



CAPICHEF, 800 range

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.

Especially designed for the commercial catering from 30 to 100 covers. Single piece 3mm thick top, dimension: 2,000x836x270.

Strengths:

- Robustness:
 - Compact piece, 3mm thick top.
 - Stainless steel grill.
 - Solid top on firebricks.
 - Plancha: heating element under the plate.
- 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.



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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
Photos, features and drawings are just given for your information and are not contractual.

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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.

