

Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-E911 400V 3N

19075498 30/08/2022

DENOMINATION:

Electric solid top with 4 cooking zones, with oven, 900 range.

DESCRIPTION :

"´- Surface tops manufactured in 2 mm thick AISI-304 stainless steel, designed to prevent liquids spilt from the pans from penetrating into the cooker.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- “Solid-top” models with four heating elements beneath the 15 mm thick cast steel fry-top, distributed so as to heat the four quadrants of the fry-top independently.
- Power control for each heating element. This allows the user to work with different temperature gradients on the fry-top.- Interior fan tolower the temperature of the components.
- Funnelled surface with rounded corners for easy cleaning.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection."
"- Electrical oven with GN 2/1 dimensions.
- User-friendly, with controls set on the upper panel for better ergonomics.
- Cooking chamber made entirely from stainless steel, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.
- Guides rails with “U” shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
su durabilidad.
-Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier."

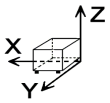
POSSIBLE OPTIONS :

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

POSSIBLE ACCESSORIES :

- KORE WHEELS
- TALL CHIMNEY KORE

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	1255	mm
Net Weight	150,0	kg	Gross Weight	150,0	kg
Net volume	0,630	m3	Gross volume	1,077	m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	22,000 kW
Amperage (A)	40A
Heating power	22,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X6MM2+T

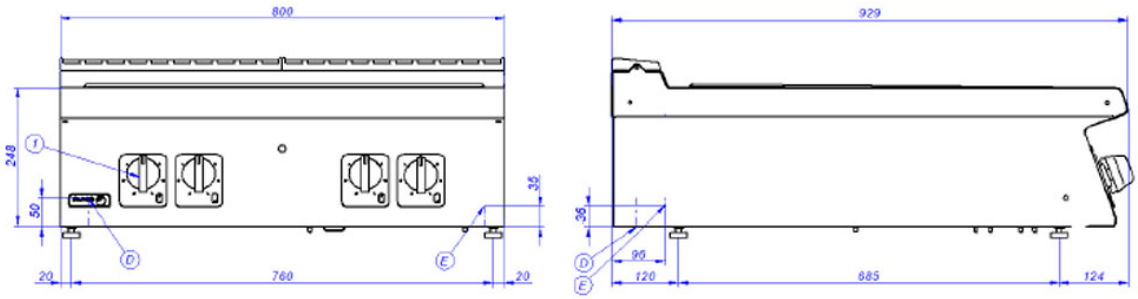


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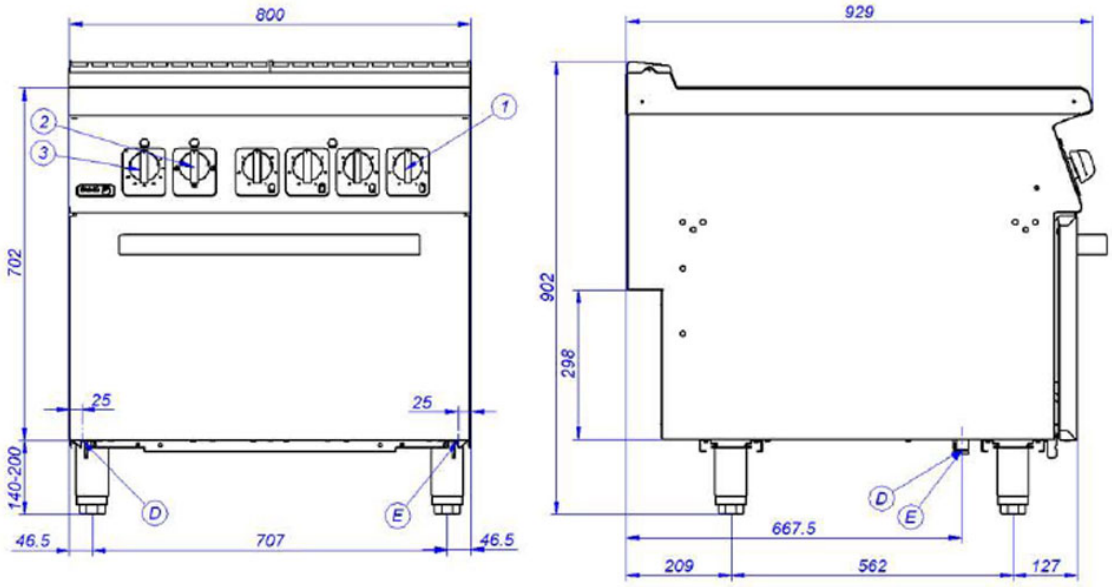
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C-E910



C-E911



E. Conexión eléctrica — Electrical connection
1. Mando placas M — M plates control
2. Mando horno 1 — Oven control 1
3. Mando horno 2 — Oven control 2
D. Desagüe — Draining pipe