

CONTROL INDUCTION

CLEAN AIR COOKLINE

THE 4 STAGE VENTILATION SYSTEM USES ACTIVATED CARBON, ZEOLITE AND MECHANICAL FILTERS TO REMOVE MOISTURE, GREASE AND ODOURS FROM THE COOKING FUMES.

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With a mixture of induction woks, hobs, plancha and hot holding in a mobile stove, everything that isn't cooked in the oven can be cooked in front of your customers wherever they are. Glass top, front and sides to the canopy/servery give customer's maximum vision of the cooking process while ensuring no fumes escape.

BUILT IN EXTRACTION AND FILTRATION SYSTEM LETS YOU COOK WHERE YOU WANT.

- 1600mm long x 760mm deep x 1270mm high
- 1KW ventilation system
- Maximum of 10KW of cooking equipment
- Maximum load of 11KW, 3 or single phase.



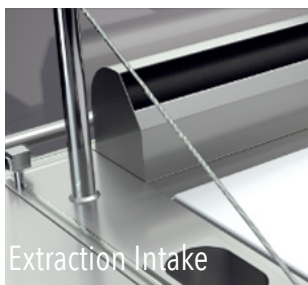
Drawers



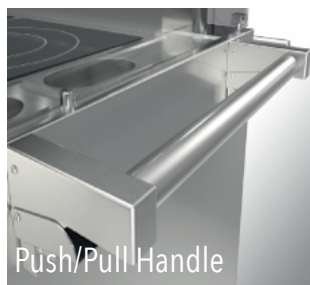
Cutting Board



Tray Slide



Extraction Intake



Push/Pull Handle



Fold Down Shelf