



Maximum efficiency in a minimum space: 1.5 m²



It is composed by:

- 2 open burners under 300x550 stainless steel grill, power 4.8kW.
- 1 solid top 400x500, power: 6kW.
- 2 open burners under 300x550 stainless steel grill, power 4.8kW.
- 1 stainless steel electric plancha with thermostat and peripheral drain gully - power: 3kW, capacity: 17.5dm², drawer on the front
- 1 fryer 8 litres, power: 6kW, draining by tap on the front. 15kg of fries per hour.

This stove is not scalable but it can be fitted on different kind of base: stand, open or closed cupboard, drawer, oven, refrigerated cupboard.

Strengths:

Robustness:

Compact piece, 3mm thick top.

Stainless steel grill.

Solid top on firebricks.

Plancha: heating element under the plate.

Single piece 3mm thick top, dimension: 2,000x836x270.

Performance:

Elongated resistor (productivity: + 30%) under the plancha and the fryer.

Ease of maintenance, cleaning & installation.

Single piece top: no infiltration of grease or cleaning product between the devices.

Removable cleanliness tank under the open burners which are machine washable.

Large draining gully for water around the plancha. Drawer for grease. Drawer of cleanliness under the two open burners.

Thanks to the CAPICHEF you will enjoy all the CAPIC know-how, French manufacturer since 1955.











Characteristics:

- External dimension: 2,000x836x270.
- Single piece: 18-10 stainless steel.
- · 3mm thick top.
- Covering in 10/10 brushed stainless steel.
- 20/10 stainless steel structure.
- · Forward edges: 20°.
- Rear edges which form a back + chimney for evacuation.
- · Front without visible screws.
- · Single chimney: length 2,000.

4 open burners:

- Burners which can be dismantled, with controlled flame, power: 4 x 4.8kW.
- Grill in stainless steel, dimension: 300x550.
- · Inserted tank and cleanliness drawer.
- · Safety by pilot light and thermocouple.
- Secured and protected control panel.

Solid top:

- Dimension: 400x550. Uniform heat distribution.
- Combustion chamber in firebricks with a 6kW central burner which can be dismantled.
- · Safety by pilot light and thermocouple.
- · Secured and protected control panel.

Plancha:

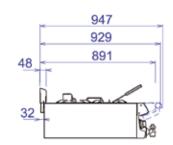
- 340x515 plate in 18-10 stainless steel. Thickness 15mm. Power: 3kW.
- Heating by stainless steel resistors in the bottom of the plancha.
- · An independent and controlled heating area.
- · Scraper included.
- · Water peripheral draining gully for an easy cleaning.
- Overflow valve and draining.
- · Large collecting drawer with a 3 litres capacity.

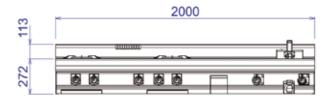
Fryer:

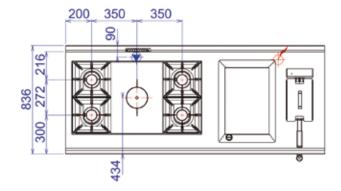
- Stainless steel tank. Capacity: 8 litres. Thickness 2mm. Power: 6kW.
- Capacity: 12/15kg of 6x6 frozen fries per hour.
- Thermostat 100-180°C, positive safety 220°C.
- · Heating by stainless steel resistors.
- · Draining by tap on the front.
- 1 stainless steel basket, dimension: 190x240x140.

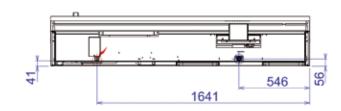
Options:

- Electrical ignition.
- · Front rail.
- Plating shelf. Length: 500 and 800.









Elec : # Electric power: 9 kW

Elec reservation: internal wiring. Elec connection: 400Vx3+N+T

Electrical devices complied with the NF EN203 standard. EN 437 / Gas Law 2009/142/CE. Electrical devices complied with the EN 60-335 standard.