



Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

Power load:	3,9 kW   400 V   50/60 Hz
Equipment connection:	
<ul> <li>Type:</li> </ul>	Table-top unit
Number of heating zo- nes:	1
<ul> <li>Material roasting sur- face:</li> </ul>	Steel
<ul> <li>Size heating surpface:</li> </ul>	W 396 x D 555 mm
<ul> <li>Roasting surface de- sign:</li> </ul>	Smooth
Including:	-
<ul> <li>Operating mode:</li> </ul>	Electro
<ul> <li>Material:</li> </ul>	CNS 18/10
<ul> <li>Important information:</li> </ul>	-
<ul> <li>Series:</li> </ul>	650
<ul> <li>Control lamp:</li> </ul>	Heat up
<ul> <li>Temperature range:</li> </ul>	50 °C to 300 °C
<ul> <li>Safety thermostat:</li> </ul>	Yes
<ul> <li>Properties:</li> </ul>	Grease collection tank
	Splash protection
<ul> <li>Size:</li> </ul>	W 400 x D 650 x H 295 mm
<ul> <li>Weight:</li> </ul>	36 kg





## Griddle plate 650, W400, smooth

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Flue 650-40			
Important information:	-		
<ul><li>Material:</li><li>Size:</li><li>Weight:</li></ul>	Stainless steel W 400 x D 55 x H 382 mm 1.8 kg		
• Weight.	1.0 KY		
	Code-No. 158617 GTIN 4015613822310		