





Plus points at a glance:

- Large ranges with steel cooking surface to make it easy to move pots and pans around
- Al round, seamlessly deep drawn U-shaped collection groove for collecting food residues and liquids with bottom draning
- 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

Optional:

- With baking oven GN 1/2

Specifications

Ordre number 832219

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

Total connected load kW 14,0

Voltage V/Hz 400 V 3 N 50/60 Hz

Direct heat mission kW 3,64
Latent heat mission kW 1,46
Steam emission kg/h 2,16
Heating zones kW 4x 3,5
Cook top (L x W) mm 651 x 617

We reserve the right to make technical changes.