



FUNCTIONLINE / INDUCTION RANGE 400

Plus points at a glance:

- **Flat top induction** for optimum use of cooking surfaces. Also suitable for several smaller pans
- **High temperature precision and control**, so that even sensitive foods can be perfectly prepared without any problems
- **Electronic pan recognition**, ideal for à la carte business, no heating up times, immediately ready for use and significantly lower energy consumption
- **No risk of burning 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	877567
Dimensions (L x W x H) mm	400 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 kW á 260x 260 cm
Ceramic surface (L x W) mm	394 x 688
Dimensions coil Ø mm	270

We reserve the right to make technical changes.