



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
FT-E705 L 400V 3N 50/60Hz

19101390

04/09/2023

**DENOMINATION:**

Electric frytop with thermostatic temperature control, smooth hot-plate, half module, 700 range.

**DESCRIPTION :**

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Rapid reaction and recovery times of the fry-top temperature.
- The fry tops are welded to the stamped surface top.
- The stamped 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 which has capacity to store up to 2 litres depending on the model.
- Optional anti-splash side and rear guards, easy to remove.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.
- "
- Model with smooth hot plates.
- 12 mm thick mild steel fry tops which are quick-heating and high power.
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300 °C.
- Whole-module fry tops have two separate heating areas.

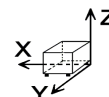
**POSSIBLE OPTIONS :**

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

**POSSIBLE ACCESSORIES :**

- ACCESSORIES KORE
- STANDS 700
- FRY-TOP ACCESSORIES KORE
- TALL CHIMNEY KORE

**DIMENSIONS**



X Width	400 mm	X Gross width	440 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	70,0 kg	Gross Weight	83,0 kg
Net volume	0,080 m3	Gross volume	0,193 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	5,000 kW
Amperage (A)	7,3A
Heating power	5,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

**CONNECTIONS TECHNICAL SPECIFICATIONS**

230 V three-phase wiring	3X2,5MM2+T
Single-phase 230V wiring	2X4MM2+T
Three-phase +N 400V wiring	3X1,5MM2+T+N



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MB-705

19057229

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**DENOMINATION:**

Stand, half module, 700 range.

**DESCRIPTION :**

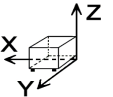
- "- Manufactured with a solid structure in AISI-304 stainless steel.
- Hidden screws.
- Can be quickly connected to serve as a support for surface top elements from the KORE 700 range.
- "
- "- Can be used as an open storage element.
- Designed to be attached to optional kits: doors ."

**POSSIBLE ACCESSORIES :**

- ACCESSORIES KORE
- KORE WHEELS

**DIMENSIONS**

X Width	400 mm	X Gross width	440 mm
Y Depth	556 mm	Y Gross depth	822 mm
Z Height	600 mm	Z Gross height	750 mm
Net Weight	39,0 kg	Gross Weight	45,0 kg
Net volume	0,160 m3	Gross volume	0,271 m3





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