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## Electric fry top, module 1/2, open cupboard

E9/PLA4

Plaques de cuisson

### Descriptions

mm (W x D x H)	400 x 900 x 850/920
kW	6
gross Weight (Kg)	82 kg
Voltage	400-230/3N 50-60Hz
Volume (m <sup>3</sup> )	0.5 m <sup>3</sup>

### Product details

- Cooking surface 380x720 mm (27,36 dm<sup>2</sup>).
- Open cupboard, (GN 1/1) (360x740xh360 mm)
- Made in stainless steel AISI 304, adjustable feet in stainless steel.
- Stamped top (20/10 mm) in stainless steel AISI 304.
- Chimney in the back in stainless steel AISI 304.
- Cast iron cooking plate (15 mm) with high thermal conductivity, inclined forward and provided with an anti-splash edge on 3 welded sides (3 mm) in stainless steel, waterproof. Tray for recuperation of the roasting liquid.
- Electric heating by stainless steel resistors, placed under the plate itself. Temperature regulation from 50° C to 300° C, by thermostat, frontal accessibility allowing a very easy maintenance.

### The +

Possibility of back to back 900 + 900 "BACK to BACK" or in combination with the brand new range OPTIMA 700 900 + 700. Top in stainless steel AISI 304 with a thickness of 20/10 mm, front edge with water barrier, deep drawn and watertight worktops, interior corners with rounded corners,

quality parts " High Technology " ... Impeccable finish, with care for detail, a sublime Design, and perfect and simple alignment through head to head coupling 'HEAD to HEAD'.