

Project: _____ Item: _____



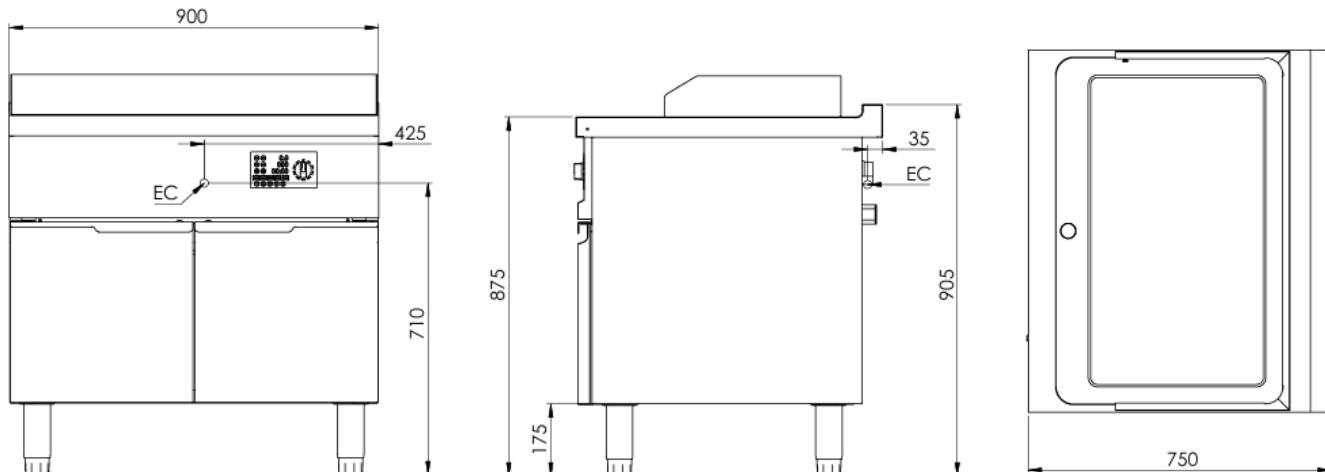
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Multitudinous induction coil design distributes heat evenly
- One-piece machine pressed top surface - 2mm Thick
- Heavy duty 20mm thick frosted multi-layered smooth steel plate
- Griddle plate cooking area - 780mm W x 440mm D
- Infinitely variable power control knob to adjust heating levels
- Temperature range: 80°C - 300°C ($\pm 5^\circ\text{C}$ Accuracy)
- Over-temperature safety cut-out protection device with manual reset
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption, malfunction codes and allows menu programming
- Internal cooling fans conserve working temperatures of all electronics
- Removable pull-out grease collection tray for ease of cleaning
- Front access to all components makes service easy

Options:

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

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLPP9N-C9	900	750	905	130

Connections:

ELECTRICAL CONNECTION (EC)	ELECTRICAL SUPPLY REQUIREMENTS				
	VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired	415	3P+E	50/60	9	13.5

- 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



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