

Project: _____ Item: _____



HLYZDN-C12

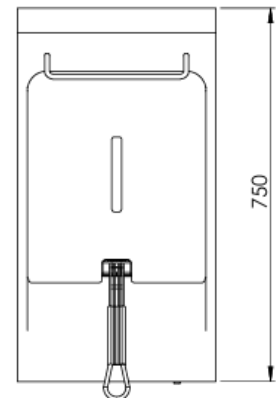
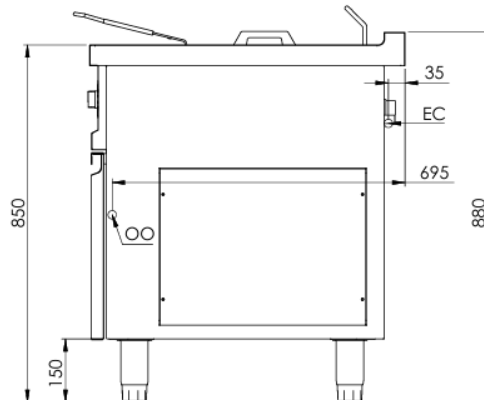
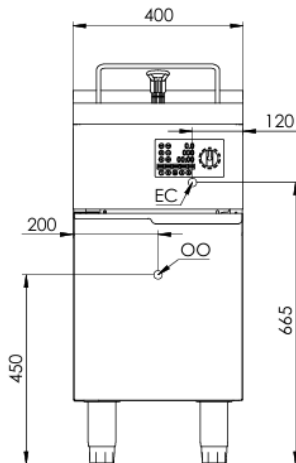
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Stainless steel constructed pan with cool zone - 1.5mm Thick
- Inclined base provides greater ease in oil and waste removal
- Full coverage base coil to ensure even heating dispersion and efficiency
- Built-in thermal insulation layer saves energy and improves efficiency
- Over-temperature safety cut-out protection device with manual reset
- Temperature range: 60°C - 200°C
- 20L oil capacity
- Heavy duty lockable oil drain valve
- Infinitely variable power control knob to adjust heating levels
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption, malfunction codes and allows menu programming
- Complete with baskets, wire tray and night cover
- Pan dimensions: 365mm D x 265mm W x 185mm H (Height is measured from the wire tray to the top of the tank)

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLYZDN-C12	400	750	880	55

Connections:

ELECTRICAL CONNECTION (EC)	OIL OUTLET (OO) (BSP)	ELECTRICAL SUPPLY REQUIREMENTS				
		VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired	1" (F)	415	3P+E	50/60	12	18

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000** refer to current publications

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1