

| n. | 4 |
|-----|-------------|
| Ømm | 250 |
| kW | 2,5 (1+1,5) |



| GN | 1/1 |
|----|--------------------|
| mm | 530 x 325 x 3 pos. |
| kW | 3 |



230V 3



kW 13

OPTIONAL V3/B Volts 220 - 240-3











connessione elettrica / electric connection / branchement électrique / Elektrischer Aschluss

230V 3

kW 13

TECHNICAL AND FUNCTIONAL FEATURES

Worktop and front panels made of AISI 304 stainless steel. 6 mm glass ceramic cooking surface. Heating elements able to reach a high temperature (500° C) heating the cooking top by irradiation. Heating circuit in circular zones: with 160 mm internal diameter which can be extended in all the zones up to 250 mm, with temperature adjustment up to 2.5 kW. The zones are marked by proper serigraphy that allow the proper positioning of the pans. After switching off each zone, a light signals residual heat up to 60 °C to safe-guard the operator. Electric static oven equipped with pilot flame made completely of Stainless steel with 3 levels for 1/1 GN shelves/trays. Power indicator and temperature light. Pressed

door and counter door made of AISI 304 Stainless steel with 20/10 thickness. Adjustable feet. Standard:

















