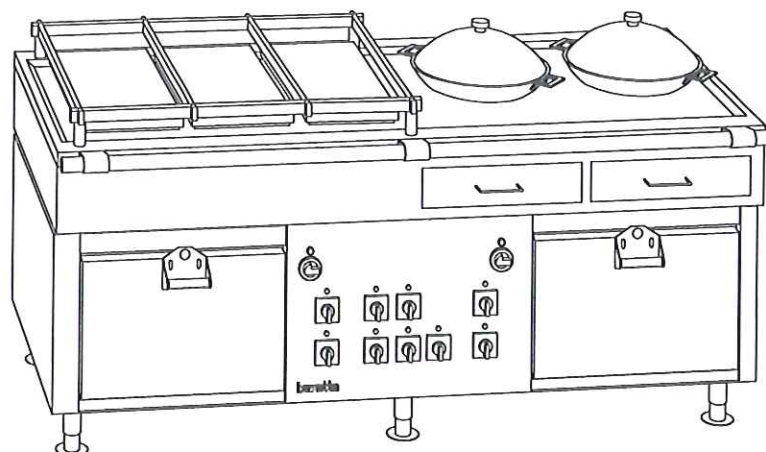


CUCINA ELETTRICA
PER BORDO

MARINE ELECTRIC RANGE

RSQW6 SERIES
WITH OVEN
WITH WOK 6,0 kW

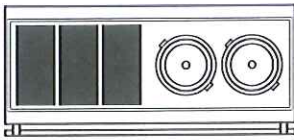


- PROGETTAZIONE PER ESCLUSIVO IMPIEGO NAVALE
- COSTRUZIONE ESTREMAMENTE ROBUSTA
- FACILITA' DI MANUTENZIONE
- FACILMENTE PULIBILE
- SMONTABILE PER INSERIMENTO A BORDO
- TOP, RIVESTIMENTO, FORNO, PIEDI IN ACCIAIO INOX AISI 304
- FORNO, TERMOSTATO PER CONTROLLO TEMPERATURA, RISCALDAMENTO CAMERA A MEZZO RESISTENZE CORAZZATE POSTE SUL CIELO E SOTTO LA SUOLA, COMANDATE DA TERMOSTATO CON REGOLAZIONE INDIPENDENTE TRAMITE INTERRUTTORI CORREDATI DI SPIE
- PORTINA ISOLATA TERMICAMENTE
- CAVI PER ALTA TEMPERATURA
- PIANO SPESSORE 2 mm INTERAMENTE SALDATO IN ACCIAIO INOX AISI 304
- PIASTRE CON RESISTENZE ESTRAIBILI
- FORNI ESTRAIBILI kW 4,8
- ALIMENTAZIONE VOLT 230/3/50-60 - 400/3/50 - 415/3/50-60 - 440/3/60 - 480/3/60
- ALTRI VOLTAGGI A RICHIESTA
- N° 2 WOK CON RESISTENZA A SPIRALE 6,0 kW
- FORNI 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
- 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
- INSULATED DOOR
- HIGH TEMPERATURE CABLES
- AISI 304 STAINLESS STEEL 2 mm THICKNESS TOP ENTIRELY WELDED
- PLATE HEATING ELEMENT REMOVABLE
- PULL OUT OVENS kW 4,8
- RATED VOLTAGE VOLT 230/3/50-60 - 400/3/50 - 415/3/50-60 - 440/3/60 - 480/3/60
- OTHER VOLTAGES ON REQUEST
- N° 2 WOK WITH SPIRAL HEATING ELEMENT 6,0 kW
- OVENS WITH GASTRO-NORM GRID 2/1 INCLUDED
- FOR MORE INFORMATION SEE OVERLEAF

baratta

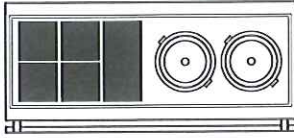
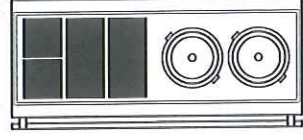
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COMBINAZIONI TOP DISPONIBILI – TOP COMBINATIONS AVAILABLE



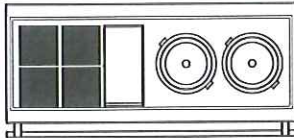
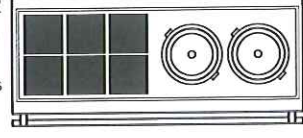
RSQW2-62
 3 PIASTRE – HOT PLATES 300x610 mm
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36

RSQ23W2-62
 2 PIASTRE – HOT PLATES 300x300 mm
 2 PIASTRE – HOT PLATES 300x610 mm
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36



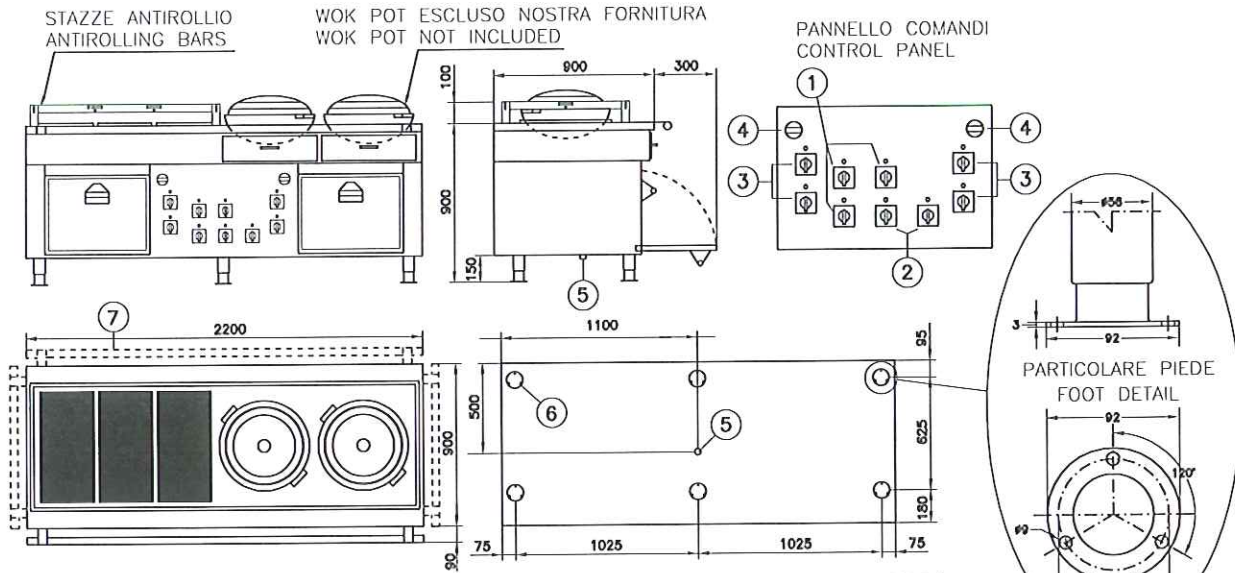
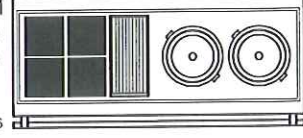
RSQ43W2-62
 4 PIASTRE – HOT PLATES 300x300 mm
 1 PIASTRA – HOT PLATE 300x610 mm
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36

RSQ63W2-62
 6 PIASTRE – HOT PLATES 300x300 mm
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36



RSQ43W2-62L
 4 PIASTRE – HOT PLATES 300x300 mm
 1 BISTECCHIERA LISCIA 300x610 mm
 SMOOTH GRIDDLE
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36

RSQ43W2-621
 4 PIASTRE – HOT PLATES 300x300 mm
 1 BISTECCHIERA RIGATA 300x610 mm
 GROOVED GRIDDLE
 2 WOKS 6,0 kW
 2 FORNI – OVENS 540x700x300 h mm
 POTENZA TOTALE – TOTAL POWER Kw 36



- 1 COMMUTATORI PIASTRE* PLATES DELTA-STAR SWITCHES*
 - 2 COMMUTATORI WOKS WOKS DELTA-STAR SWITCHES
 - 3 INTERRUPTORI FORNO OVEN SWITCHES
 - 4 TERMOSTATO FORNO OVEN THERMOSTAT
 - 5 PASSAGGIO STAGNO PER CAVO ELETTRICO CORD CONNECTOR
 - 6 POSIZIONE PER FISSAGGIO PIEDI FEET FIXING POSITION
 - 7 CORRIMANO PERIMETRALE (A RICHIESTA CON EXTRA COSTO) PERIMETRAL HAND RAIL (ON REQUEST WITH EXTRA COST)
- *LA QUANTITA' DEI COMMUTATORI VARIA SECONDO I MODELLI
 *QUANTITY OF DELTA-STAR SWITCH WILL BE ACCORDING TO THE MODEL
- ALTRE COMBINAZIONI TOP A RICHIESTA
 – OTHER TOP COMBINATIONS ON REQUEST

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 SMOOTH/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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