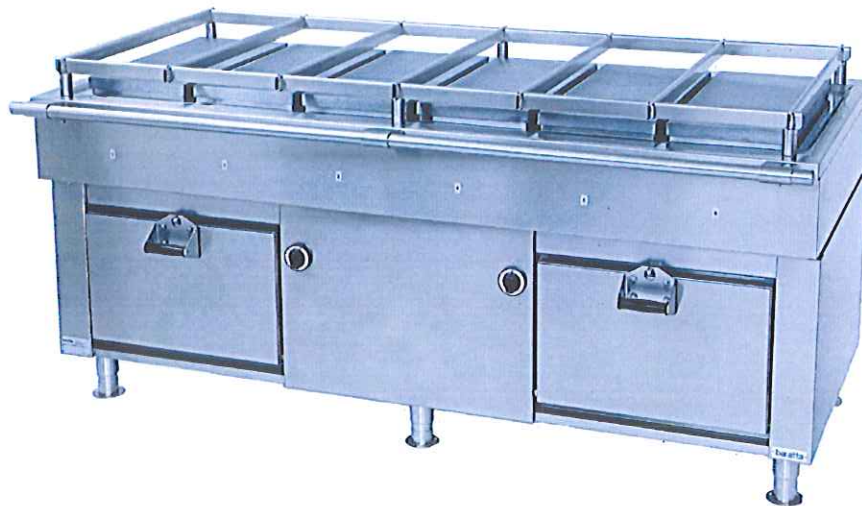


CUCINA ELETTRICA PER BORDO CON
QUADRO COMANDI SEPARATO

MARINE ELECTRIC RANGE WITH
REMOTE SWITCH BOARD

RES 6 SERIES
WITH OVEN



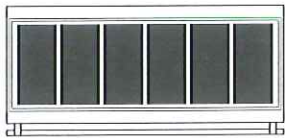
- PROGETTAZIONE PER ESCLUSIVO IMPIEGO NAVALE
- COSTRUZIONE ESTREMAMENTE ROBUSTA
- FACILITA' DI MANUTENZIONE
- FACILMENTE PULIBILE
- SMONTABILE PER INSERIMENTO A BORDO
- TOP, RIVESTIMENTO, FORNO, PIEDI IN ACCIAIO INOX AISI 304
- FORNO, TERMOSTATO PER CONTROLLO TEMPERATURA RISCALDAMENTO CAMERA A MEZZO RESISTENZE CORAZZATE POSTE SUL CIELO E SOTTO LA SUOLA, COMANDATE DA TERMOSTATO CON REGOLAZIONE INDIPENDENTE , POSTO SUL PANNELLO ANTERIORE, TRAMITE INTERRUTTORI CORREDATI DI SPIE POSTI SUL QUADRO DI COMANDO SEPARATO
- 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
- QUADRO DI COMANDO SEPARATO IN ACCIAIO INOX CON INTERRUTTORE BLOCCO PORTA E INTERRUTTORI MAGNETOTERMICI
- ALIMENTAZIONE V. 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
- PER ULTERIORI INFORMAZIONI VEDERE RETRO
- EXCLUSIVELY PROJECTED FOR MARINE USE
- EXTREMELY STRONG CONSTRUCTION
- QUICK AND EASY MAINTENANCE
- EASY CLEANING
- DEMOUNTABLE FOR INSTALLATION ON BOARD
- STAINLESS STEEL AISI 304 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 INDIPENDENT REGULATION, FITTED ON FRONT PANEL , THROUGH SWITCHES EQUIPPED WITH PILOT LAMPS FITTED ON REMOTE SWITCH BOARD.
- 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
- STAINLESS STEEL REMOTE CONTROL SWITCH BOARD WITH DOOR LOCKING SWITCH AND TRIP-FREE CIRCUIT BREAKER
- VOLTAGE 115/3/60 - 230/3/50-60 - 400/3/50 - 415/3/50-60 - 440/3/60 - 480/3/60
- OTHER VOLTAGE ON REQUEST
- OVEN WITH GASTRO-NORM GRID 2/1 INCLUDED
- FOR MORE INFORMATIONS SEE OVERLEAF

baratta

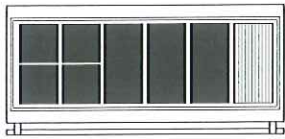
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MARINE FOOD SERVICE EQUIPMENT

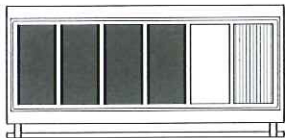
COMBINAZIONI DISPONIBILI – TOP COMBINATIONS AVAILABLE



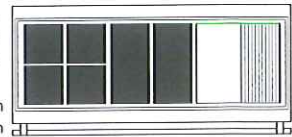
RES-62
6 piastre – hot plates 300x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



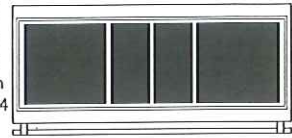
RES43-621
4 piastre – hot plates 300x300 mm
3 piastre – hot plates 300x610 mm
1 bistecchiera rigata – grooved griddle 300x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



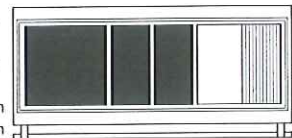
RES-621L
4 piastre – hot plates 300x610 mm
1 bistecchiera rigata – grooved griddle 300x610 mm
1 bistecchiera liscia – smooth griddle 300x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



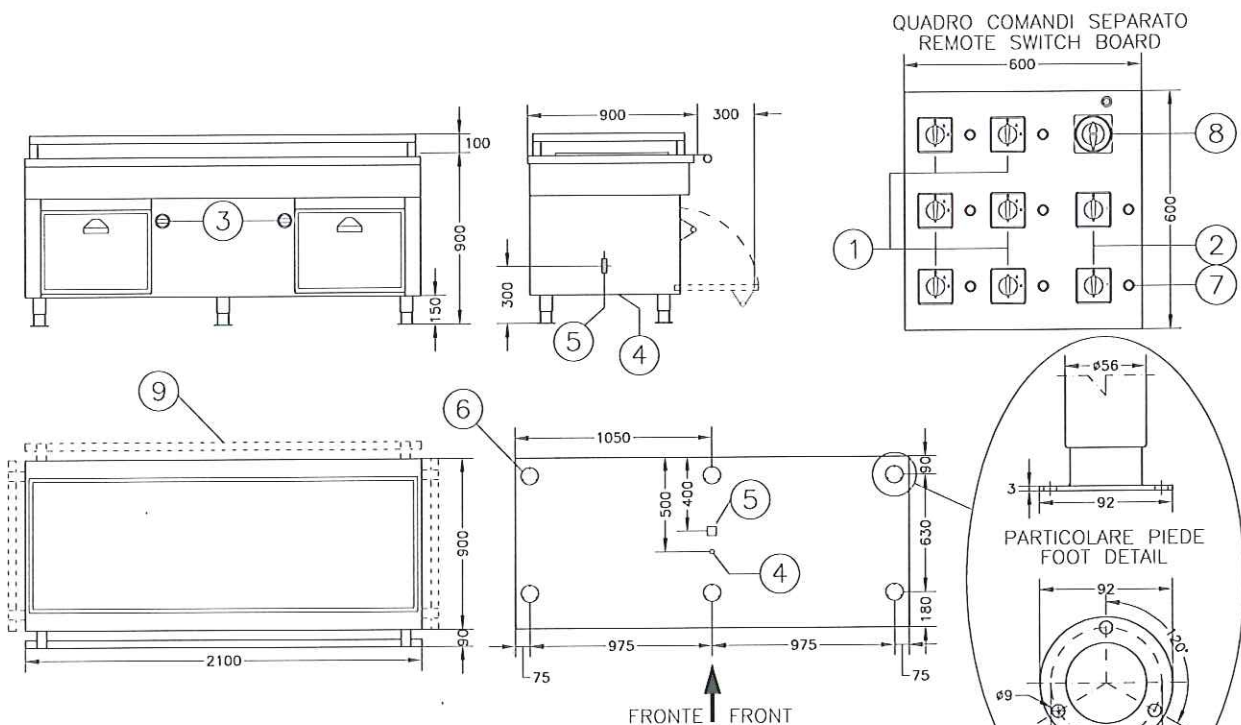
RES43-626RL
4 piastre – hot plates 300x300 mm
2 piastre – hot plates 300x610 mm
1 bistecchiera liscia/rigata – smooth/grooved griddle 600x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



RES62-62
2 piastre – hot plates 600x610 mm
2 piastre – hot plates 300x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



RES6-626RL
1 piastra – hot plate 600x610 mm
2 piastre – hot plates 300x610 mm
1 bistecchiera liscia/rigata – smooth/grooved griddle 600x610 mm
2 forni – ovens 540x700x300 h mm
potenza totale – total power Kw 38,4



1 COMMUTATORI PIASTRE*
PLATES DELTA-STAR SWITCHES*

2 COMMUTATORI FORNO
OVENS SWITCHES

3 TERMOSTATO FORNO
OVEN THERMOSTAT

4 PASSAGGIO STAGNO PER CAVO ELETTRICO
CORD CONNECTION

5 MORSETTIERA DI ALLACCIAMENTO
POWER LINE JUNCTION BOX

6 POSIZIONE PER FISSAGGIO PIEDI
FEET FIXING POSITION

7 LAMPADA SPIA
PILOT LAMP

8 INTERRUTTORE PRINCIPALE BLOCCO PORTA
MAIN SWITCH DOOR BLOCKING

9 CORRIMANO PERIMETRALE (SU RICHIESTA)
PERIMETRAL HAND RAIL (ON REQUEST)

– ALIMENTAZIONE VOLT
115/3/60
230/3/50-60
400/3/50
415/3/50-60
440/3/60
480/3/60

– ALTRE COMBINAZIONI TOP A RICHIESTA
OTHER TOP COMBINATIONS ON REQUEST

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

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Le caratteristiche riportate su questa tavola sono date senza impegno.
Il costruttore si riserva il diritto di modificarle senza preavviso.

The manufactures in line with its policy to continually improve its products
reserves the right to change materials or specifications without notice.