

CUCINA ELETTRICA PER BORDO

MARINE ELECTRIC RANGE

RIQ 3 SERIES

CON FORNO
WITH OVEN



IP 44

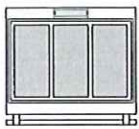
- PROGETTAZIONE PER ESCLUSIVO IMPIEGO NAVALE
- GRADO DI PROTEZIONE IP44
- COSTRUZIONE ESTREMAMENTE ROBUSTA
- FACILITA' DI MANUTENZIONE
- FACILMENTE PULIBILE
- TOP, RIVESTIMENTO, FORNO, PIEDI IN ACCIAIO INOX AISI 304
- FORNO, TERMOSTATO PER CONTROLLO TEMPERATURA RISCALDAMENTO CAMERA A MEZZO RESISTENZE CORAZZATE POSTE SUL CIELO E SOTTO LA SUOLA, COMANDATE DA TERMOSTATO CON REGOLAZIONE INDIPENDENTE TRAMITE INTERRUTTORI CORREDATI DI SPIE
- STAZZE ANTIROLLIO REGOLABILI E SMONTABILI IN ACCIAIO INOX
- SISTEMA DI BLOCCAGGIO DELLA PORTA DEL FORNO CONTRO L' APERTURA ACCIDENTALE
- PORTINA ISOLATA TERMICAMENTE
- CAVI SPECIALI PER FORNI E PIASTRE PER ALTA TEMPERATURA
- PIANO SPESSORE 2 mm INTERAMENTE SALDATO IN ACCIAIO INOX AISI 304
- PIASTRE CON RESISTENZE ESTRAIBILI
- FORNO ESTRAIBILE kW 4,8
- ALIMENTAZIONE VOLT 115/3/60 - 230/3/50-60 - 400/3/50 - 415/3/50-60 - 440/3/60 - 480/3/60
- ALTRI VOLTAGGI A RICHIESTA
- FORNO CON GRIGLIA GASTRO-NORM 2/1 INCLUSA
- COMBINAZIONI TOP E ULTERIORI INFORMAZIONI VEDI RETRO
- EXCLUSIVELY PROJECTED FOR MARINE USE
- PROTECTION DEGREE IP44
- EXTREMELY STRONG CONSTRUCTION
- QUICK AND EASY MAINTENANCE
- EASY CLEANING
- AISI 304 S.S. TOP, OVEN, EXTERNAL COVERING, FEET
- OVEN, THERMOSTAT TEMPERATURE CONTROL HEATING COOKING CHAMBER BY ARMoured HEATING ELEMENTS FIXED ON THE SKY AND UNDER OVEN BASE, OPERATED BY THERMOSTAT WITH INDEPENDENT REGULATION THROUGH SWITCHES EQUIPPED WITH PILOT LAMP
- ADJUSTABLE AND REMOVABLE STAINLESS STEEL ANTIROLLING BARS
- BLOCKING SYSTEM TO AVOID ACCIDENTAL OPENING OF OVEN DOOR
- INSULATED DOOR
- PLATES AND OVEN SPECIAL CABLE HIGH TEMPERATURE
- AISI 304 STAINLESS STEEL 2 mm THICKNESS TOP ENTIRELY WELDED
- PLATE HEATING ELEMENT REMOVABLE
- PULL OUT OVEN kW 4,8
- RATED VOLTAGE VOLT 115/3/60 - 230/3/50-60 - 400/3/50 - 415/3/50-60 - 440/3/60 - 460/3/50-60 - 480/3/60
- OTHER VOLTAGE ON REQUEST
- OVEN WITH GASTRO-NORM GRID 2/1 INCLUDED
- TOP COMBINATION AND MORE INFORMATION SEE OVERLEAF

baratta

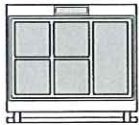
MARINE FOOD SERVICE EQUIPMENT

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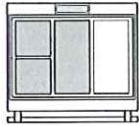
ESEMPI DI COMBINAZIONI TOP – TOP COMBINATIONS EXAMPLE



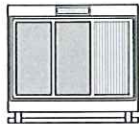
RIQ-31
 3 PIASTRE – HOT PLATES 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



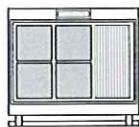
RIQ43-31
 4 PIASTRE – HOT PLATES 300x300 mm
 1 PIASTRA – HOT PLATE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



RIQ23-31L
 2 PIASTRE – HOT PLATES 300x300 mm
 1 PIASTRA – HOT PLATE 300x610 mm
 1 BIST. LISCIA-SMOOTH GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2

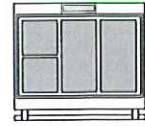


RIQ-311
 2 PIASTRE – HOT PLATES 300x610 mm
 1 BIST. RIGATA – GROOVED GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2

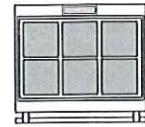


RIQ43-311
 4 PIASTRE – HOT PLATES 300x300 mm
 1 BIST. RIGATA – GROOVED GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2

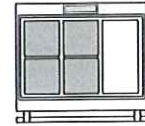
RIQ23-31
 2 PIASTRE – HOT PLATES 300x300 mm
 2 PIASTRE – HOT PLATES 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



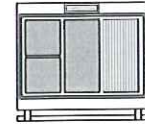
RIQ63-31
 6 PIASTRE – HOT PLATES 300x300 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



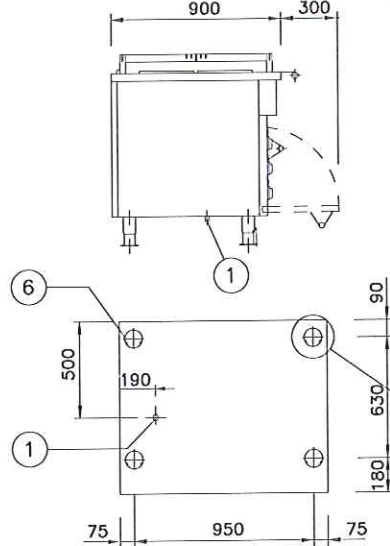
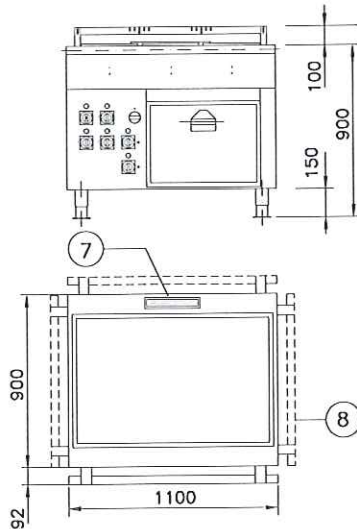
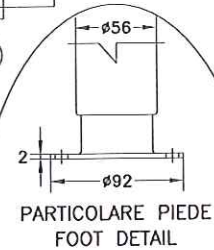
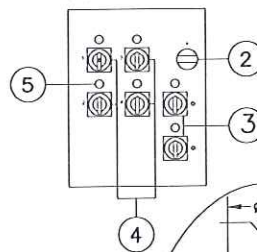
RIQ43-31L
 4 PIASTRE – HOT PLATES 300x300 mm
 1 BIST. LISCIA-SMOOTH GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



RIQ23-311
 2 PIASTRE – HOT PLATES 300x300 mm
 1 PIASTRA – HOT PLATE 300x610 mm
 1 BIST. RIGATA – GROOVED GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER kW 19,2



PANNELLO COMANDI
 CONTROL PANEL



- 1 PASSAGGI STAGNI PER CAVI ELETTRICI
CORD CONNECTORS
- 2 TERMOSTATO FORNO
OVEN THERMOSTAT
- 3 INTERRUTTORI FORNO
OVEN SWITCHES
- 4 COMMUTATORI PIASTRE*
PLATES DELTA-STAR SWITCHES*
- 5 LAMPADA SPIA
PILOT LAMP

- 6 POSIZIONE PER FISSAGGIO PIEDI
FEET FIXING POSITION
- 7 GRIGLIA DI VENTILAZIONE
VENTILATION GRID

– ALTRE COMBINAZIONI TOP A RICHIESTA
 – OTHER TOP COMBINATIONS ON REQUEST

- 8 CORRIMANO LATERALE E POSTERIORE (A RICHIESTA CON EXTRA COSTO)
 SIDE AND REAR HAND RAIL (ON REQUEST WITH EXTRA COST)
 – GRADO DI PROTEZIONE IP44
 – PROTECTION DEGREE

*LA QUANTITA' DEI COMMUTATORI VARIA SECONDO I MODELLI
 *QUANTITY OF DELTA STAR WILL BE ACCORDING TO THE MODEL

PIASTRE DISPONIBILI PER TOP – AVAILABLE PLATE FOR RANGE TOP

PIASTRA – HOT PLATE
 mm 300X300 kW 2,4

BISTECCHIERA LISCIA – SMOOTH GRIDDLE
 mm 300X610 kW 4,8

BISTECCHIERA RIGATA – GROOVED GRIDDLE
 mm 600X610 kW 4,8x2

PIASTRA – HOT PLATE
 mm 300X610 kW 4,8

BISTECCHIERA RIGATA – GROOVED GRIDDLE
 mm 300X610 kW 4,8

BISTECCHIERA LISCIA/RIGATA
 MOOTH/GROOVED GRIDDLE
 mm 600X610 kW 4,8x2

PIASTRA – HOT PLATE
 mm 600X610 kW 4,8x2

BISTECCHIERA LISCIA – SMOOTH GRIDDLE
 mm 600X610 kW 4,8x2

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 reserves the right to change materials or specifications without notice.