



▶ Pan

- ✓ CNS 18/10
- ✓ Content: 32 litres
- ✓ Dimensions: W 630 x D 510 x H 110 mm
- ✓ Rounded corners



▶ Simple operation: very large toggles with a good grip and legible labels



The 900 Master series and its high-quality and solid stainless steel version in CNS 18/10 is the ideal choice for modern professional kitchens with high standards. First-rate, flexible and high-performance.

- Height-adjustable feet: Yes
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Type: Upright unit
- Power load: 10 kW | 400 V | 50/60 Hz
- Grease collection tank: Yes
- Equipment connection: 3 NAC
- Temperature range: 70 °C to 300 °C
- Content: 32 litre(s)
- Material crucible: CNS 18/10
- Size crucible: W 630 x D 510 x H 110 mm
- Including: 1 collection tray 1/2 GN, 200 mm deep
- Properties: Rounded well
- Material: CNS 18/10
- Important information: -
- Series: 900
- Heating zones can be controlled separately: Yes
- Power per heating zone: 3,5 kW
- Number of heating zones: 2
- Board thickness: 15 mm
- Size base unit: W 721 x D 841 x H 473 mm
- Size: W 800 x D 900 x H 935 mm
- Weight: 98.2 kg

Drawer 900, W400, set of 2

CNS
18/10



- Number of drawers: 2
- Set comprises: 2 drawers
- Size inside: W 310 x D 525 x H 95 mm
- Series: 900 Master
- With plastic inserts: No
- Norm-format drawers: -
- GN-capable: No
- Properties: For installation on site
- Material: CNS 18/10
- Important information: -
- Size: W 395 x D 700 x H 500 mm

Code-No. 296401
GTIN 4015613677088

Swivel castors 4S900



- Swivel castors: 4 swivel castors, 2 with brake
- Diameter castors: 125 mm
- Load-bearing capacity max., each: 100 kg
- Material: Plastic
Rubber coated
- Important information: -
- Size: W 145 x D 155 x H 160 mm
- Weight: 3.3 kg

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