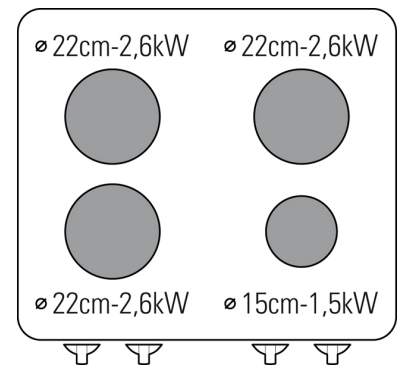


TECHNICAL SPECIFICATIONS

- * Made of stainless steel
- * Bottom and runners for backing trays are enamelled and removable
- * Independent heating controls for each plate
- * Plate-internal temperature limiter to prevent overheating and curb energy consumption
- * Powerful electric hot plates hermetically sealed to the top
- * 7-position power switches
- * Signal lamps showing which hot plates are on
- * Pressed top with raised edges to prevent liquids from spilling over
- * It can be matched with other appliances by means of special joint elements

TECHNICAL SHEET

Power	kW	14
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	4,7
Top Power	kW	9,3
Cooking Zones Power	n°x kW	3x2,6 + 1x1,5
Trays capacity	n°x	4xGN2/1
Oven Chamber	Dimensions (WxDxH)	cm 57,5x65x30
Oven dimension		GN2/1
Heating Plate Dimensions	cm	3xØ22 + 1xØ15
Runners	n°	4
Number of Cooking zones	n°	4
Distance between shelves	cm	6
Oven Temperature Range	°C	60÷270
Oven Version		Statico
Width	cm	70
Depth	cm	70
Height	cm	85
Packaging Width	cm	76,0
Packaging Depth	cm	80,0
Packaging Height	cm	114,0
Net Weight	kg	74,0000
Gross Weight	kg	90,0000
Volume	m³	0,7000

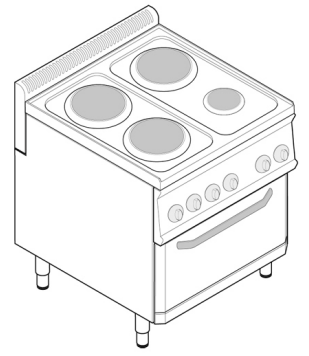


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4 ROUND HOT PLATES ELECTRIC RANGE WITH GN2/1 ELECTRIC OVEN



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