



Linea cottura elettrica Serie 600 da banco

600 electric Cooking line - table top



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		LINEA COTTURA serie 600 da banco	Table top 600 COOKING LINE			
Codice Code	Modello Model	Descrizione	Description	 Volts - kW.	Dimensioni Dimensions mm. (LxPxH)	Peso weight Kg.
6039	BRSE	FRY TOP singolo piastra rigata	FRY TOP ribbed top single unit	V.400 - kW.4	400x600x300	31
6040	FTSE	FRY TOP singolo piastra liscia	FRY TOP smooth top single unit	V.400 - kW.4	400x600x300	32
6040B	FTDE	FRY TOP doppio piastra liscia	FRY TOP smooth top double unit	V.400 - kW.8	800x600x300	62
6039C	FTME	FRY TOP doppia piastra mista	FRY TOP mixed top double unit	V.400 - kW.8	800x600x300	61
6039D	BRSE/C	FRY TOP singolo Cromo piastra rigata	FRY TOP Chrome ribbed top single unit	V.400 - kW.4	400x600x300	31
6040C	FTSE/C	FRY TOP singolo Cromo piastra liscia	FRY TOP Chrome smooth top single unit	V.400 - kW.4	400x600x300	32
6040D	FTDE/C	FRY TOP doppio Cromo piastra liscia	FRY TOP Chrome smooth top double unit	V.400 - kW.8	800x600x300	62
6040CM	FTME/C	FRY TOP doppio Cromo piastra mista	FRY TOP Chrome mixed top double unit	V.400 - kW.8	800x600x300	61
		FRIGGITRICI con comandi frontali e testata ribaltabile	FRYERS with lifting head			
6053	SNACK/60	FRIGGITRICE lt.14	FRYER lts.14	V.400 - kW. 7	400x600x300	16
6053B	SNACK D/60	FRIGGITRICE lt.14+14	FRYER lts.14+14	V.400 - kW. 7+7	800x600x300	26
6060	TECNA/60	FRIGGITRICE lt.10	FRYERS 10 lts	V.230 - kW.3,45	400x600x300	13
6060B	TECNA D/60	FRIGGITRICE lt.10+10	FRYERS 10+10 lts	V.400/2N -kW.3,45+3,45	800x600x300	21
6061	S.TECNA/60	FRIGGITRICE lt.10	FRYERS 10 lts	V.400 - kW.5	400x600x300	14
6061B	S.TECNA D/60	FRIGGITRICE lt.10+10	FRYERS 10+10 lts	V.400 - kW. 5+5	800x600x300	22
6041	2FE	PIANO COTTURA 2 piastre	BOILING UNIT 2 electric cast iron plates	V.400/2N - kW. 3,5	400x600x300	16
6041B	4FE	PIANO COTTURA 4 piastre	BOILING UNIT 4 electric cast iron plates	V.400/3N - kW. 7	720x600x300	30
6042	BME	SCALDAVIVANDE (Cap. GN 1/1 h.150)	BAIN-MARIE (cap. GN 1/1 h.150)	V.230 - kW.1,4	400x600x300	14
		(vasche Gn escluse)	(Gastronorm tanks not included)			
6049	EPC	CUOCIPASTA cap.lt.20	PASTA-COOKER lts.20	V.230 - kW. 3	400x600x300	16
6049T	EPC/TR	CUOCIPASTA cap.lt.20	PASTA-COOKER lts.20	V.400 - kW.5	400x600x300	17
		(cestelli esclusi)	(Baskets not included)			
6066I	SPE	SCALDAPAPATE con lampada infrarossi e resistenza	CHIPS-SCUTTLE with infrared lamp, dry heat	V.230 - kW.0,65	400x600x300	12
6047	EN	ELEMENTO Neutro piano lavoro e cassetto	NEUTRAL Unit (working surface with drawer)		400x600x300	16

Cestelli cuoci pasta

Pasta cooker baskets

1011A	Cestello inox piccolo mm.185x140x170	Little basket mm. 185x140x170
1012	Cestello inox grande mm.185x280x170	Big basket mm. 185x280x170

