

Thermal multi-cooker

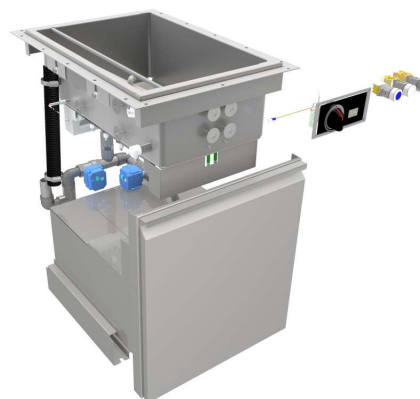
GN 1/1, 9 kW

Hugely versatile appliance for precise cooking for hanging a 200 mm deep GN tray 1/1 or up to 6 portioning baskets

- Hugely versatile appliance – for boiling, poaching, simmering, refreshing and keeping warm. Ideal for noodles, pasta, filled pastries, dumplings, fish and shellfish, vegetables, meat and sausages, stock and much, much more.
- Temperature can be precisely controlled to 1 degree (30-100°C)
- Freely adjustable power control
- High water and heat storage capacity
- Extremely easy to clean and maintenance-free

Technical data:

Dimensions:	400 x 570 mm Lengthwise integration Direct drain: cabinet 500 mm
Output:	9.0 kW
Connector:	3x400 VAC
Control:	1 control unit
Monitoring:	Automatic level control
Anschluß:	3x400 VAC
Capacity:	30 litres (for 6 portioning baskets)
Adjustment:	Freely adjustable thermostatic control
Accessories:	Perforated GN tray, GN1/2-200
Options:	Transverse integration - Direct drain: cabinet 650 mm



[Product weblink](#)

MENU SYSTEM AG
Oberstrasse 222
CH-9014 St. Gallen
Switzerland

T: +41 71 272 51 00
info@menusystem.ch

MENU SYSTEM Germany GmbH
Turmstrasse 4
D-78467 Konstanz
Germany

T: +49 1805 880558-10
info@menusystem.de

MENU SYSTEM Austria GmbH
Steinebach 18
AT-6850 Dornbirn
Austria

T: +43 55 72 39 48 00
info@menusystem.at



www.menusystem.ch

www.menusystem.de

www.menusystem.at