



MAGISTRA PLUS 700 - FRY TOP

MFTG74TR



RIBBED PLATE GAS TOP

TECHNICAL DATA:

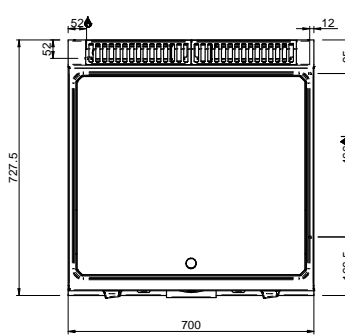
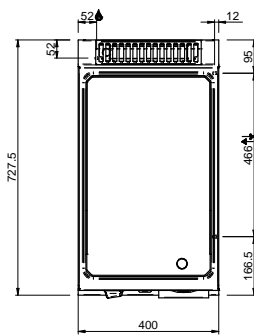
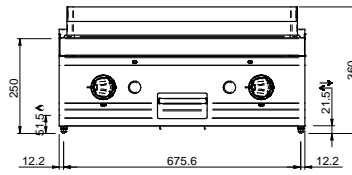
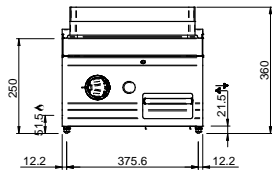
Chromed plate	<input type="radio"/>
Lined plate	<input checked="" type="radio"/>
Smooth plate	<input type="radio"/>
External dimensions - WxDxH (cm)	40x71,4x25
Total power (kW)	5,5

ADDITIONAL TECHNICAL DATA:

Worktop dimensions - WxD (cm)	35x57
Nr. Burners 5.5 kW	1
Weight (kg)	43
Volume (m3)	0,2

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm. removable stainless steel basin with capacity up to 2 liters to facilitate the cleaning operations and the discharge of grease. 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 than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.



LEGENDA SIMBOLI / LEGEND



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



ALIMENTAZIONE ELETTRICA /
POWER SUPPLY



INGRESSO ACQUA /
WATER INLET Ø M 1/2"



SCARICO ACQUA / OLII
WATER / OILS DRAIN



ATTACCO EQUIPOTENZIALE /
EQUIPOTENTIAL



REGOLAZIONE PIEDINI /
FEET ADJUSTMENT (h 0/+5)