



PALUX
KITCHENS WITH CONCEPT

FUNCTIONLINE HOT PLATE 600

Plus points at a glance:

- **Large ranges with steel cooking surface** to make it easy to move pots and pans around
- **AI round, seamlessly deep drawn U-shaped collection groove** for collecting food residues and liquids with bottom draining
- **Heating zones infinitely variable between 95 - 380°C**, ideal for different temperature ranges on the cooking surface
- Integral working and safety thermostat for optimum temperature control and over heat protection
- Basement as open cabine, closed on thress sides

Specifications

Ordre number	832200
Dimensions (L x W x H) mm	600 x 800 x 750/900
Total connected load kW	7,0
Voltage V/Hz	400 V 3 N 50/60 Hz
Direct heat mission kW	1,82
Latent heat mission kW	0,73
Steam emission kg/h	1,08
Heating zones kW	2x 3,5
Cook top (L x W) mm	347 x 617

We reserve the right to make technical changes.