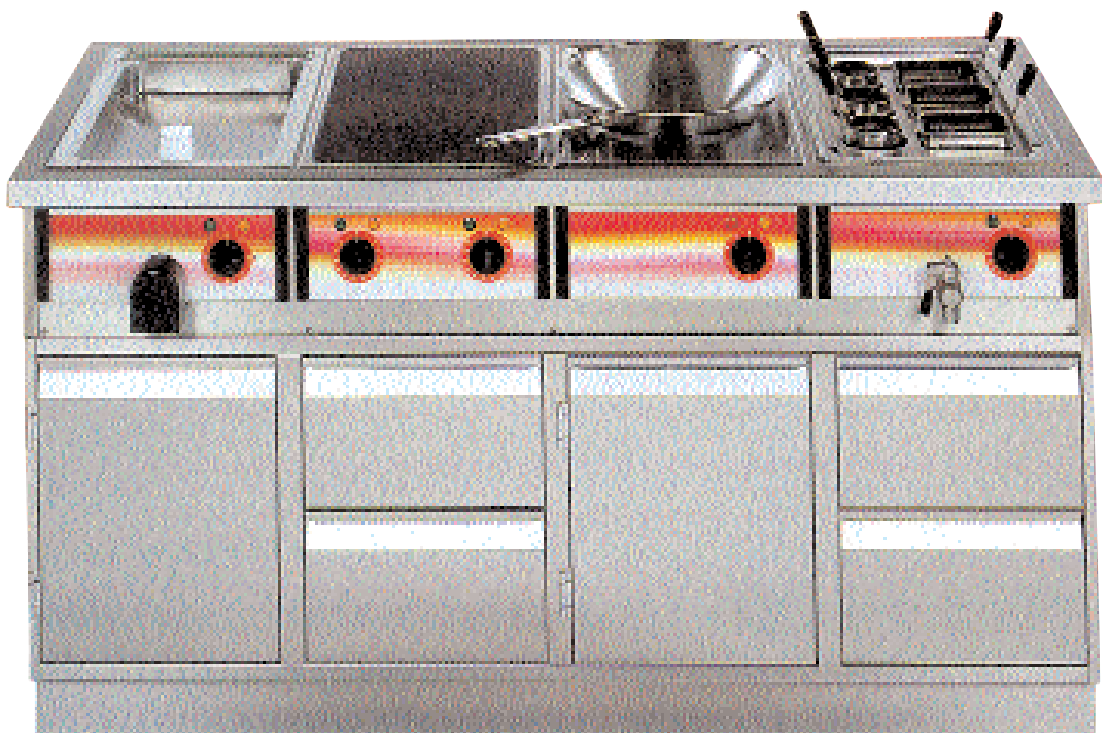


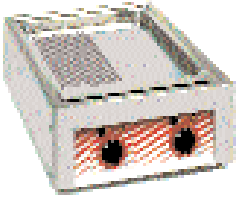
Smartline

TABLE AND BUILT-IN EQUIPMENT



Benefits and options at a glance

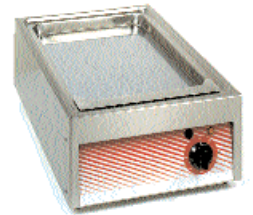
Grill-Griddle-Plate



Grooved grilling surface and flat griddle surface in special steel with a completely jointless seal to inner housing. Inset collecting tray in the front section of the griddle surface for grease drainage. Left and right-hand thermostatic temperature control up to 250°C.

Griddle-Plate, single

Flat griddle plate in special steel with a completely jointless seal to inner housing. Inset collecting tray in the front section of the griddle surface for grease drainage. Thermostatic temperature control up to 250°C.



Combi-Griddle



Flat griddle plate in special steel with a completely jointless seal to the inner housing. Drain point at the front and a teflon closure with a drain. Thermostatic temperature control up to 250°C.

Bain-Marie

Drawn container, indirectly heated, thermostatically controlled inner container, with drain valve, Suitable for Gastronorm inserts GN 1/1-1/9.



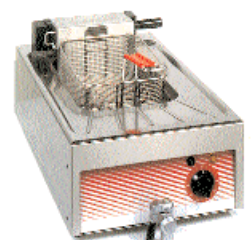
Pasta cooker



Drawn, externally heated, thermostatically controlled inner container, with drain valve. Suitable for round and square pasta baskets as well as perforated Gastronorm inserts.

Deep-fryer

Electro-mechanical control with ON/OFF switch. Thermostatic temperature control from 100-190°C. One piece deep-drawn oil container and frame profile. Flip-out heating elements. Frying basket and flat lid included.



Benefits and options at a glance

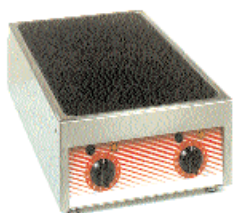
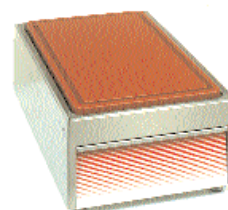


Silofrit

Upper and lower heated with a choice of heating options. Drawn tray with a depth of 170 mm, with perforated insert sheet for optimum ease of cleaning.

Work unit

Cover for use as a worktop area. With cutting board on request. Removable drawer. Suitable for Gastronorm insert GN 1/1-1/9.

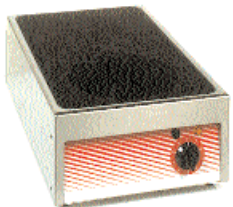
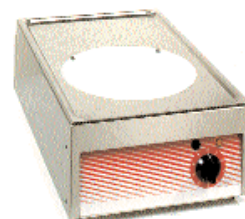


Cooking unit, Ceran

Modern cooking on the Ceran cooking unit. Two large ceramic cooking zones without the need for special cooking pots. Continuously adjustable, immediately ready for use with a high level of efficiency. The front and rear temperatures are individually controllable. The entire surface can be used to its best advantage as the pot can be easily moved about on it.

Induction wok

1 large container for 300 mm diameter pots suitable for induction cooking. The cooking zone is adjustable from 150 to 3500 W. Electronic pot detection with visual indication of unsuitable pots.

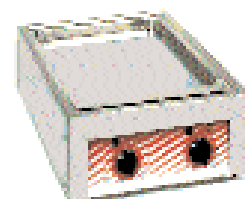


Cooking unit, induction

Single or double cooking zones for 150 - 260 mm base diameter pots suitable for induction use. Each cooking zone is individually controllable from 150 to 3500 W. Electronic pot detection with visual indication of unsuitable pots.

Griddle-Plate, double

Flat griddle plate in special steel with a completely jointless seal to inner housing. Inset collecting tray in the front section of the griddle surface for grease drainage. Left and right-hand thermostatic temperature control up to 250°C



Keeping food hot

The bain-marie's indirect water heating keeps your sauces, ragouts, beans, etc. hot and ready to service



Finishing

Insufficient work surface ? The work unit with integrated drawer for Gastronorm trays will provide you with all the space you need for preparation and finishing. Chopped parsley and precut tomato rostes are close at hand on the inset cutting board ready for garnishing and there is no time wasted in serving the hot dishes.

Boiling/reheating

Different pastas can be combined and produced in boiling water at the same time in the pasta cooker with its conveniently sized baskets or perforated Gastronorm insert. Pasta and rice for example - even in small quantities - can be prepared in a matter of minutes, providing maximum flexibility.

Grilling/roasting

Even light foods can be prepared by low-fat roasting and grilling of fish, poultry, seafood, etc. on the griddle plate. The grill-griddle plate is perfect for larger quantities. Energy-saving, maximum effectiveness and easy to clean.



Boiling/searing

Starter: Cream of pumpkin soup. As soon as the first course is prepared, use the large drain valve to fill Gastronorm container and place in the bain-marie to keep it hot.

Second course: Juicy ragout or perhaps tender strips of fillet? Sear the meat on the sooth griddle surface. The combi-griddle has a special surface and guarantees fast, hygienic emptying of the roasted and cooked food into Gastronorm containers.



Deep-frying

With the high-performance, oil-saving deep fryer you have many other options, in addition to the ever popular French fries. Why not try crisp-fried chicken nuggets or calamares? The fried food is guaranteed to drain cleanly. The Silofrit keeps the deep-fried food hot without loss of quality. A reliable tool in every commercial kitchen.

Technical data

Designation	Type	Item.-No.	ext. Dimens. LxDxH in mm	Output	Voltage fuse rating
Griddle plate, single					
Special steel	Table: AGH 1 Built-in: BGH 1	BI 371.800 BI 371.801	380x600x200	3,3 kW	400V 2 AC 50Hz/10A
Griddle plate, double					
Special steel	Table: AGH 2 Built-in: BGH 2	BI 371.802 BI 371.803	580x600x200	2 x 3,3 kW	400V 2N AC 50Hz/16A
Grill-griddle plate					
Special steel	Table: AHH 2 Built-in: BHH 2	BI 371.804 BI 371.805	580x600x200	2 x 3,3 kW	400V 2N AC 50Hz/16A
Cooking unit, Ceran					
2 zones	Table: AKC 1 Built-in: BKC 1	BI 371.820 BI 371.821	380x600x200	2 x 2,5 kW	400V 3 AC 50Hz/10A
Cooking unit, Induktion					
2 zones	Table: AKI 1 Built-in: BKI 1	BI 371.822 BI 371.823	380x600x200	2 x 3,5 kW	400V 2N AC 50Hz/16A
Cooking unit, Induktion					
1 zone	Table: AKI 0 Built-in: BKI 0	BI 371.824 BI 371.825	380x600x200	3,5 kW	230V 1N AC 50Hz/16A
Bain-marie					
	Table: ABM 1 Built-in: BBM 1	BI 371.854 BI 371.855	380x600x200	1,3 kW	230V 1N AC 50Hz/10A
Deep-fryer					
	Table: AFR 1 Built-in: BFR 1	BI 371.840 BI 371.841	380x600x200	6,0 kW	400V 3N AC 50Hz/10A
Silofrit					
	Table: ASF 1 Built-in: BSF 1	BI 371.852 BI 371.853	380x600x200	1,0 kW	230V 1N AC 50Hz/10A
Work unit					
	Table: AAR 1	BI 371.856	380x600x200		
Induction wok					
	Table: AWI 1 Built-in: BWI 1	BI 371.826 BI 371.827	380x600x200	3,5 kW	230V 1N AC 50Hz/16A
Combi-Griddle					
	Table: ACG 1 Built-in: BCG 1	BI 371.806 BI 371.807	380x600x200	3,3 kW	400V 2 AC 50Hz/10A
Pasta cooker					
	Table: AKP 1 Built-in: BKP 1	BI 371.828 BI 371.829	380x600x200	3,6 kW	400V 2 AC 50Hz/10A