



PALUX BISTROLINE / GRIDDLE PLATE 400
KITCHENS WITH CONCEPT

Plus points at a glance:

- Seamlessly deep drawn top section with weld in **special steel roasting plate**
- Pressed on heating elements for optimum energy transmission
- **Integrated temperature sensors** and safety temperature limiters
- Control range between 100 - 250 °C
- **Best roasting and browning results**
- Drain with Teflon plug
- **40 mm diameter outlet** to the front with safety lock
- Large fat drip container (approx. 1 litre capacity)

Optional:

- Case folded up at back

Specifications

Ordre number	859427
Dimensions (L x W x H) mm	400 x 650 x 270
Total connected load kW	4,0
Voltage V/Hz	400 V 2 N 50/60 Hz
Direct heat mission kW	1,32
Latent heat mission kW	1,60
Steam emission kg/h	1,88
Fry top (L x W) mm	308 x 509
Heating zones kW	1x 4,0
Range of temperature °C	100 - 250

We reserve the right to make technical changes.