





FUNCTIONLINE / INDUCTION RANGE 800 PLUS - 2/4 HEATING ZONES

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 á 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 877570

Dimensions (L x W x H) mm 800 x 800 x 750/900

Total connected load kW 24,0

Voltage V/Hz 400 V 3 N 50/30 Hz

Direct heat mission kW 1,68
Latent heat mission kW 0,67
Steam emission kg/h 0,99

Heating zones kW 2x 5,0 & 4x 3,5

Ceramic surface (L x W) mm 794 x 688

Dimensions coil \emptyset mm (2x 270) / (4x 260x135)

We reserve the right to make technical changes.