone at front of hotplate. Round drain hole for grease, diam. 40 mm. Grease collection tub with 2.5 litre capacity. Heating by means of steel burner with stabilized flame having 2 branāhes and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Cooking temperature controlled manually with adjustment from 200 to 400 °C. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 535x530 mm. Scraper for smooth/ribbed hotplate supplied. The product complies with EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and articles intended to come into contact with foodstuffs).



#### Technical data

Width mm:	600	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	67.00	Qty heating zones:	1 x 9 kW
Volume m <sup>3</sup> :	0.30	Plate dim. mm:	535x530
Power supply:		Dim. heating zone mm:	
Gas power kW:	9.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	

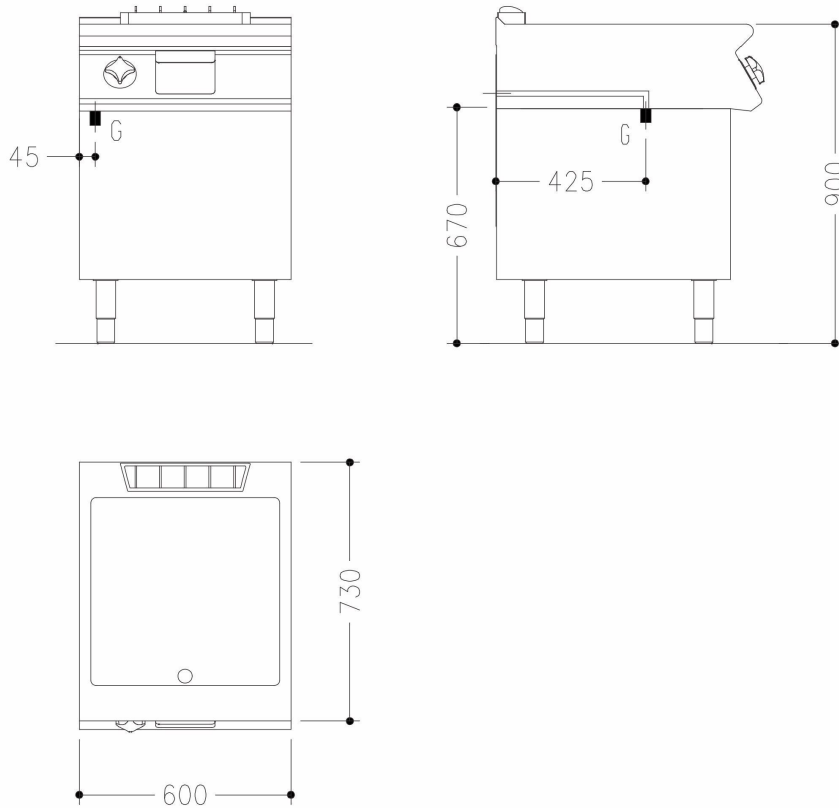
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**Legend**

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2- H=670mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: