



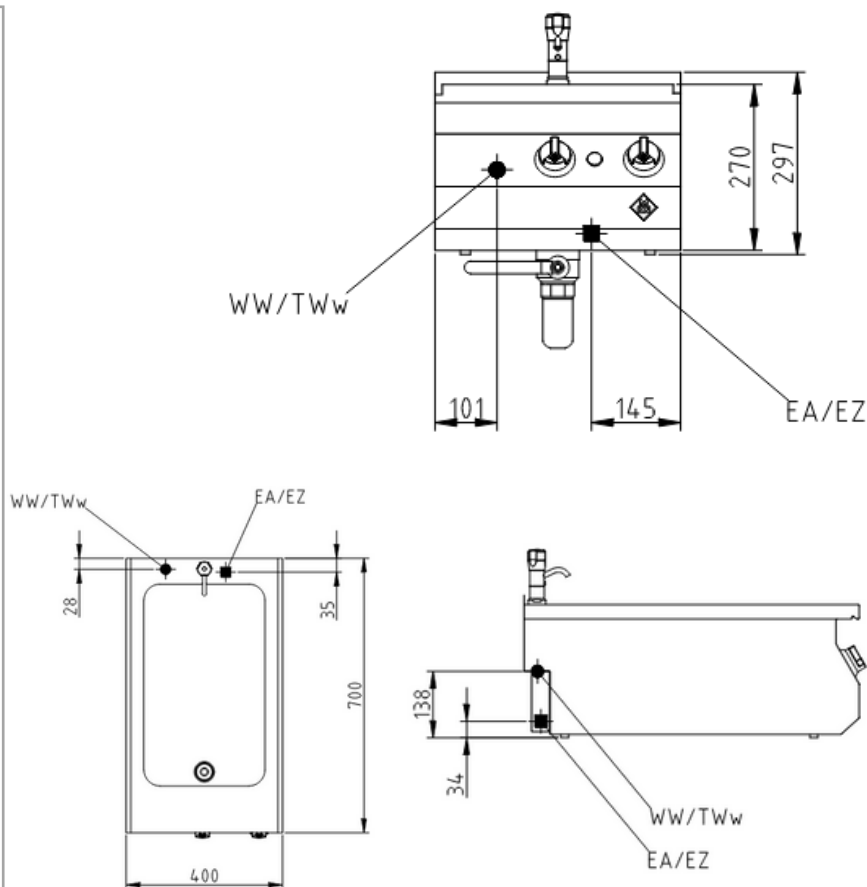
For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

Product Advantages:

- Body is buckling resistant self-supporting, closed construction with side walls, rear wall and bottom.
- Completely wired internally.
- Easy to clean.
- Removable from the front for easy and cost efficient service access.
- Embossing behind the control knobs.
- Basin equipped for insertion of a 1/1 GN container, 200 mm deep.
- Bottom of basin with outlet leading into the lower section
- Ball-type drain valve DN 20 installed vertically downwards
- Temperature control, infinitely variable, by precision thermostats
- Integrated output regulator, control lamp and safety temperature limiter.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	400 x 270 x 700 mm
Effective area	1
Dim.: effect. Area (mm)	305 x 510 x 210
Connected load (elect.) (kW):	7.2
Voltage (V) / EC:	415 3 phase
Recommended fuses (A):	3 x 16
Frequency Range (Hz):	50/60
Net Weight (kg):	35
Gross weight (kg):	43
Heat emission latent (W):	1440
Heat emission sensitive (W):	900
Type of protection:	IPX4

