





## Plus points at a glance:

- Grooved, special steel roasting top for visually appaling grilling of meat, fish and vegetables
- Heating element directly below the roasting top for optimum energy transfer and even temperature distribution
- Higher power means short heating up time
- Thermostat integrated into top optimum temperature control plus safety thermostat
- **Simple cleaning** of the roasting top due to large, tight drain plug made from special Teflon; drain leading into GN 1/1 container in the base cabinet

## Specifications

Ordre number	829307
Dimensions (L x W x H) mm	600 x 800 x 750/ 900
Total connected load kW	10,0
Voltage V/Hz	400 V 3 N 50/60 Hz
Direct heat mission kW	3,30
Latent heat mission kW	4,00
Steam emission kg/h	5,88
Fry top (L x W) mm	530 x 465
Heating zones kW	2 x 5,0
Range of temperature °C	100 - 250

We reserve the right to make technical changes.