# OPTIMUM, Electric cooking top, SMOOTH PLANCHA

SMOOTH PLANCHA
B1O7PL8DE

FlushTop

EasyCleaningSystem
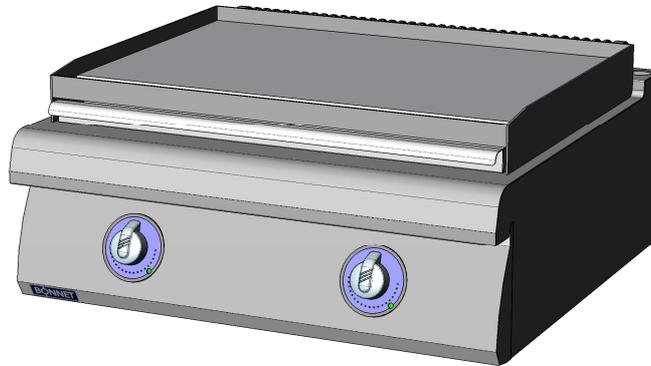
OPTIMUM ASSETS
FlushTop : Module can be butt jointed.
EasyCleaningSystem : Cooking juices recovered via a removable container in the facia.

GENERAL
* Upper structure totally stainless (top 2mm thick and inset side faces in 1.5mm laser welded)
* All stainless steel construction designed to avoid any infiltration.
* Unfailing sturdy equipment for direct wall fixation.
* Controls grouped together and recessed protecting them for impact and spillages.

PLANCHA
* Fitted with a 15mm thick smooth Martin steel plate, 545mm deep.
* Heated by a bank of contact elements surrounded by a stainless box with rockwool insulation.
* Controlled by thermostat permits regulation of plate temperature from 100 to 350°C: 2 Controls for 8 00mm wide units.
* A channel for collecting the cooking juice at the front of the plate.

OPTION
* One-piece wall or central top.

ACCESSORIES
* See technical data : General features.

STANDARDS : Compliance with standards
EN 60335-2-38: European standards relating to the safety of electric appliances.
 (French standards: Classification index C 73-838).
IP 25 and IK 9: Protection indexes.
**XP U 60-010**: Hygiene.

CE

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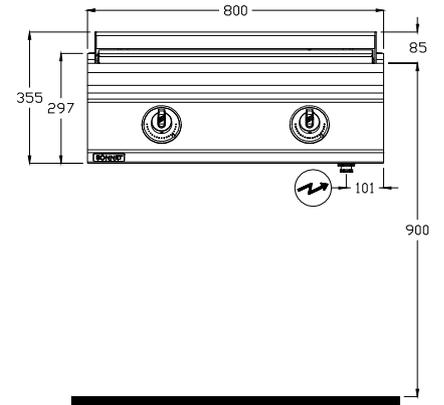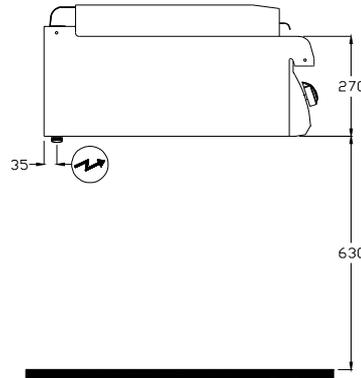
⊕ **ELECTRICAL connection**
Electric inlet at 615mm from the floor
(Flexable cable 1.5 m in length)
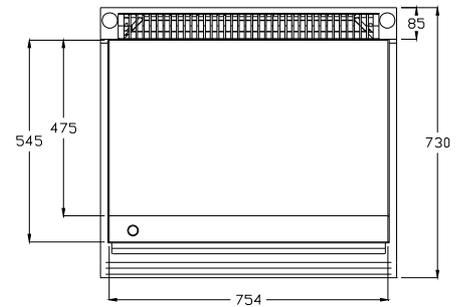
DIMENSIONS (mm)	
Width	800
Depth x Height	730 x 355
Plate	754 x 545
Useful surface (dm^2))	36

PACKAGING (mm)	
Width	940
Depth x Height	1060 x 700

WEIGHT (KG)	95

COMPOSITION OF TOP	
Plate width 754	1

⊕ **ELECTRICITY** (Three-phase 230V+E or 400V+N+E)

Power (kW)	230V 3a.c.	7.8
	400V 3Na.c.	7.8
Max. Intensity (A)	230V 3a.c.	19.6
	400V 3Na.c.	11.4