



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
C-E711 400V 3N

19068566

04/09/2023

**DENOMINATION:**

Electric solid top with 4 cooking zones, with oven, 700 range.

**DESCRIPTION :**

"- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven.

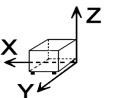
- Stamped surface top with rounded corners for easy cleaning.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- "Solid top" model with four elements underneath the 16 mm-thick, 13CrMo4 plate, distributed so that they independently heat the four quarters of the plate. Solid-top dimensions: 720 x 455 mm.
- Power control with 7 positions for each heating element which makes it possible to work with different temperature gradients on the plate.
- 2.6 kW heating power for each heat point.
- Protection in the event of overheating of each heat source.
- Thermostat that activates the cooling fan for the electric components.
- Safety thermostat that ensures that the machine does not operate in the event of the overheating of the components.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Easy connection and compliant with health standards.
- Machines with IPX5 grade water protection.

- "- Static electric oven with dimensions GN 2/1.
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or inner part.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Thermostatic valve for temperature control (125 - 310 °C).
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- 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.
- Stamped oven frame and inner door, ensuring a better oven closure.
- Detachable oven door to facilitate repairs."

**POSSIBLE ACCESSORIES :**

- KORE WHEELS
- TALL CHIMNEY KORE

**DIMENSIONS**



X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	139,0 kg	Gross Weight	157,0 kg
Net volume	0,500 m3	Gross volume	0,867 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	16,400 kW
Amperage (A)	40A
Heating power	16,40 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Three-phase +N 400V wiring	4X6MM2+T
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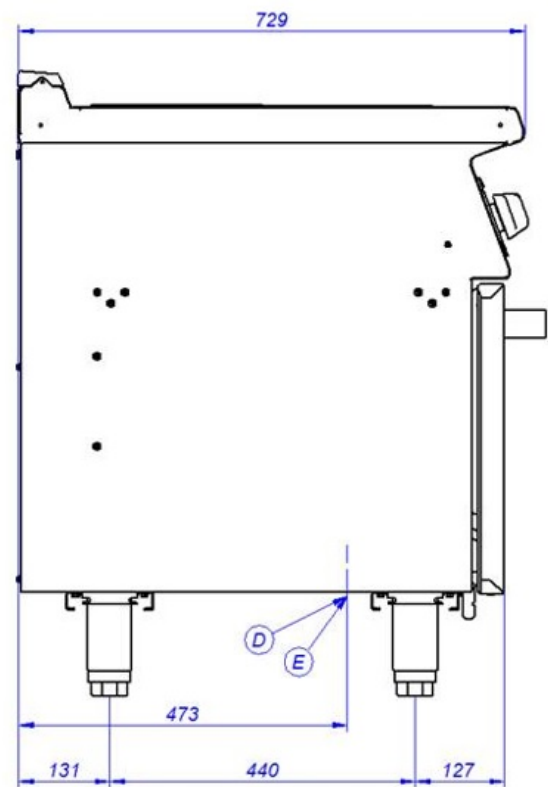
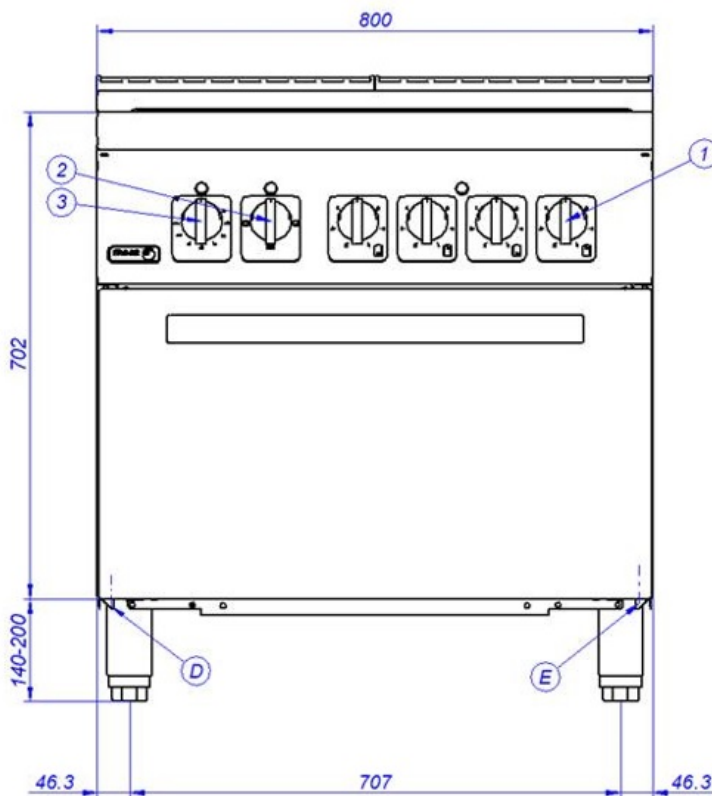
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## C-E711



E. Conexión eléctrica  
D. Desagüe  
1. Mando placas M  
2. Mando horno 1  
3. Mando horno 2

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