





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	859435
Dimensions (L x W x H) mm	600 x 650 x 270
Total connected load kW	8,0
Voltage V/Hz	400 V 3 50/60 Hz
Direct heat mission kW	2,64
Latent heat mission kW	3,20
Steam emission kg/h	3,76
Fry top (L x W) mm	508 x 509
Heating zones kW	2x 4,0
Range of temperature °C	100 - 250

We reserve the right to make technical changes.