

FRY TOP GAS PLATE 1/2 SMOOTH 1/2 RIBBED AISI 430 L600 - THERMOSTAT

CODICE
CR0999499

MODELLO
ONFTT66GMA

SERIE
SERIE 650



GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ The chrome plates are heated by gas burners. The plates are equipped with splash guards so as to ensure perfect cleanliness and hygiene of the cooking surface. The work surface is slightly inclined so as to channel sauces, fats and seasonings, into the large-capacity

collection drawer. All chrome models have thermostatic temperature control, safety thermostat and indicator lights. Piezo ignition, pilot flame, thermocouple and valved faucet to ensure maximum safety. Temperature control from 90°C to 280°C with thermostatic valve. ■ The fry tops are equipped with a perimeter splash guard and a removable drip tray.

FRY TOP GAS PLATE 1/2 SMOOTH 1/2 RIBBED AISI 430 L600 - THERMOSTAT

CODICE
CR0999499

MODELLO
ONFTT66GMA

SERIE
SERIE 650

Technical Information

SPECIFICATION	DATA
MATERIAL	CR0999499
DEFINITION	ONFTT66GMA FTG M 430 60 M60 TERM.
COMMERCIAL LINE	SERIE 600
NET WEIGHT	0 Kg
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	740 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,221 m3
GROSS PACKING WEIGHT	0 Kg

FRY TOP GAS PLATE 1/2 SMOOTH 1/2 RIBBED AISI 430 L600 - THERMOSTAT

CODICE
CR0999499

MODELLO
ONFTT66GMA

SERIE
SERIE 650

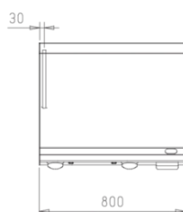
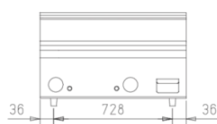
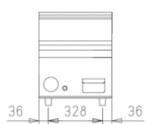
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

FT64G..
6NFT/G400..
OFT64G..
EBG62T..

FT66G..
6NFT/G600..
OFT66G..
EBG63T..

FT68G..
6NFT/G800..
OFT68G..
EBG64T..



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

G Attacco arrivo gas - Gasanschluss - Gas connection
Arrivée gaz - Union da gas - Gasaansluiting -
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

FRY TOP GAS PLATE 1/2 SMOOTH 1/2 RIBBED AISI 430 L600 - THERMOSTAT

CODICE
CR0999499

MODELLO
ONFTT66GMA

SERIE
SERIE 650



The fry tops are equipped with a perimeter splash guard and a removable drip tray.

FRY TOP GAS PLATE 1/2 SMOOTH 1/2 RIBBED AISI 430 L600 - THERMOSTAT

CODICE
CR0999499

MODELLO
ONFTT66GMA

SERIE
SERIE 650

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0852859	OBV66	OPEN BASE size 60cm Series 650
CR0858049	OCS60	Pair of drawers
CR0858059	OP60D/S	door per compartment 60 - 100