



- ▶ Drawers up to 3 x 1/1 GN or 600 x 400 mm
- ▶ Distance between the drawers: 80 mm



- ▶ COOK function
 - ✓ Low temperature cooking up to max. 110 °
- ▶ HOLD function
 - ✓ Holding at a precise temperature

- ▶ Core temperature sensor

- ▶ Bearing rails can be detached

Cooking and keeping warm in one – gentle preparation thanks to even heat that comes from all sides.

- | | | | |
|-----------------------------------|---|--------------|---|
| • Power load: | 1,2 kW 230 V 50 Hz | • Including: | 1 core temperature sensor
1 pair of bearing rails for metal sheets 600 x 400 |
| • Temperature range: | 30 °C to 110 °C | • Size: | W 505 x D 715 x H 415 mm |
| • Control unit: | Electronic | • Weight: | 27.3 kg |
| • Number of drawers: | 3 | | |
| • Distance between trays: | 80 mm | | |
| • Properties: | Rounded baking chamber
Pluggable
Bearing rails can be detached | | |
| • Door hinge side can be changed: | Yes | | |
| • Carrying handle: | Yes | | |
| • Door hinge side: | Left | | |
| • Temperature control: | Stepless | | |
| • Digital display: | Yes | | |
| • Format drawers: | 1/1 GN
600 x 400 mm | | |
| • Material: | Stainless steel | | |
| • Important information: | - | | |
| • Functions: | Low temperature cooking
HOLD function - for keeping warm at a precise temperature
COOK function - for low-temperature cooking up to max. 110 °C | | |
| • Control lamp: | Heat up
ON/OFF
Temperature
Core temperature
Steaming
Keeping warm | | |
| • Type of drawers: | Longitudinal | | |

Grease drip container 600 x 400



- Bakery norm: 600 x 400 mm
- Material: Stainless steel
- Important information: -
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg

Code-No. 525782
GTIN 4015613658414

GN container, 1/1, D20



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -
- Material: CNS 18/10

Code-No. A121025
GTIN 4016098166722

GN container, 1/1, D40



- Content: 5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121040
GTIN 4015613271064

GN container, 1/1, D65



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121065
GTIN 4016098162755

Power cleaner F1L, set of 2



- Designed for: Stubborn dirt, especially in kitchens
Grill and combi steamer cleaning (without cleaning system)
- Content: 2 x 1 litre
- Model: Liquid
High concentrate
- Ph level: 13,5
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173078
GTIN 4015613731926

Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head
1 spray lance
- Important information: Attention: Not suitable for surfaces sensitive to alkali such aluminium
Exclusively available in Germany and Austria

Code-No. 173080
GTIN 4015613731933

Baking tray 600x400-AL



- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: No
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Size: W 600 x D 400 x H 20 mm
- Weight: 1.1 kg

Code-No. 100412
GTIN 4015613734699

Perforated tray 600x400-AL



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Size: W 600 x D 400 x H 20 mm
- Weight: 0.88 kg

Code-No. 100413
GTIN 4015613734705

Perforated tray 600x400-SI



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Size: W 600 x D 400 x H 15 mm
- Weight: 0.89 kg

Code-No. 100416
GTIN 4015613734712

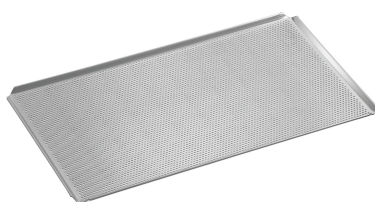
Baking tray 1/1-AL



- Gastronorm: 1/1 GN
- Edge: 4 sides, cover
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: No
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.69 kg

Code-No. 100426
GTIN 4015613734743

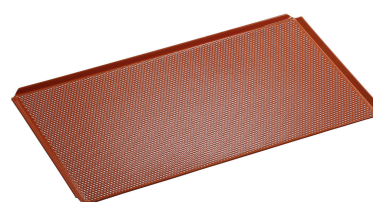
Perforated tray 1/1-AL



- Diameter perforation: 3 mm
- Gastronorm: 1/1 GN
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Edge: 4 sides, cover
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.48 kg

Code-No. 100427
GTIN 4015613734750

Perforated tray 1/1-SI



- Diameter perforation: 3 mm
- Important information: -
- Material: Aluminium
- Gastronorm: 1/1 GN
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Edge: 4 sides, cover
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.55 kg

Code-No. 100428
GTIN 4015613734767