



DIMENSIONS (mm)

400W X 920D X 900H

TECHNICAL DATA

Power Supply:	3NAC 400V 50Hz (Lead & Plug not included)
Electrical Power (kW):	7.5
Cooking Zones:	1
Cooking Zones Dimensions (mm):	335W X 700D
Temp. Range (°C):	110 - 280
IP Grade:	IPX5
Plate Type:	Smooth Chromed Plate
Internal Base Unit Dimensions (mm):	360W X 900D x 400H

SHIPPING DATA

Net Weight (Kg):	70
Shipping Weight:	TBA
Shipping Dimensions:	TBA

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

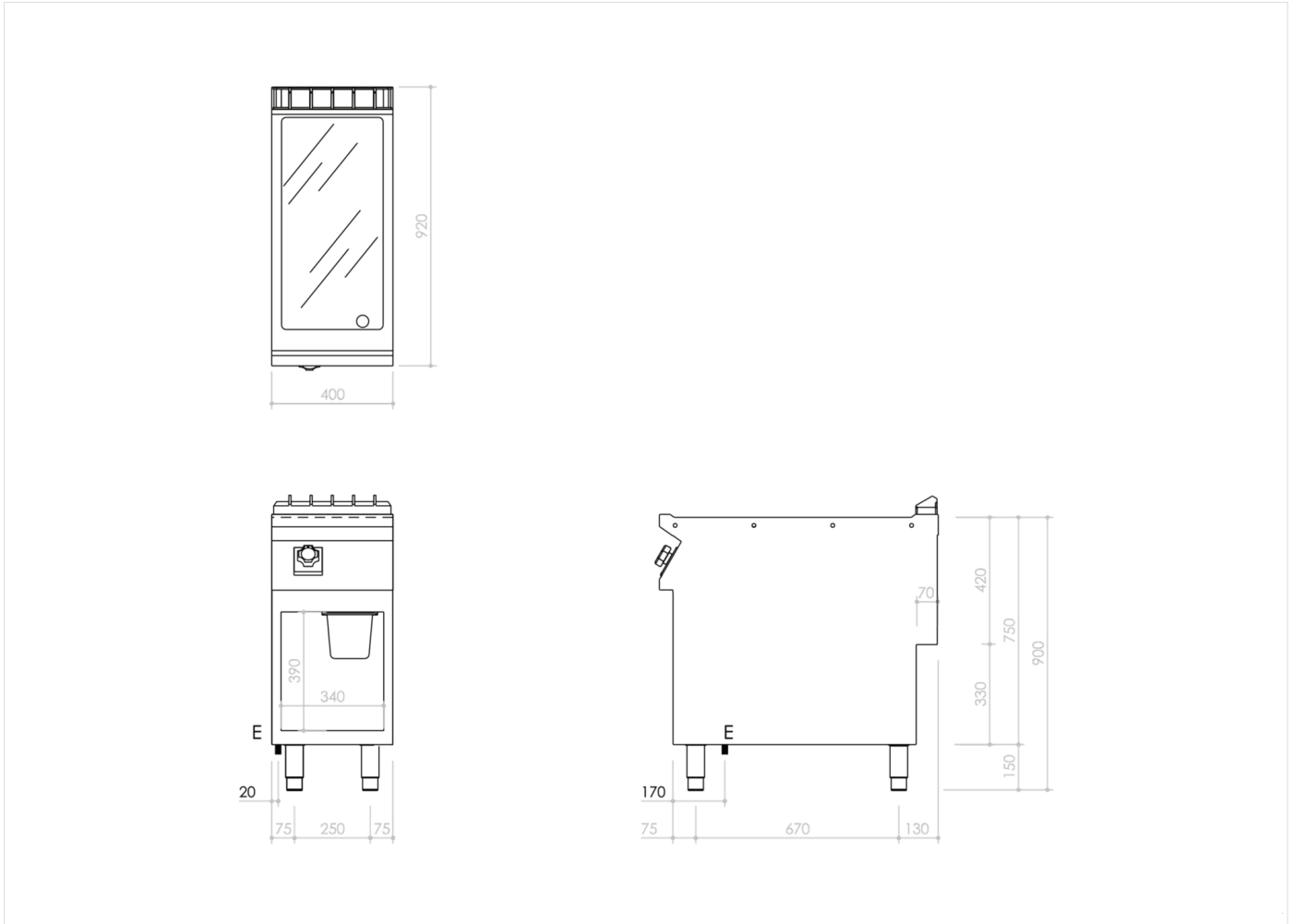
Freestanding electric griddle on open cabinet base, in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Top designed to accommodate water column accessory. Cooking surface with smooth mirror-polished chrome hotplate. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Cooking surface with 65 mm cold zone at front of hotplate. Round Ø 40 mm drain hole for fat. Fat collection GN container located in lower compartment to assist and increase the liquid collection capacity. Heating by means of armoured elements in Incoloy. Heat control knob shaped to prevent water infiltration, equipped with integral indicator lights for instant recognition of heating and correct operation of the appliance. Cooking temperature thermostatically controlled, with adjustment from 110 to 280 °C. Safety thermostat trips in the event of working thermostat malfunction. Cooking surface 335x700 mm. Scraper supplied for smooth hotplate. The product complies with EC regulation 1935/2004 and Italian ministerial decree 21/03/1973 (Materials and Objects intended to come into contact with Food) MOCA. IPX5 water-resistant rating. Appliance equipped with stainless steel adjustable feet.

STANDARD FEATURES

- 2mm thick pressed stainless top
- IPX5 water protection
- Modular design
- Enhanced Mareno knob with indicator lights to inform user of machine operating status
- NEW interlocking device & seal supplied with all units
- Space at rear for connections

OPTIONAL FEATURES

- Cabinet Doors
- Hygienic cabinet base with pressed runners
- Top only
- Refrigerated base
- 50mm stainless steel frame for counter installation
- Castor kit



Disclaimer: The images and line drawings provided are for reference only and may not exactly match the specifications of the equipment.

INSTALLATION SPECIFICATIONS

(E) Electrical Connection:

VAC400-3N 50/60Hz