

CB TEST CERTIFICATE

CERTIFICAT D'ESSAI OC

Product Produit	FRY TOP FOR COMMERCIAL USE
Name and address of the Applicant Nom et adresse du demandeur	ANGELO PO GRANDI CUCINE SPA S.S. ROMANA SUD 90 41012 CARPI MO Italy
Name and address of the manufacturer Nom et adresse du fabricant	ANGELO PO GRANDI CUCINE SPA S.S. ROMANA SUD 90 41012 CARPI MO Italy
Name and address of the factory Nom et adresse de l'usine	ANGELO PO GRANDI CUCINE SPA S.S. ROMANA SUD 90 41012 CARPI MO Italy
Rating and principal characteristics Valeurs nominales et caractéristiques principales	400/230 V 3N or 3 - 50/60 Hz - IPX5 - 5,1 kW or 10,2 kW or 15,3 kW (see also on Test Report)
Trademark (if any) Marque de fabrique (si elle existe)	ANGELO PO
Type of manufacturer's Testing Laboratories used Type de programme de laboratoire d'essais constructeur	CTF Stage 1
Model / Type Ref. Réf. de type	...FT.. - for models' description, see on page 5 of Test Report
Additional information (if necessary may also be reported on page 2) Les informations complémentaires (si nécessaire, peuvent être indiquées sur la 2ème page)	-
A sample of product was tested and found to be in conformity with IEC Un échantillon de ce produit a été essayé et été considéré conforme à la CEI	60335-1(ed.5) 60335-2-38(ed.5);am1
National differences / Comments Les différences nationales / Commentaires	EU Group Differences, AU, NZ, SA
As shown in the test report Ref. No. which forms part of this certificate Comme indiqué dans le rapport d'essais numéro de référence qui constitue partie de ce certificat	AG15S0550440-01

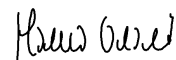
This CB Test Certificate is issued by the National Certification Body:

Ce Certificat d'essai OC est établi par l'Organisme National de Certification

IMQ S.p.A.
Via Quintiliano 43 I-20138 Milano, Italy


Date: 2015-12-17

Signature: Mauro Casari



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General product information: Fry top for commercial use

MODELS	Voltage V	N° Phase	Frequency Hz	Power (kW)	IPX code
0N0FT1E	400/230	3N or 3	50/60	5,1	5
0N0FT2E	400/230	3N or 3	50/60	5,1	5
0N0FT4E	400/230	3N or 3	50/60	5,1	5
0N0FT5E	400/230	3N or 3	50/60	5,1	5
0N0FT7E	400/230	3N or 3	50/60	5,1	5
1N0FT15E	400/230	3N or 3	50/60	10,2	5
1N0FT1E	400/230	3N or 3	50/60	10,2	5
1N0FT2E	400/230	3N or 3	50/60	10,2	5
1N0FT3E	400/230	3N or 3	50/60	10,2	5
1N0FT42E	400/230	3N or 3	50/60	10,2	5
1N0FT4E	400/230	3N or 3	50/60	10,2	5
1N0FT6E	400/230	3N or 3	50/60	10,2	5
1N0FT72E	400/230	3N or 3	50/60	10,2	5
1N0FT7E	400/230	3N or 3	50/60	10,2	5
2N0FT1E	400/230	3N or 3	50/60	15,3	5
2N0FT3E	400/230	3N or 3	50/60	15,3	5

0 N 0 FT 1 E**Supply**

E = electric

G = gas

Plate griddle typology

1 = smooth

2 = ribbed

3 = smooth/ribbed

4 = smooth chromium

5 = ribbed chromium

6 = smooth/ribbed chromium

7 = smooth compound

15 = smooth steel/ribbed chromium

42 = smooth chromium/ribbed steel

72 = smooth compound/ribbed steel

Type

FT = Frytop

Height

0 = 250 mm

1 = 900 mm

Thickness of the top

N = 2 mm

T = 3 mm

Width

0 = 400 mm

1 = 800 mm

2 = 1200 mm