



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.

Type: Table-top unitMaterial: CNS 18/10

Important information:Series:

• Size: W 400 x D 650 x H 295 mm

• Weight: 12.8 kg





# Workelement 650, W400

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### Open base unit, 650, W400, SS

CNS 18/10



• Sub-counter unit type:

· Material:

• Important information:

Height adjustable:

• Height-adjustable feet:

• Series:

• Size:

· Weight:

560 mm to 660 mm

Open

CNS 18/10

W 400 x D 535 x H 560 mm

10 kg

## Device linking strip 650

• Important information:

W 20 x D 575 x H 8 mm

• Weight: 0.17 kg

### Stainl.steel polish.spray 500ml can



• Content / can:

500 ml

· Application:

Remove heavy soiling such as grease residue

Do not spray onto hot surfaces

• allow them to cool down first:

· Application:

Before use, bring the can to room temperature and shake well

Spray sparingly onto the surfaces to be cleaned

Rub evenly over the entire surface

Polish with a dry cloth

#### Flue 650-40

• Important information:

• Material:

Stainless steel

• Size: • Weight: W 400 x D 55 x H 382 mm

1.8 kg