

CLIMA HOSTELERÍA

Junex Professional appliances follow the market trends and represent a commitment to provide its most demanding customers. High quality build, sturdiness, reliability, durability, ergonomics and easy cleaning are arguments that the brand Junex hold over time.

The 700N Range was designed to guaranty high performances. Special designed equipment's to fulfil the needs of restaurant, hotels and catering companies that look for robust, efficient and complete solutions. Below are presented the characteristics and technical data related to the gas frytop.

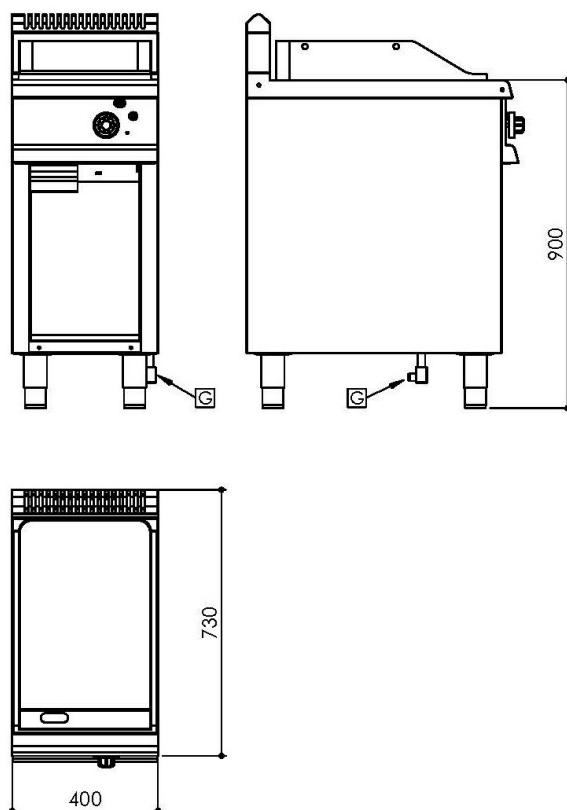


FTN00L

CHARACTERISTICS

- Structure built in stainless steel.
- Stainless steel feet adjustable in height.
- Burner with pilot, controlled by a safety valve with thermocouple.
- Piezoelectric ignition device.
- Stainless steel flexible hose that supplies the burners with gas.
- Mild steel grill plate (smooth) with stainless steel splash guard.
- Extensive plate area allows for quick and productivity food preparation.
- Hole in the grill plate for quick and practical draining of grease, resulting from food preparation.
- Grease collection tray.
- Large area under the burner for storing kitchen utensils.
- Equipment ready to work with Butane (G30)/Propane (G31) gas, supplied with Natural gas (G20) injectors for conversion.
- All equipment's are built and certified with accordance to the Norms and Regulation specified by the CE.

700N RANGE
Gas Frytop – half module (smooth)



TECHNICAL DATA

Model	FT7N00L
External dimensions (HxWxD) – mm	900x400x730
Gas supply	Propane gas Butane gas Natural gas
Gas connection line	½"
Total Power – kW	5,7
Total consumption G20 – m ³ / h	0,6
Total consumption G30 – Kg / h	0,45
Total consumption G31 – Kg / h	0,44
Useful plate area, dm ²	19
Thickness cooking plate, mm	12
Neutral space dimensions (HxWxD) – mm	310x395x680
Net Weight – kg	66
Gross Weight – kg	81
Packaging volume – m ³	0,51

OPTIONAL ACESSORIES

Kit 4 – Door kit for model FT7N00L

We reserve the right to change the characteristics contained in this document without prior notice, whether for technical and/or commercial reasons or as a result of printing errors.

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