

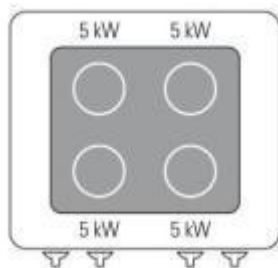
316224

PIN8E9N

4-ZONE INDUCTION BOILING TOP (TOP VERSION)



- Induction boiling top (80 cm) with 4 independent cooking zones.
- Height-adjustable rubberised plastic feet (15-25 mm).
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Glass ceramic boiling top (6 mm thick) hermetically sealed to the top for maximum hygiene and ease of cleaning.
- 5 kW independent cooking zones each.
- Power regulator 0-6-infinite.
- Increased heating speed compared to other boiling top types.
- Heating is enabled only when in contact with the pan, saving energy and reducing overheating.
- Front air filter drawer easily accessible for cleaning and replacement.
- LED lights for detecting pans and signalling operation and errors.
- To optimise efficiency, use high-quality induction cookware with a base diameter ranging between 12 cm and 32 cm.
- Setup for installing a water tap.
- Technical compartment for easy connection to the electrical network.
- Avoid placing above ovens or refrigerated bases.



TECHNICAL DATA

TOTAL POWER	20 kW	ELECTRIC POWER	20 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3 ~ V
COOKING ZONE POWER	4x5 n°- kW	NUMBER OF COOKING ZONES	n° 4
MINIMUM POWER CABLE CROSS-SECTION	4 x 2,5 n° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
CAMPO_0079	0001	ELECTRICAL CONNECTION HEIGHT (H)	35 mm
ELECTRICAL CONNECTION HEIGHT (X)	729 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-75 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
IPX RATING	4	WIDTH	80 cm
DEPTH	90 cm	HEIGHT	28 cm
PACKAGE WIDTH	86,0 cm	PACKAGE DEPTH	101 cm
PACKAGE HEIGHT	54 cm	NET WEIGHT	58 kg
GROSS WEIGHT	71,5 kg	VOLUME	0,47 m ³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	560.0 W
SENSIBLE HEAT RELEASE	1400.0 W	STEAM RELEASE	820.0 g/h

ACCESSORIES

- 399516 ADJUSTABLE WATER TAP
399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

INSTALLATION SCHEMES



Fig.1 | Abb.1 | pvc.1 - 5415.561.00