



## **PALUX** FUNCTIONLINE / INDUCTION RANGE 800 CROSSWISE - WITH 2 HEATING ZONES IN THE FRONT CROSSWISE

## Plus points at a glance:

- Flat top induction for optimum use af cooking surfaces. Also suitable for serveral smaller pans
- High temperature precision and control, so that even sensitive foods can be perfectly prepared without any problems
- **Electronic pan recognition,** ideal for a la carte business, no heating up times, immediately ready for use and significantly lower energy consumption
- No risk of bruning onto the Ceramic surface, because only minimal residual heat on the cooking surface
- Low thermal impact in the kitchen for best working conditions and a pleasant environment
- Flush, seamless glass ceramic cooking surface for cooking and keeping warm, for best cleaning and cooking utensil handling
- Basement as open cabinet, closed on three sides

## Specifications

Ordre number	877571
Dimensions (L x W x H) mm	800 x 800 x 750/900
Total connected load kW	10,0
Voltage V/Hz	400 V 3 N 50/30 Hz
Direct heat mission kW	0,70
Latent heat mission kW	0,28
Steam emission kg/h	0,41
Heating zones kW	2x 5,0
Ceramic surface (L x W) mm	794 x 688
Dimensions coil Ø mm	(2x 270)

We reserve the right to make technical changes.