



### Characteristics

External dimensions : 2300 x 1200 x 900  
 (975 with screen)  
 Back edge  
 Front without any visible screw  
 70mm space between kettle and pillars  
 for an easy cleaning.  
 Full drain at 400mm off the ground  
 18.10 stainless steel  
 Folded top edges - 2mm thickness  
 Planetary finish  
 2 mm thickness structure  
 Pre-equipped for energy optimizer  
 Frontal handspray

### Top

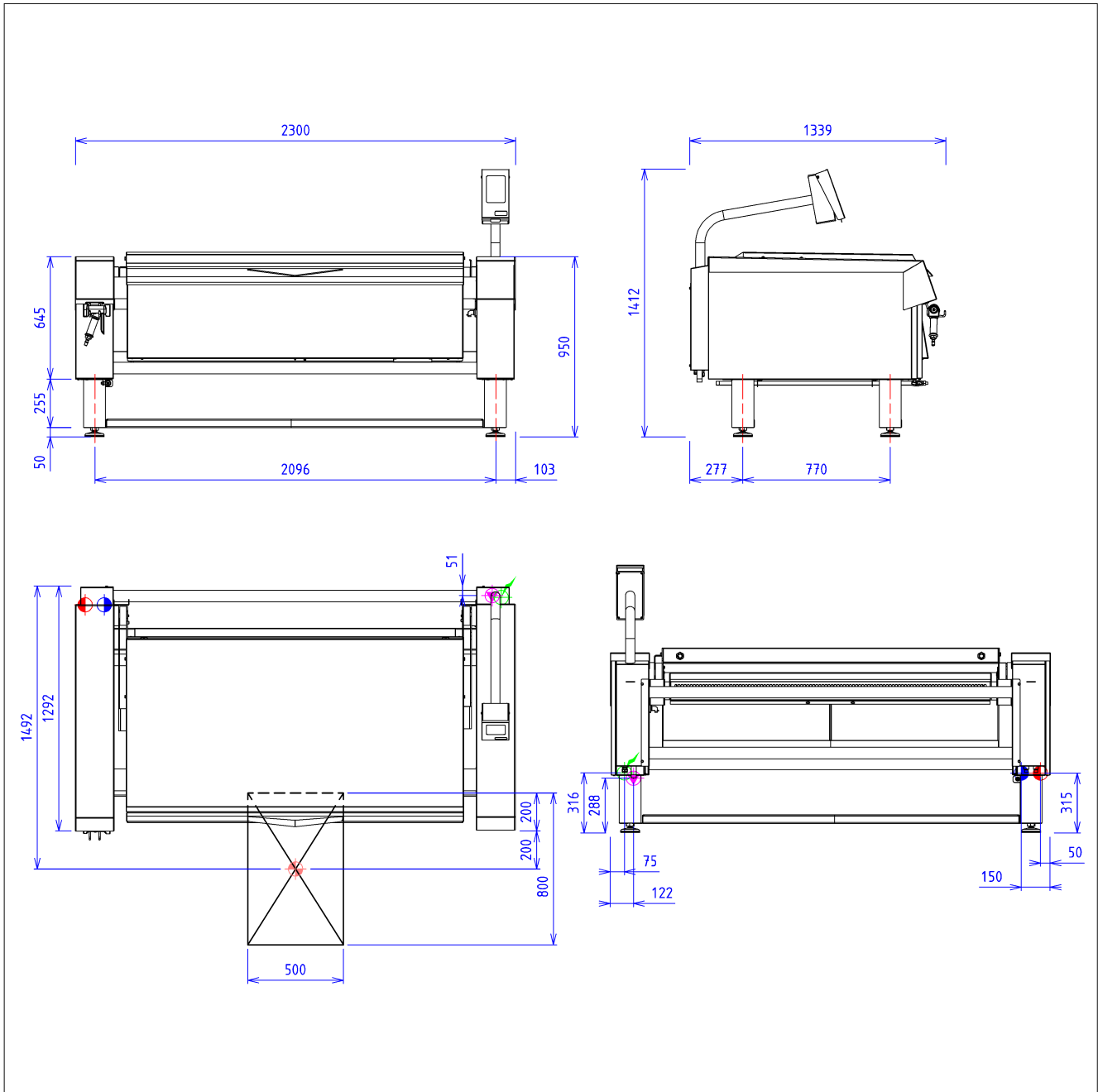
Doubled lid controlled by electric  
 screw lifting jack (18.10 stainless steel)  
 Heating by gas ramps  
 Tank in stainless steel 18.10 thickness 2 mm  
 Bimetal bottom - 12 mm thickness  
 Wide radius angles  
 Wide spout  
 Tank dimensions : 1640x700x310  
 Net capacity : 300 l. (6x GN1/1 trays)  
 Hot/Cold water supply  
 Water meter  
 Heating stop while tilting  
 Manually operating mode or from  
 recorded recipes  
 Cooking mode selection  
 Differred start and timer  
 Choice between bottom tank probe or  
 (Bratt pan or kettle cooking mode)  
 Control by color touch screen  
 Core probe  
 Power: 40 kW

### Options :

rs output for traceability (X238009)  
 motorized rise of the baskets (X238013)  
 frame holding 6 gn1/1 trays (X296025)  
 draining rack (X296027)

### Base unit

Tilting by electric cylinders (IP66 without maintenance)  
 Integration in the left pillar allowing complete  
 protection from external aggressions  
 Tilting control for a real  
 ease of use, hygiene and safety  
 Tilting stop in any position of tank



## GAS



Gas power : 42kW

Gas connection : 20/27 MALE TAPERING

Gas appliances complying with standard NF EN 203.EN 437

Gas Directive 90/396 / EEC

## ELECTRIC



Electric power : 1.00kW

Elec Réserve : - Elec fitting : 230V SINGLE

Electrical devices standard to the norm EN 60-335

## WATER/AIR



Hot water fitting :15/21 FLEXIBLE



Cold water fitting :15/21 FLEXIBLE