2.00 mm kalınlıkta standart üst tabla
Standard 20/10 mm top thickness

TECHNICAL SPECIFICATIONS

The stainless steel housing ensures that the device is long-lasting and durable. There is a removable stainless steel oil protector for the back and side edges. The top table with rounded corners allows for easy cleaning. Thanks to the press-pressed monolithic top table, durability is increased and easy cleaning is provided. It has an ergonomic design that provides comfort to the user in all aspects. Thanks to the specially designed incolay coated resistances under the cooking surface, a homogeneous temperature on the cooking surface is ensured. The surface temperature of the heaters quickly reaches the temperature desired by the user. There is a 15 mm thick steel surface. Optionally, there is a hard chrome plating option. There is a waste oil reservoir with a capacity of 1.8 liters. There is a piezo lighter ignition system. There is a removable oil collection chamber. Gas taps with safety valves ensure safe operation and are also equipped with thermocouples for flame control. The control knob rotates smoothly and smoothly from the minimum to the maximum power level. It can be used as a stovetop or with a cabinet. It can be powered by natural gas or LPG. Conversion nozzles are standard on the device.

GENERAL FEATURES

The front, back and side panels are made of 1 mm Scotch Brite stainless steel. The top table is 2 mm AISI 304 stainless steel. The temperature of the cooking surface can be adjusted by thermostat (50-300) ° C. There is a waste oil reservoir with a capacity of 1.8 liters. It does not leave any gaps between the units with the 90° angled side edges created by laser cutting. Thus, it does not allow dirt to collect between the units.

CONSTRUCTION FEATURES

Stainless steel construction suitable for heavy use conditions;

The upper table thickness is 2 mm made of AISI 304 stainless steel material.
Body sheets are made of 1 mm Scotch Brite stainless steel material.
It does not leave any gaps between the units with the 90° angled side edges created by laser cutting. Thus, it does not allow dirt to collect between the units.

SAFETY EQUIPMENT & APPROVALS

There is CE certification for all directives and regulations.

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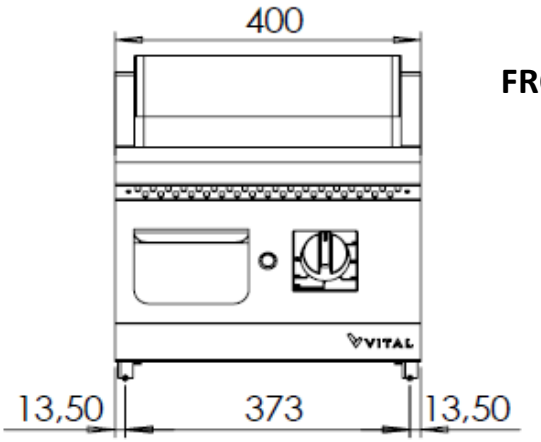
PRODUCT CODE	PRO-EPI9010R
DIMENSIONS	400X900X280 mm
PACKAGE DIMENSIONS	440X960X530 mm
WEIGHT	60 kg
PACKAGE WEIGHT	68 kg
TOTAL POWER	7.5 kW
ELECTRIC VOLTAGE	380-400 VAC 3N 50Hz
CABLE CROSS SECTION	5X2.5 mm^2

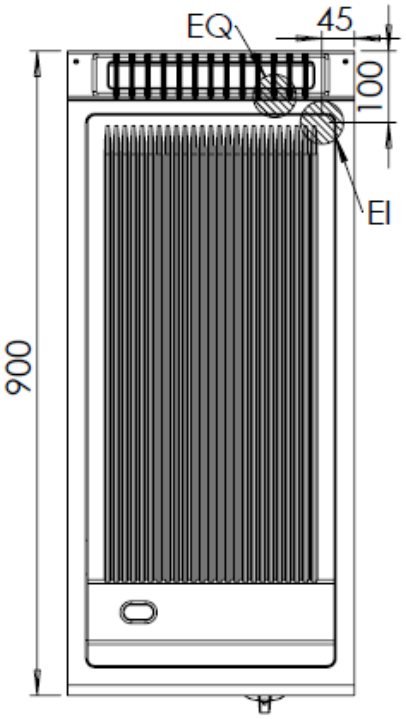
EI=ELECTRICAL CONNECTION

EQ=GROUND CONNECTION

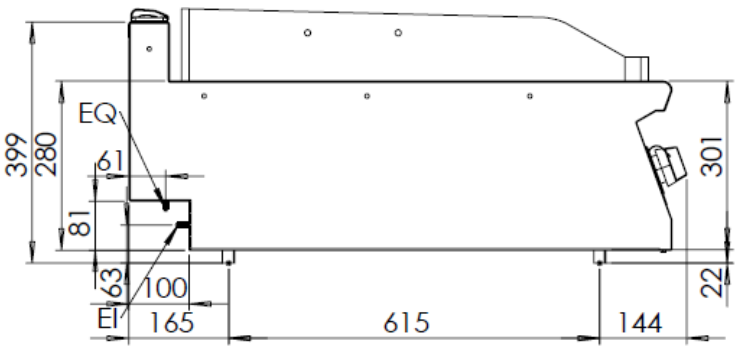
FRONT



TOP



SIDE



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