

Project: _____ Item: _____



EG 6CC 400

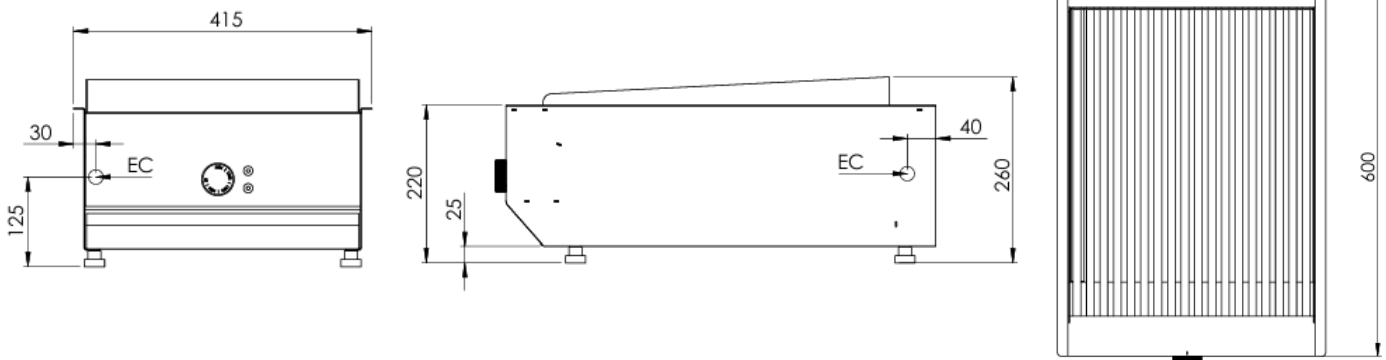
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel bench mounted frame
- One thermostatically controlled heating zone - 0°C - 320°C
- Individual heating elements per stainless rod ensures even temperature
- Heating surface area - 370mm W x 470mm D
- Grilled meat per hour - 7.5 kg/hr
- Optimal working temperature is achieved in only 5 minutes
- Red and green operation indicators
- Removable pull-out grease collection tray for ease of cleaning
- Heating element scraper included
- Front access to all components makes service easy

Options:

- CBM - Cabinet Mounted

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
EG 6CC 400	415	600	260	22

Connections:

ELECTRICAL CONNECTION (EC)	ELECTRICAL SUPPLY REQUIREMENTS				
	VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired or Plug and Lead	400	3P+N	50	4.5	6.5

- **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