



Catalogue
CATERING
Chapter
COOKING

Model
C-E911 380-415V 3N

19044990

14/12/2018

ELECTRIC SOLID TOP WITH OVEN, C-E911

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.

GN-2/1 OVEN

Easy to use GN 2/1 size oven, with controls at the top.

Fully stainless steel cooking chamber, for easy cleaning and higher hygienic standards.

Wide side insertion tray for an enhance manoeuvrability.

Three level guides to provide different working options.

Thermostatic valve for temperature control (125 - 310°C).

Heated by shielded stainless steel electrical resistances with a top or lower zone selector.

Total heating power: 6 kW

6 mm thick cast iron bottom to ensure a better performance and an even distribution of heat.

Fibreglass seal for an enhance thermal efficiency of the oven.

Removable door for easy maintenance.

Water-tight and protecting-support controls.

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

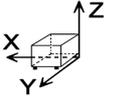
Front access to components.

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 | 850 mm | Z Gross height | 1125 mm |
| Net Weight | 150,0 kg | Gross Weight | 150,0 kg |
| Net volume | 0,632 m3 | Gross volume | 0,966 m3 |



ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|---------------|
| Electric power | 22,000 kW |
| Heating power | 22,00 kW |
| Voltage | 380-415V - 3N |
| Amperage | 40A |
| Electric frequency | 50/60Hz |



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