

CUCINA ELETTRICA PER BORDO

MARINE ELECTRIC RANGE

RIQ 2 SERIES

CON FORNO
WITH OVEN



IP 44

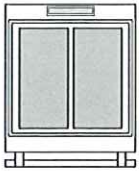
- PROGETTAZIONE PER ESCLUSIVO IMPIEGO NAVALE
- GRADO DI PROTEZIONE IP44
- COSTRUZIONE ESTREMAMENTE ROBUSTA
- FACILITA' DI MANUTENZIONE
- FACILMENTE PULIBILE
- TOP, RIVESTIMENTO, FORNO, PIEDI IN ACCIAIO INOX AISI 304
- FORNO, TERMOSTATO PER CONTROLLO TEMPERATURA RISCALDAMENTO CAMERA A MEZZO RESISTENZE CORAZZATE POSTE SUL CIELO E SOTTO LA SUOLA, COMANDATE DA TERMOSTATO CON REGOLAZIONE INDIPENDENTE TRAMITE INTERRUITORI 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/I 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/I INCLUDED
- TOP COMBINATION AND MORE INFORMATION SEE OVERLEAF

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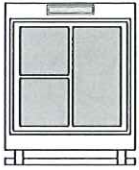
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MARINE FOOD SERVICE EQUIPMENT

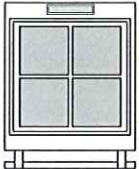
ESEMPI DI COMBINAZIONI TOP – TOP COMBINATIONS EXAMPLE



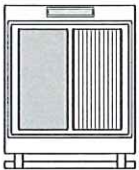
RIQ-21
 2 PIASTRE – HOT PLATES 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4



RIQ23-21
 2 PIASTRE – HOT PLATES 300x300 mm
 1 PIASTRA – HOT PLATE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4

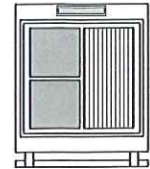


RIQ43-21
 4 PIASTRE – HOT PLATES 300x300 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4

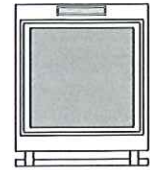


RIQ-211
 1 PIASTRA – HOT PLATE 300x610 mm
 1 BISTECCHIERA RIGATA 300x610 mm
 GROOVED GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4

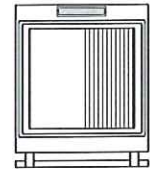
RIQ23-211
 2 PIASTRE – HOT PLATES 300x300 mm
 1 BISTECCHIERA RIGATA 300x610 mm
 GROOVED GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4



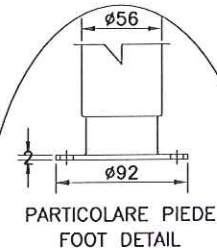
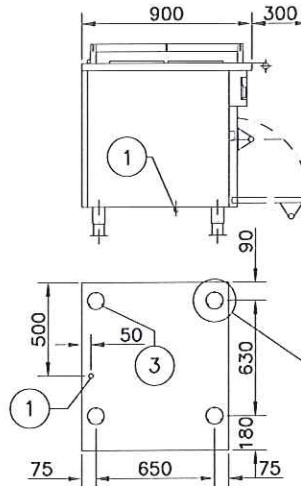
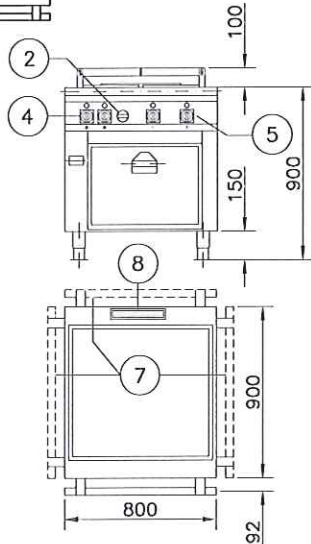
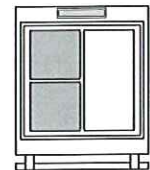
RIQ6-21
 1 PIASTRA – HOT PLATE 600x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4



RIQ-216RL
 1 BISTECCHIERA LISCIA/RIGATA 600x610 mm
 SMOOTH/GROOVED GRIDDLE 600x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4



RIQ23-21L
 2 PIASTRE – HOT PLATES 300x300 mm
 1 BISTECCHIERA LISCIA 300x610 mm
 SMOOTH GRIDDLE 300x610 mm
 1 FORNO – OVEN 540x700x300h mm
 POTENZA TOTALE – TOTAL POWER Kw 14,4



1 PASSAGGI STAGNI PER CAVI ELETTRICI
 CORD CONNECTORS

2 TERMOSTATO FORNO
 OVEN THERMOSTAT

3 POSIZIONE PER FISSAGGIO PIEDI
 FEET FIXING POSITION

4 INTERRUTTORI FORNO
 OVEN SWITCHES

5 COMMUTATORI PIASTRE*
 PLATES DELTA-STAR SWITCHES*

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

6 MORSETTIERA ARRIVO LINEA
 CONNECTION JUNCTION BLOCK

7 CORRIMANO LATERALE E POSTERIORE (A RICHIESTA CON EXTRA COSTO)
 SIDE AND REAR HAND RAIL (ON REQUEST WITH EXTRA COST)

8 GRIGLIA DI VENTILAZIONE
 VENTILATION GRID

– 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

PIASTRA – HOT PLATE
 mm 300X610 kW 4,8

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

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

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

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

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

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

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