SCOOKER: HLZLDN-C20

Induction Steamer - 20kW

Project: _____ Item: _____



HLZLDN-C20

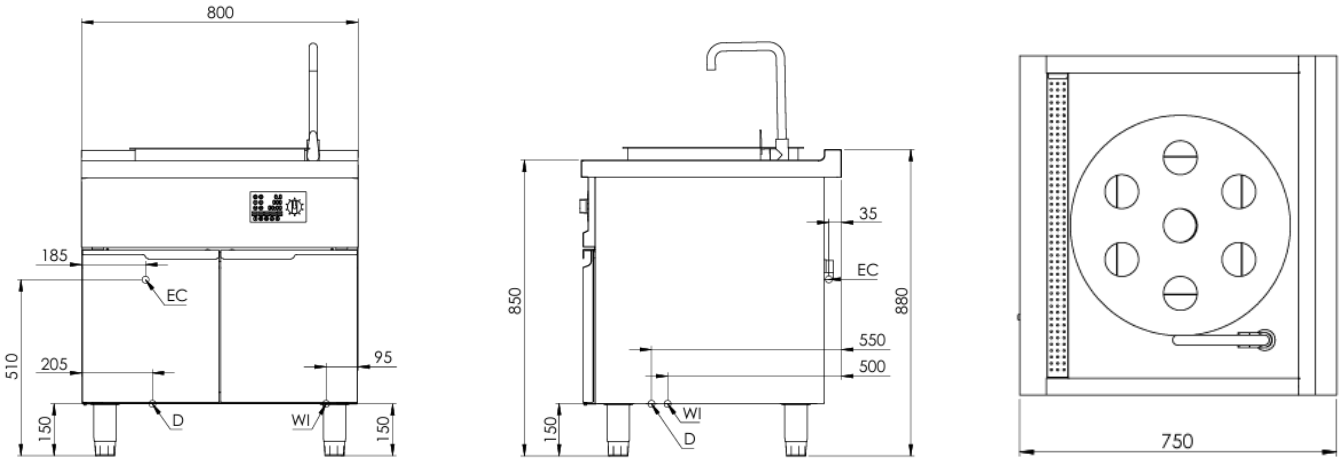
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Robust heat exchange chamber - 2mm thick
- Efficient omnidirectional conically perforated steam vent
- Full coverage base coil to ensure even heating dispersion and efficiency
- Built-in thermal insulation layer saves energy and improves efficiency
- Temperature range: 0°C - 100°C
- 22L water capacity
- Automatic ball float refill mechanism allows for easy operation
- 7-Hole perforated steaming plate - 520mm diameter
- 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
- Inclined top deck and waste gutter for ease of cleaning

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)
HLZLDN-C20	800	750	880	90

Connections:

ELECTRICAL CONNECTION (EC)	WATER (WI) (BSP)	TANK DRAIN (D)	ELECTRICAL SUPPLY REQUIREMENTS				
			VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired	½" (M)	1" (M)	415	3P+E	50/60	20	30

- **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

B+S Commercial Kitchens
57 Plateau Road Reservoir VIC 3073 Australia | +61 3 9469 4754
info@bscommercialkitchens.com | www.bscommercialkitchens.com