

Project: _____ Item: _____



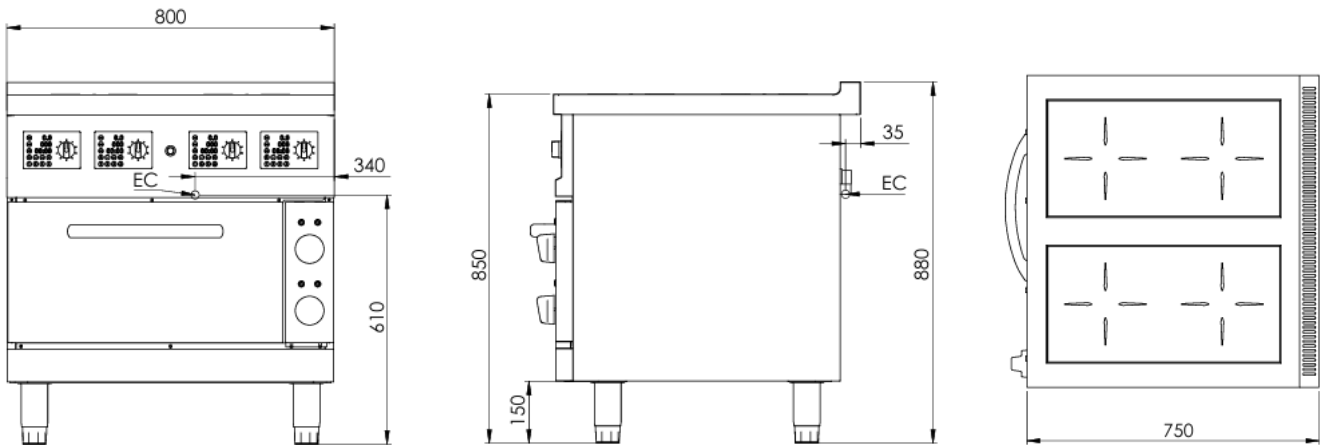
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel frame
- 3.5kW Induction cook zones, 5kW dual oven heating elements
- One-piece machine pressed top surface - 2mm Thick
- Seamless microcrystalline glass plates - 300mm W x 600mm D x 6mm T
- Heavy duty drop down door with spring hinge system
- 50°C - 300°C Thermostatic oven rotary controls with indicators
- Internal Oven Dimensions: 540mm D x 525mm W x 200mm H
GN 1/1 Capacity with 3 position racking
- High frequency heating coil and magnetic aggregation technology
- Infinitely variable power control knob to adjust heating levels
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption, malfunction codes and allows menu programming
- Automatic detection cookware system ensures safer cooking
- Internal cooling fans conserve working temperatures of all electronics
- Front access to all components makes service easy

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLBZJ4N-C19	800	750	880	110

Connections:

ELECTRICAL CONNECTION (EC)	ELECTRICAL SUPPLY REQUIREMENTS				
	VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired	415	3P+E	50/60	3.5*4 (BT) + 5 (OV)	25

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000** refer to current publications

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1