



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-E911 400V 3N

19075498

28/02/2020

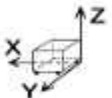
SOLID TOP ELECTRIC COOKER WITH OVEN, C-E911

- Pressed cooktops manufactured in 2 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Four elements underneath the 15 mm-thick, 720 x 720 mm steel plate, distributed so that they independently heat the four quarters of the plate.
- Power control for each element. This makes it possible to work with different temperature gradients on the plate.
- Power regulation via selector with 7 positions.
- Internal fan to reduce the temperature of the components.
- Deep-drawn cooktop with rounded corners for easy cleaning.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.- Machine with IPX5 grade water protection.

GN-2/1 OVEN IN THE LOWER PART:

- Easy-to-use GN 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Guides on three height levels to offer different cooking options.
- "U" shaped guides to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- Oven power: 8 kW.
- 6 mm cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Detachable oven door to facilitate repairs.
- Stainless steel feet with adjustable height.
- Machines with IPX5 grade water protection.

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1125 mm
Net Weight	150,0 kg	Gross Weight	150,0 kg
Net volume	0,832 m3	Gross volume	0,968 m3

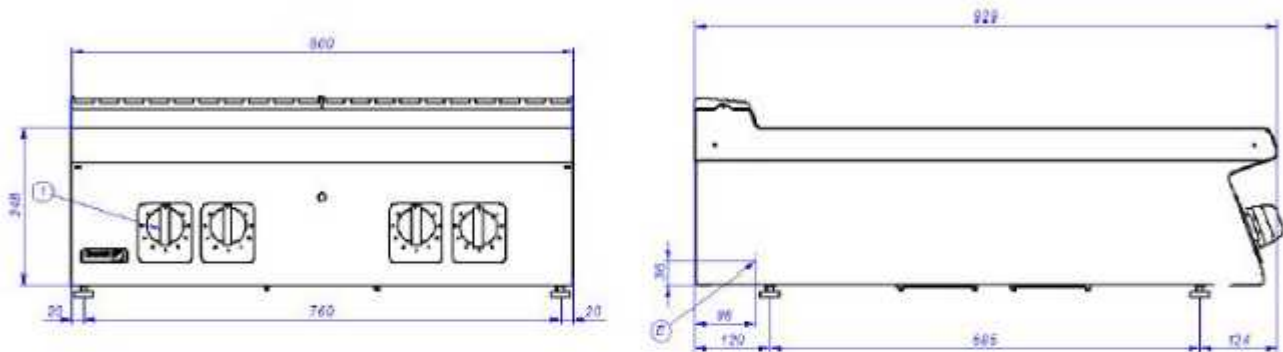
ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	22,000 kW
Amperage (A)	40A
Heating power	22,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

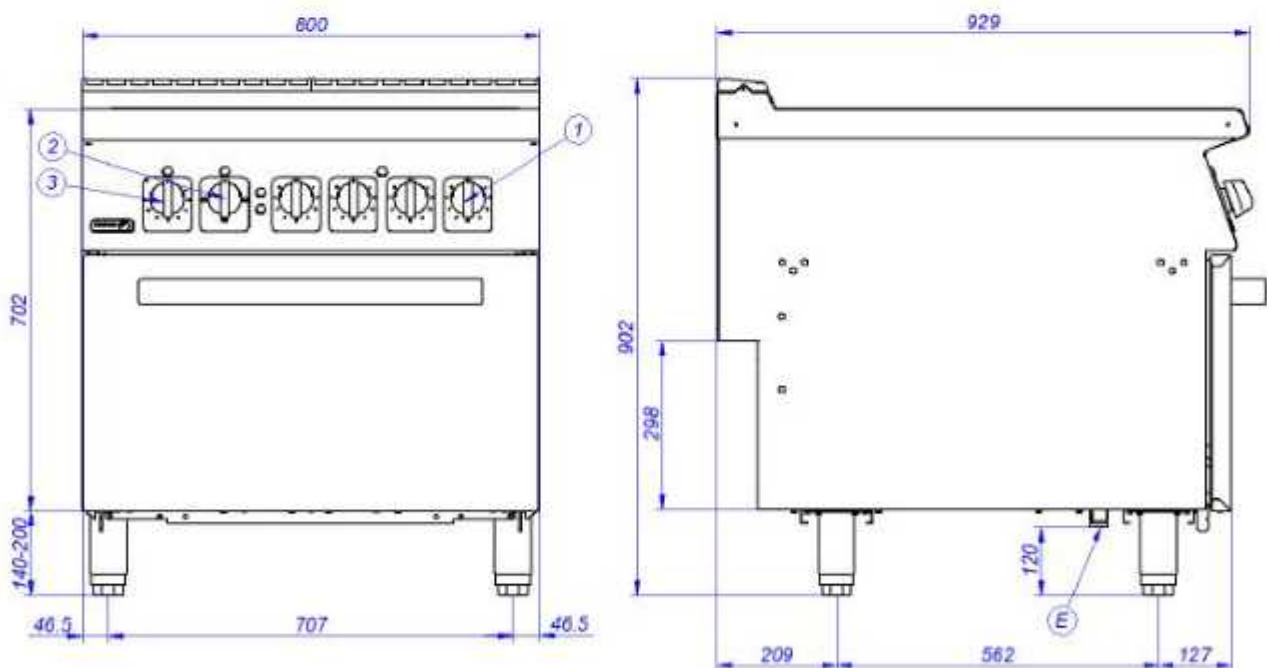
CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X6MM2+T
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C-E910



C-E911



- E. Conexión eléctrica
1. Mando placas M
2. Mando horno 1
3. Mando horno 2

- Electrical connection
M plates control
Oven control 1
Oven control 2