














700 & 900 RANGE

	MODULE DEPTHS 700 Range: 730 mm 900 Range: 920 mm	MODULE WIDTH	GAS VERSION POWER kW		ELECTR. VERSION POWER kW		TOP ONLY	ON CABINET		ON GAS OVEN POWER kW		ON ELECTR. OVEN POWER kW	
			700	900	700	900		700	900	700	900	700	900
	2 open burners	400	9	14,5	–	–	●	–	●	–	–	–	–
	4 open burners	800	18	28,8	–	–	–	–	●	7,5	7,5	–	–
	1 solid top	400	6,5	6,5	–	8	●	–	●	–	–	–	–
	2 solid tops	800		11,1	–	16	–	–	●	7,5	7,5	5,1	5,1
	1 solid top + 2 open burners	800	–	20,9	–	–	–	–	●	7,5	7,5	–	–
	Griddle: flat or ribbed, chromed	400	5,8	8,3	3,9	5,4	●	–	●	–	–	–	–
	Griddle: flat, half ribbed, chromed	800	11,6	16,6	7,8	10,8	●	–	●	–	–	–	–
	2 electric plates	400	–	–	5,2	7	●	–	●	–	–	–	–
	4 electric plates	800	–	–	10,4	10,4	–	–	–	–	–	5,1	5,1
	2 induction hobs	400	–	–	–	10	–	–	●	–	–	–	–
	2 ceramic radiant hobs	400	–	–	5,7	–	●	–	–	–	–	–	–
	Bain Marie	400	–	–	1,5	1,5	●	–	●	–	–	–	–
	Double well fryer 2 x 6 L	400	–	–	12	12	–	●	●	–	–	–	–
	Single well fryer 15 L	400	–	–	12	12	–	●	●	–	–	–	–
	Single well fryer 18 L	400	16,5	–	15	–	–	●	–	–	–	–	–
	Single well fryer 25 L	400	–	21,5	–	22,5	–	–	●	–	–	–	–
	Chip scuttle, infrared	400	–	–	–	1,3	–	–	●	–	–	–	–
	Pasta cooker	400	–	–	–	9	–	–	●	–	–	–	–
	Tilting bratt pan 42 dm2	800	–	20,5	–	13,5	–	–	–	–	–	–	–
	Tilting bratt pan 51 dm2	1000	–	25	–	13,5	–	–	–	–	–	–	–
	Tilting bratt pan 63 dm2	1200	–	29	–	20,3	–	–	–	–	–	–	–
	Direct heat kettle 150 L	800	–	21,5	–	–	–	–	–	–	–	–	–
	Indirect heat kettle 150 L	800	–	21,5	–	18	–	–	–	–	–	–	–
	Ambient top	400	–	–	–	–	●	–	●	–	–	–	–