

OPTIMUM, Electric cooking top, RIBBED PLANCHA



FlushTop



EasyCleaningSystem

RIBBED PLANCHA B107PR4DE



OPTIMUM ASSETS

FlushTop : Module can be butt jointed.

EasyCleaningSystem : Cooking juices recovered via a removable container in the fascia.

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 ribbed 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: 1 Control for 400mm wide units.
- * A channel for collecting the cooking juice at the front of the plate.
- * Delivered with a shaped spatula for cleaning the ribbed section.

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.

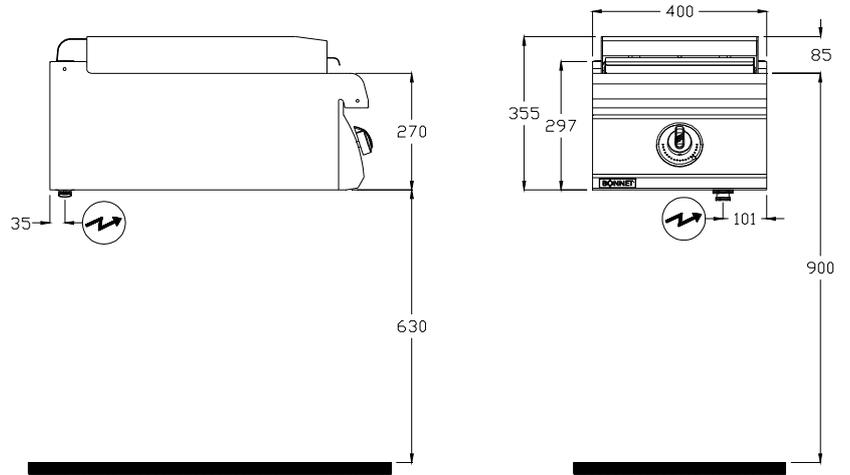


BONNET GRANDE CUISINE

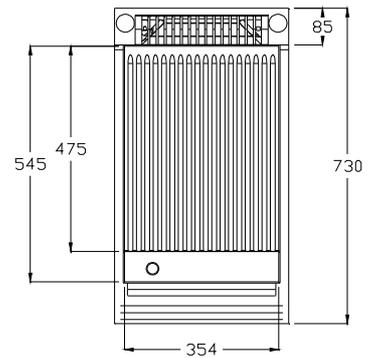
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B107PR4DE



 **ELECTRICAL connection**
Electric inlet at 615mm from the floor
(Flexible cable 1.5 m in length)



DIMENSIONS (mm)

Width	400
Depth x Height	730 x 355
Plate	354 x 545
Useful surface (dm ²)	17

PACKAGING (mm)

Width	540
Depth x Height	1060 x 700

WEIGHT (KG)

50

COMPOSITION OF TOP

Plate width 354	1
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 **ELECTRICITY** (Three-phase 230V+E or 400V+N+E)

Power (kW)	230V 3a.c.	3.9
	400V 3Na.c.	3.9
Max. Intensity (A)	230V 3a.c.	9.8
	400V 3Na.c.	5.7