

MAGISTRA PLUS 700 - FRY TOP MFTG77TLC





CHROMED SMOOTH PLATE GAS TOP

TECHNICAL DATA:

Chromed plate	•
Lined plate	0
Smooth plate	•
External dimensions - WxDxH (cm)	70x71,4x25
Total power (kW)	11

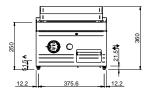
ADDITIONAL TECHNICAL DATA:

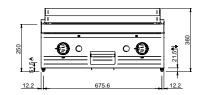
Worktop dimensions - WxD (cm)	65x57
Nr. Burners 5.5 kW	2
Weight (kg)	75
Volume (m3)	0,32

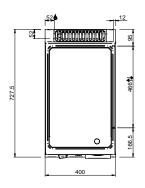
The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm. removable stainless steel basin with capacity up to 2 liters to facilitate the claning operations and the discharge of grease. In 70 cm models it's possible to differentiate cooking 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 then facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making

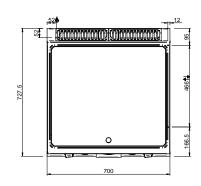
the working environment more comfortable. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignement with joints.











LEGENDA SIMBOLI / LEGEND



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



INGRESSO ACQUA / WATER INLET Ø M 1/2"



ATTACCO EQUIPOTENZIALE / EQUIPOTENTIAL



SCARICO ACQUA / OLII WATER / OILS DRAIN



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



ALIMENTAZIONE ELETTRICA / POWER SUPPLY