

Catalogue
CATERING
Chapter
COOKING

Model
C-E910 380-415V 3N

19044989

14/12/2018



ELECTRIC SOLID TOP, C-E910

Gas solid top or "coup de feu" top range have all their working surface covered by a large plate that is heated by four heating elements.

Various sizes and types of pans can be used at the same time due to large surface area with no intermediate sectors, and can easily be moved from one area to another. The plate may work with different temperatures in different areas for fast or slow cooking, frying on a frying-pan or just to keeping the temperature.

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning.

Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

Cast iron heating plate, 720 x 720 mm, 16 mm thick.

4 cooking areas with heating elements of 4 kW each.

Power adjustment by 4 independent thermostat for each area

Inner fan to reduce the temperature of the components.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

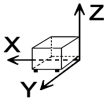
Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	85,0 kg	Gross Weight	101,0 kg
Net volume	0,216 m3	Gross volume	0,459 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	16,000 kW
Heating power	16,00 kW
Voltage	380-415V - 3N
Amperage	32A
Electric frequency	50/60Hz

Catalogue
CATERING

Chapter
COOKING

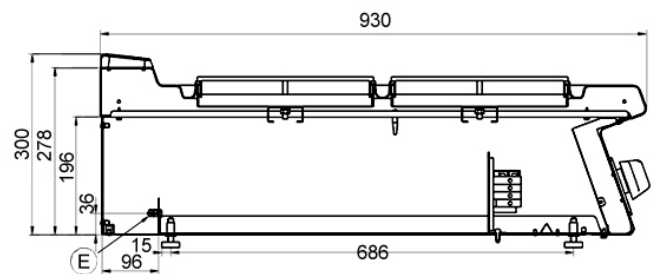
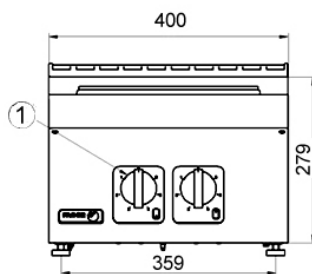
Model
C-E910 380-415V 3N

19044989

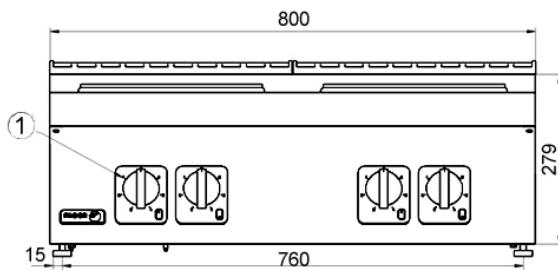
14/12/2018



C-E920



C-E940



E. Conexión eléctrica
1. Mando placas M

Electrical connection
M plates control