



Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

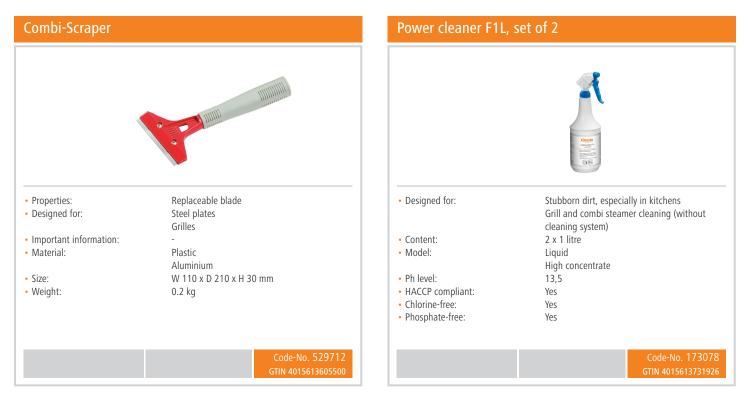
| Heating zones can be controlled separately: | Yes | |
|---|---------------------------|--|
| Power load: | 7,8 kW 400 V 50/60 Hz | |
| Equipment connection: | 3 NAC | |
| • Type: | Table-top unit | |
| Number of heating zo- nes: | 2 | |
| Material roasting sur- face: | Steel | |
| Size heating surpface: | W 596 x D 555 mm | |
| Roasting surface de- sign: | Smooth | |
| Including: | - | |
| Operating mode: | Electro | |
| Material: | CNS 18/10 | |
| Important information: | - | |
| Series: | 650 | |
| Control lamp: | Heat up | |
| Temperature range: | 50 °C to 300 °C | |
| Safety thermostat: | Yes | |
| Properties: | Grease collection tank | |
| | Splash protection | |
| • Size: | W 600 x D 650 x H 295 mm | |
| • Weight: | 51 kg | |
| | | |

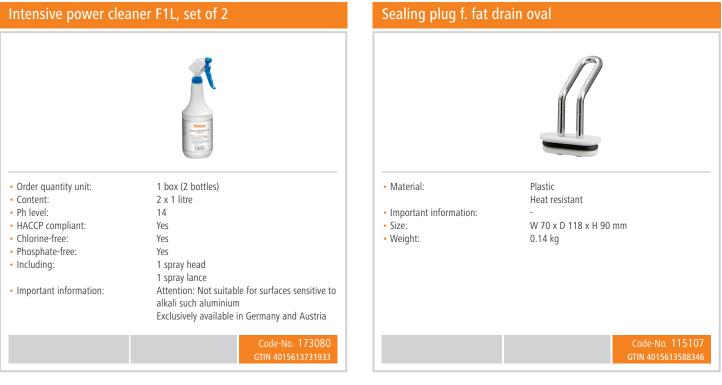




Griddle plate 650, W600, smooth

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Griddle plate 650, W600, smooth

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