

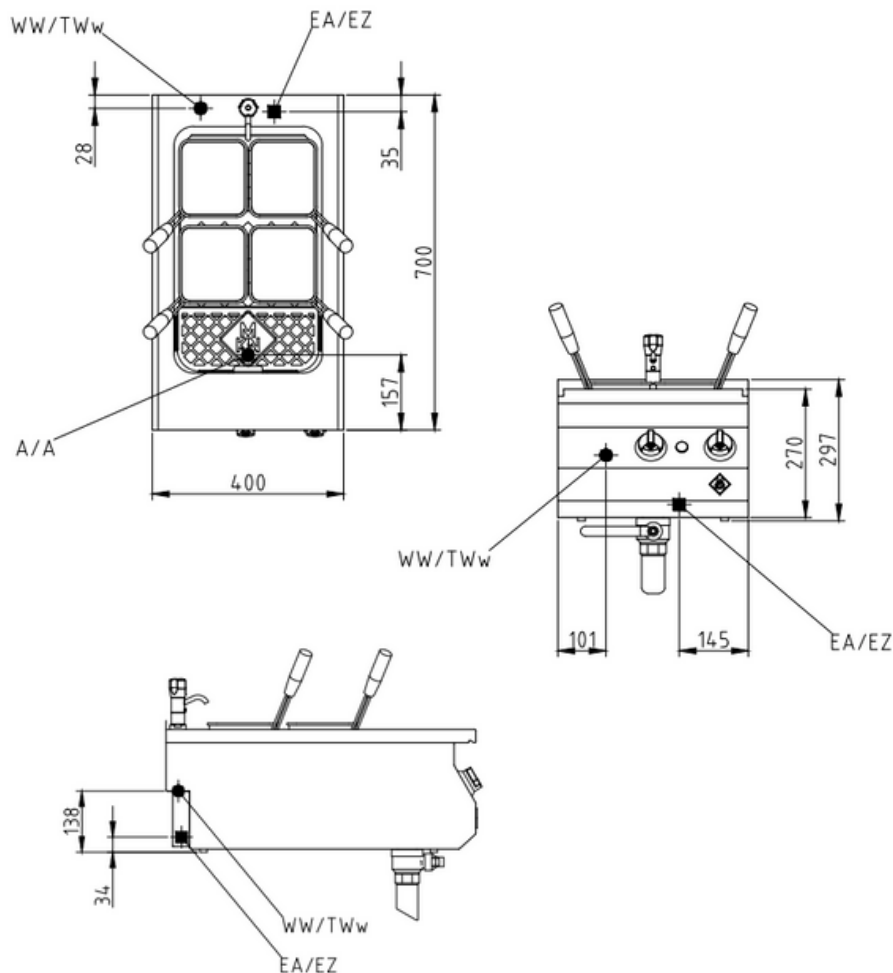
For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

Product Advantages:

- Temperature control, infinitely variable, by precision thermostats.
- Basin made completely of extremely corrosion-resistant CNS
- Basin equipped for insertion of a starch collection plate with supporting perforated plate for 4 round pasta cooking baskets
- Completely electrically wired internally.
- Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission.

Installation requirements:

- Electrical power provided by customer.



Technical Data:

Width x Height x Depth (mm)	400 x 270 x 700 mm
Effective area	1
Dim.: effect. Area (mm)	305 x 510 x 210
Connected load (elect.) (kW):	7.2
Voltage (V) / EC:	415 3 phase
Recommended fuses (A):	3 x 16
Frequency Range (Hz):	50/60
Net Weight (kg):	40
Gross weight (kg):	47
Heat emission latent (W):	1440
Heat emission sensitive (W):	900
Type of protection:	IPX4

