

SOLID TOP ELECTRIC BOILING TABLE

Solid boiling range made of AISI 304 stainless steel structure, 20/10 mm thickness top. Radiant plate made of 16 Mo5 steel. Heating by brazed-welded heating elements. Independent temperature control on different working area. Pre-setting for remote control of power peaks.



Energy Control	Pre-Setting for remote control of power peaks	Power supply	Electricity
Worktop thickness	2 mm		

Functional features

- Solid boiling table, plate with 4 heating areas, independent temperature control on each area.
- Cooking plate made of alloyed steel (16 Mo5), thickness 15 mm that guarantees a high yield compared to the employed power.
- n. 4 independent cooking areas power rated at 3 kW each
- Cooking plate surface 657 x 657 mm, useful surface 43.16 dm².
- Specific output per useful surface dm² 278 W.
- Heating elements with brazewelded resistances that guarantee quick response times and high efficiency, temperature control from 30°C to 360°C.
- Insulating panel placed below the heating elements to minimize heat loss and maximize efficiency.
- Provision for remote peak power cut.
- Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

Constructional features

- Solid boiling range made in AISI 304 stainless steel, 20/10 mm thickness top, Scotch brite finishing.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Worktop with perimeter recess for collection of juices.
- Top can be flooded for washing by using the overflow-cap (supplied as standard) and the plate cleaning kit accessory.
- Liquid discharge from the front recess through a collecting removable drawer capacity 1.75 lt integrated to the control board.
- Fett drain outlet diameter 32 mm.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and control console.
- The steel plate, the heating elements and working thermostats and over heating thermostats, is removable from above without the need to remove the appliance from the structure.
- Air filter (dishwasher safe) placed on the appliance bottom with an easy access is equipped with a spring clip facilitating assembly and disassembly operations.

Safety equipment and approvals

- Safety thermostat protection against over heating in case of working thermostat failure.
- Fan for the cooling the compartment housing the components with removable and dishwasher safe suction filter.
- Indicator light for over heating components compartment.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Standard equipment

- Plate cap with overflow function.

Optionals and Accessories

- Pipe made of AISI 304 stainless steel for the water discharge during the cleaning of the plate. Snap hooking.



1N0TPE



Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷ 60 Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	125 kg	<i>Electric Power</i>	12 kW
<i>Dimensions</i>	80x92x25 cm	<i>Packing</i>	90x102x68 cm

Icon9000 prof.900 - 2 mm
SOLID TOP ELECTRIC BOILING TABLE



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

05/07/2024