

ECOLINE PLUS 700 - GAS RANGES

ELFU711AFG



4 BURNERS ON GAS OVEN

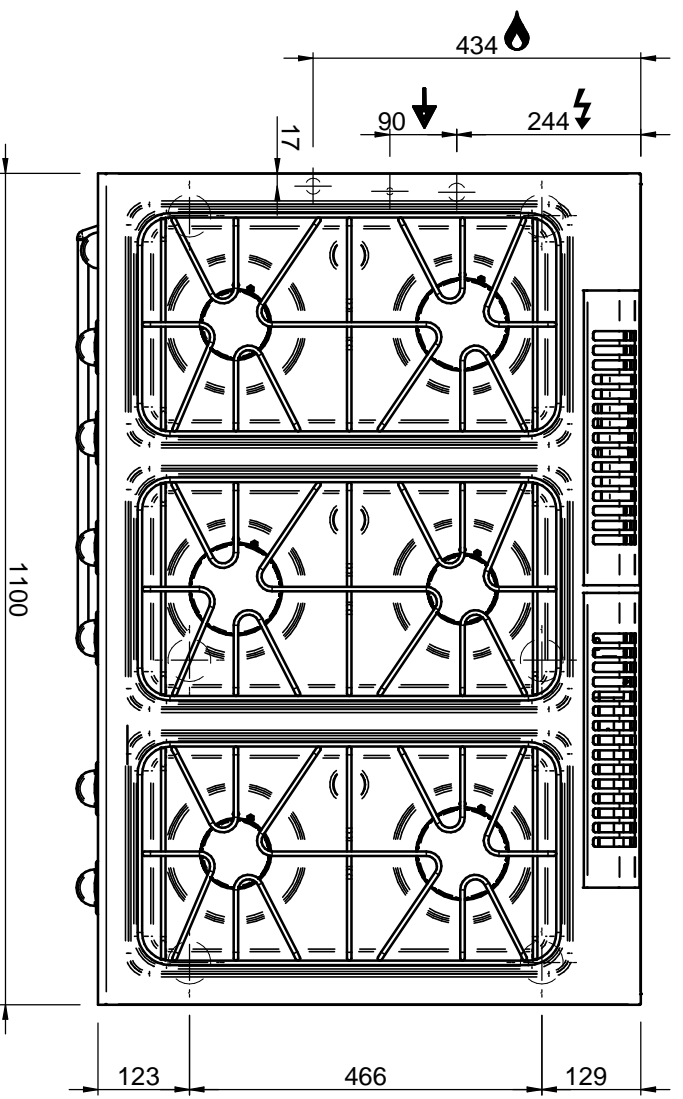
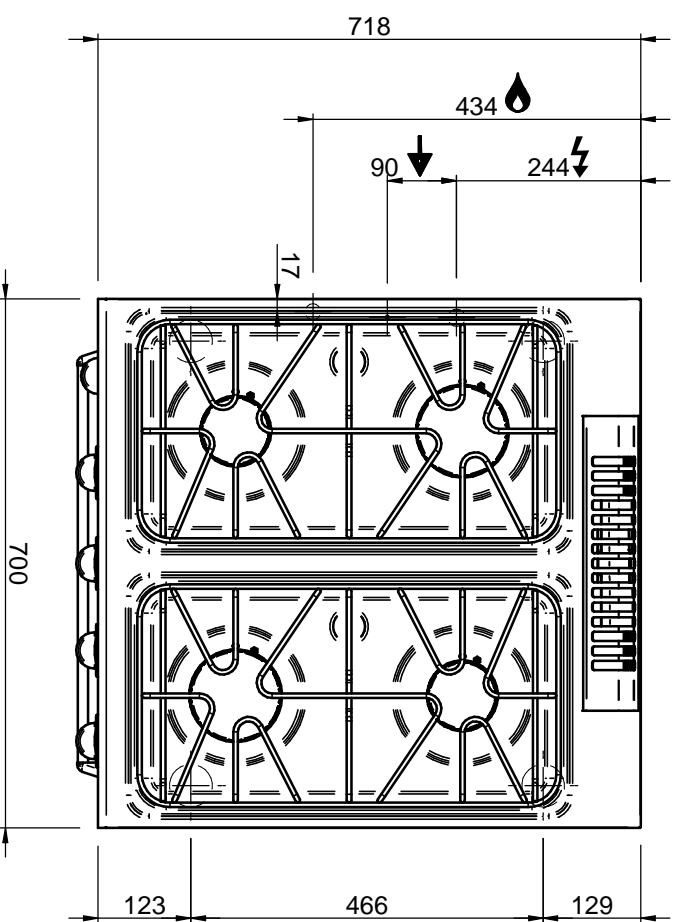
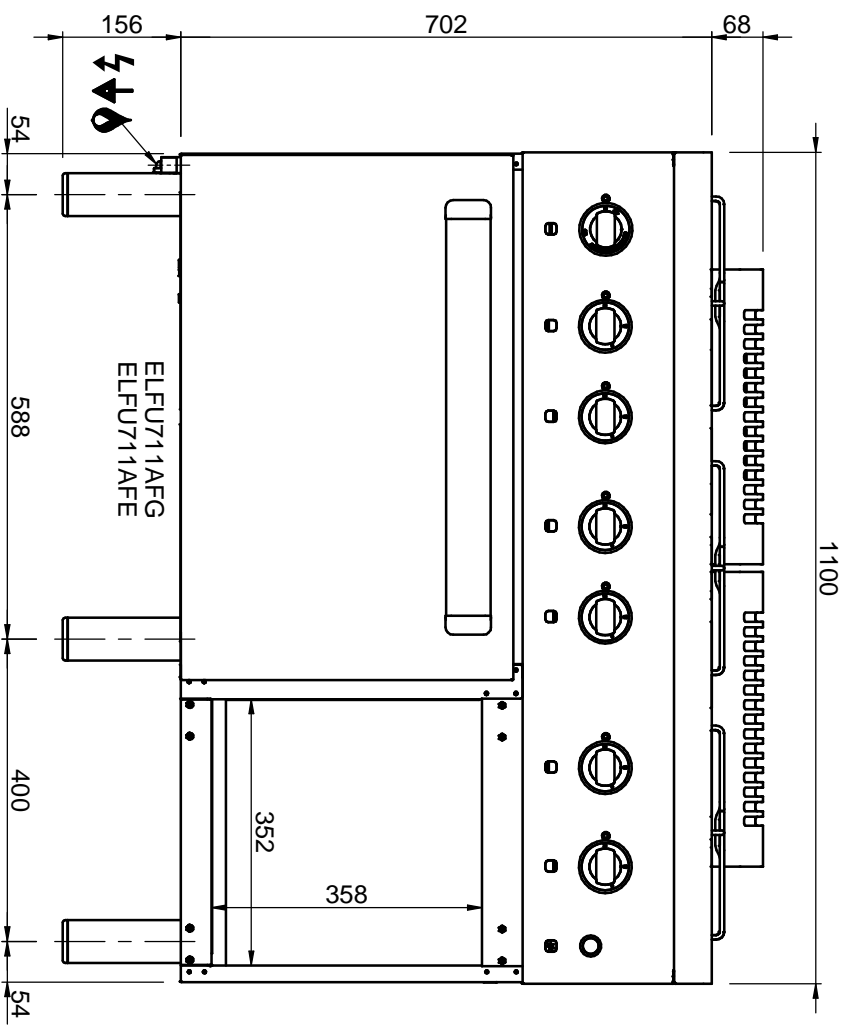
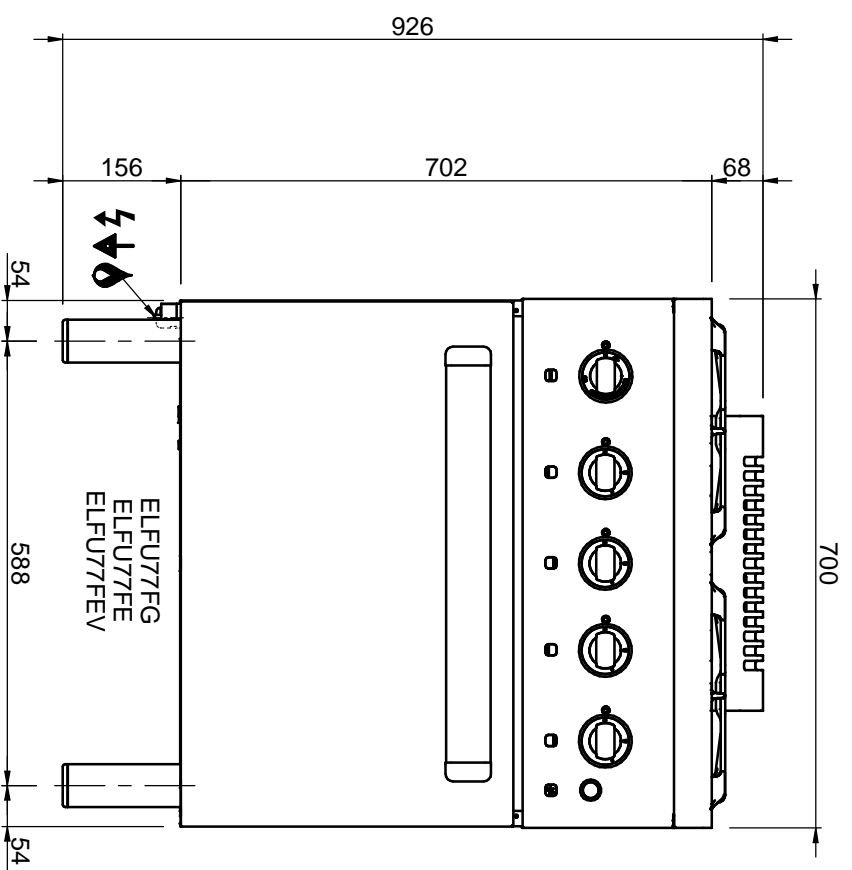
TECHNICAL DATA:

| | |
|----------------------------------|--------------|
| External dimensions - WxDxH (mm) | 1100x718x850 |
| Nr. Burners 3,5 kW | 3 |
| Nr. Burners 6 kW | 3 |
| Gas oven (kW) | 6 |
| Total power (kW) | 34,5 |

ADDITIONAL TECHNICAL DATA:

| | |
|------------------------------|-----------------|
| Oven dimensions - WxDxH (mm) | 560x630x300 |
| Weight (kg) | 120 |
| Volume (m3) | 1,1 |
| Supply | 230V 1N 50/60Hz |

The watertight pressed worktop is in 1mm AISI 304 stainless steel with drawn edges allows an efficient burning and prevents liquid overflowing, ensuring easier cleaning operations. The removable burners in enameled cast iron of 3,5 and 6 kW have self-stabilizing flame, to cook safely and for simpler maintenance. Electric ignition. The stainless steel pan support are dishwasher-size (cast iron pan support are available on request). Versions with oven (static GN 2/1, ventilated GN1/1): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 6 kW burner with selfstabilizing flame; thermostatic temperature control with safety valve and thermocouple. The electric oven has 5,3 kW (static) or 2,6 kW (ventilated) stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. Removable bottom to facilitate cleaning the area underneath the machines. Rear technical compartment to facilitate connection to utilities.



LEGENDA SIMBOLI / LEGEND



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



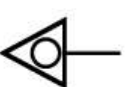
ALIMENTAZIONE ELETTRICA /
POWER SUPPLY



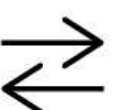
INGRESSO ACQUA /
WATER INLET Ø M 1/2"



SCARICO ACQUA / OLII
WATER / OILS DRAIN



ATTACCO EQUIPOTENZIALE /
EQUIPOTENTIAL



REGOLAZIONE PIEDINI /
FEET ADJUSTMENT (h 0/+50)
/TOP VERSION (h 0/+5)