

Product data sheet — Electric charrill

MKN-No.:
2121501

Cooking appliance according to DIN 18852 for application in the commercial preparation of food in the general catering industry, front cooking, free flow systems and snack bars. For cooking with contact heat, for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomiacally shaped knobs for a easy identification of the position.

Effective area:

Deep drawn basin completely of CNS (1.4301) (AISI 304) welded seamlessly and greaseproof. With large radii for easy cleaning.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating:

Heating by radiant tubular heating elements CNS/stainless steel with low surface load for long durability of the heating elements. For easy cleaning the heating elements can be completely swung out, with turning lever, locking device and swivel angle limit switch. Infinitely variable adjustment of the heating output via a power control switch for each heating zone respectively. Integrated appliance switch. Power contactor installed.

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Current drawings you will find here:

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Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- grill surface with cast iron grate with Λ-grill profiles
- 2 separately adjustable heating zones
- insignificant generation of smoke as the grids cover the heating elements
- pan can be filled with water for easy cleaning
- bottom of basin with outlet leading into the lower section – drain valve DN 20 installed vertically downwards

Technical data

Dimensions (LxWxH*) (mm):	600 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	380 x 470 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,0
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	40
Gross weight ³ (kg):	47
Heat emission latent (W):	1225
Heat emission sensitive (W):	5600
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
845036	wing door for an appliance length of 600 mm
10020518	hygiene insert R20 (H2) for cabinet 600 mm

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request