

Product data sheet — Electric boiling top induction 2-zone

MKN-Nr.:
1223101

Range according to DIN 18851 for all-purpose application in commercial kitchens. For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.
Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Seamless glass ceramic hob 6 mm thick, easy to clean, stuck into the cover plate at the same height. Divided into cooking zones of the same size, with decor marking. The corners of the hob are rounded (R 50).

Installation:

Equipped for installation of a 580 mm high Counter SL lower section with removable appliance feet (150 mm high) which are adjustable in height.

Type of energy:

Appliance completely electrically wired inside. All contactors required for operation are installed. Power supply cable with CEE plug connector.

Special feature:

Heating: INDUCTION

Heating by high output induction generators for fast energy transmission. Saves energy due to high efficiency.
Electronic, energy saving saucepan recognition system starting from 12 cm pan bottom diameter. PT 1000 protection against overheating.
Progressive characteristic line.



Master of Performance

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Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- heating power infinitely variable for each cooking zone – one appliance switch and control lamp for each cooking zone

Technical data

Dimensions (LxWxH*) (mm):	400 x 700 x 270
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	305 x 540 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,0
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (mbar):	30 (DE), 50 (EU)
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	
Gross weight ³ (kg):	48
Heat emission latent (W):	560
Heat emission sensitive (W):	490
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-ArtikelNr: Beschreibung:

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



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