

Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-I925 400V 3~

19098120 26/09/2024

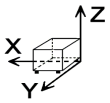
DENOMINATION:

"- 6 mm thick glass ceramic, hermetically sealed into the 2 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Perfect control of cooking thanks to the energy regulator with 10 power
levels, which allows you to work at low power for delicate recipes or at maximum power for fast service.
- Supplies energy only to the area upon which the container rests, with the rest of the glass ceramic surface remaining cold.
- Only functions when the presence of a cooking container is detected. Heating is interrupted upon removing the container.
- As a result, a great energy saving is obtained (energy consumption is reduced by around 50 % compared to gas burners).
- The working environment and atmosphere is more comfortable, as the energy is
concentrated on the base of the container to be heated, irradiation and heat dispersal
are reduced and the cooking temperature is reached rapidly.
- Safety against overheating. Diagnosis of errors (flashing lights).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

"

- Cooking areas demarcated by Ø 280 mm circular screen print, with 5 kW of power in each area, rapidly heated and ideal for à la carte service.

DIMENSIONS



X Width	400	mm	X Gross width	440	mm
Y Depth	930	mm	Y Gross depth	1022	mm
Z Height	290	mm	Z Gross height	535	mm
Net Weight	40,0	kg	Gross Weight	55,0	kg
Net volume	0,110	m3	Gross volume	0,241	m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	400V
Phases	3~
Electric frequency	50/60Hz
Amperage (A)	16A
Heating power	10,00 kW

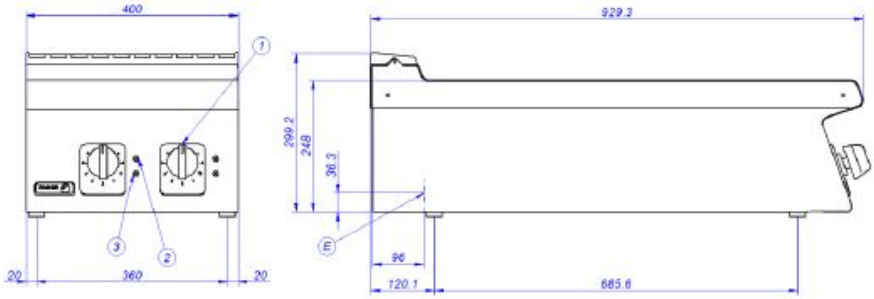


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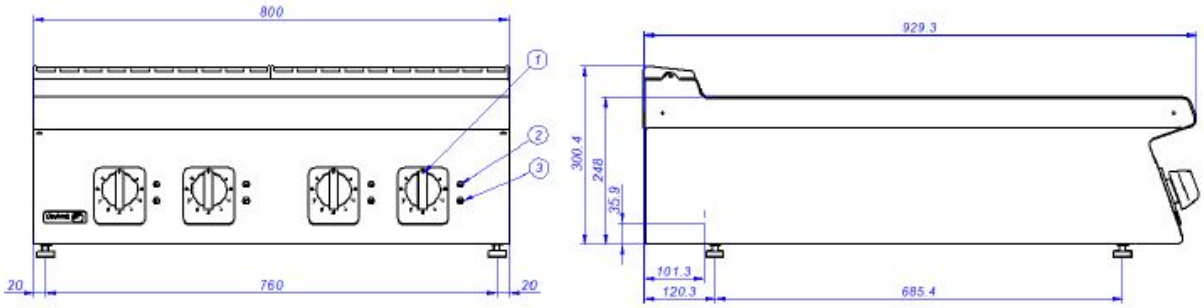
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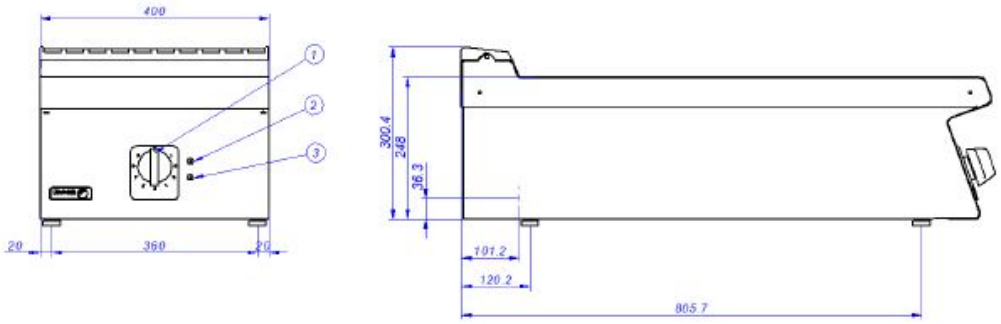
C-I925



C-I945



W-I905



E – Conexión eléctrica
1 – Mando eléctrico
2 – Piloto verde
3 – Piloto ambar

Electrical connection
Electric control
Green pilot
Ambar pilot