Catalogue
FOOD SERVICE
Chapter
COOKING

Model
FT-E905 R 400V 3N

19075642 28/02/2020

ELECTRIC FRY-TOP, FT-E905 R

- Deep-drawn cooktops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 20 mm thick mild steel fry-tops which are quick-heating and high power.
- Whole-module fry-tops have two separate heating areas.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry-tops are welded to the deep-drawn cooktop.
- The deep-drawn shell and its rounded edges and corners make cleaning much easier.
- The fry-top is tilted towards the front to make it easier to collect grease and liquids.
- Fitted with an opening to collect cooking grease and a tray to store it.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machine with IPX5 grade water protection.

- Stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
- Thermostatic temperature control (between 100 and 300 °C) and safety thermostat.

- Model with grooved plate.

OPTIONAL ACCESSORIES
- Scraper.
- Anti-splash guard (in three parts to make cleaning easier).
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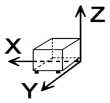
DIMENSIONS



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	0,142 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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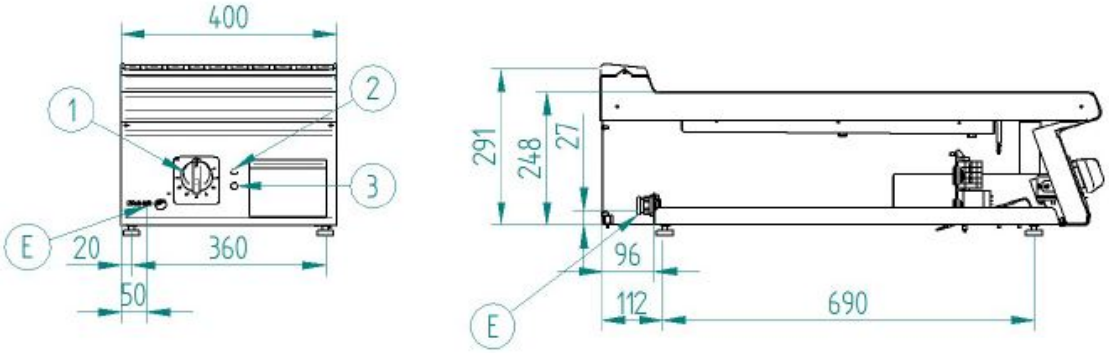
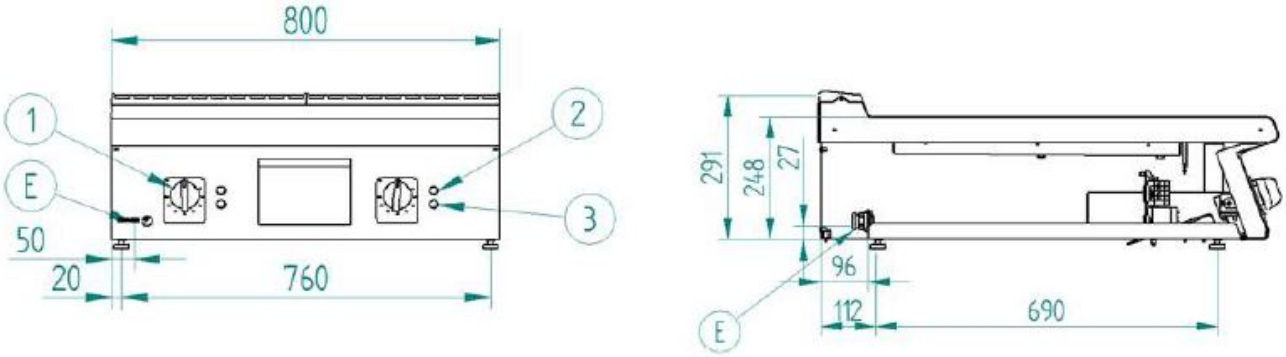


FT-E910



E. Conexión eléctrica — Electrical connection
1. Mando termostato — Thermostat control
2. Piloto verde — Green pilot
3. Piloto ambar — Ambar pilot