Data sheet

NEBE92GLCE

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**GRIDDLES**	**ELECTRONIC**	**NEBE92GLCE**

DESCRIPTION

ELECTRONIC FRYTOP 40 CM SMOOTH CHROMED ON OPEN MODULE



TECHNICAL DATA:

STRUCTURE	OPEN BASE
WIDTH	400 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	75 kg
VOLUME	0.5 m3
ELECTRIC POWER	7.5 kW
PHASE	3N
FREQUENCY	50/60 Hz
VOLTAGE	400 V

PLATE SIZE	335x700 mm
NR. COOKING ZONES	1

SILKO ALI Group Srl

Uff. Commerciali:
Via F. Marinotti 45
31029 Vittorio Veneto (TV) ITALY
Tel. (+39) 0438 911930
C.F. e P.I. 13239980967

Sede Second. E Uff. Amm.vi:
Via Schiaparelli, 15 – Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - ITALY
Tel. (+39) 0438 9110

Capitale Sociale € 20.000.000 I.V.
Società a Socio Unico
Sede Legale: Via Gobetti,2/A – 20063 Cernusco sul Naviglio (MI)
REA MI2711267- Registro Imprese Milano
www.silko.it - E-mail: info@silko.it

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**GRIDDLES**	**ELECTRONIC**	**NEBE92GLCE**

FEATURES:

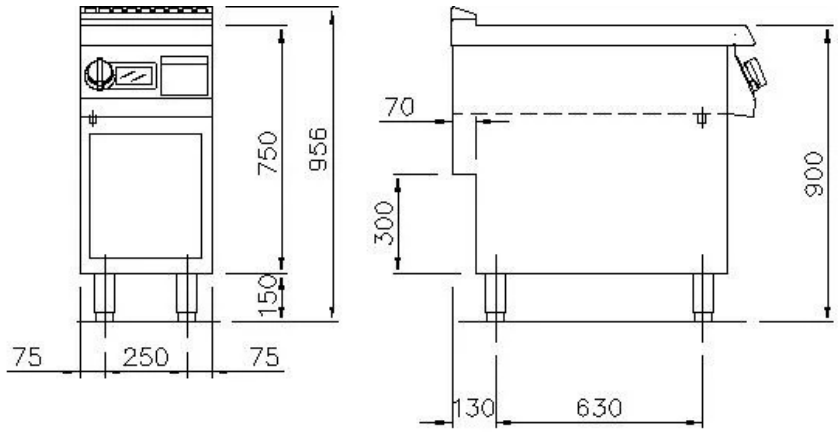
Electronic Fry-Top, one cooking zone with smooth, tilted and chromed hotplate, Monoblock unit on open base. Cook top made of stainless steel AISI 304, thickness 20/10, pre-fitted for head-to head connection. Hotplate lowered 4 cm compared to worktop, sealed and welded for easy cleaning. Satin finish cooking surface, 6.5 cm cooling zone in the front part of the hotplate. Round grease drain hole, diam. 4 cm. Fat tray with a capacity of 1.5 lt. Heating by means of shielded electrical INCOLOY resistances. Control and operational settings via backlit computer with touch technology, black musk. Precise temperature control at ° C, three timers integrated with buzzer and auto shut off to decrease power consumption, standby function with adjustable set point, audible and visual signals for set timings and temperatures, temperature also displayed when appliance is turned off, auto diagnose system to check that appliance is operating correctly and low voltage digital inputs to optimize power consumption. Appliance pre-fitted for probe with acoustic signal when the core temperature is reached. Electronic temperature control with settings between 0°C and 280°C. Safety thermostat included. Cooking surface 34.5x70 cm. Height-adjustable feet in stainless steel. Scraper for cooking plate included.

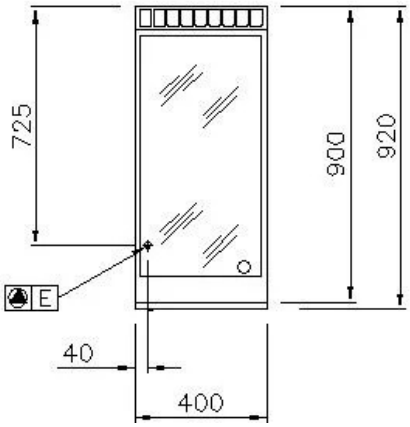
OPTIONAL ACCESSORIES:

• SCRAPER FOR FRY TOP	RBLR
• PLATE CLEANING CAP	KFTT
• SPLASHBACK 400	KFTP41

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**GRIDDLES**	**ELECTRONIC**	**NEBE92GLCE**

INSTALLATION SCHEME





E1	SOCKET	400 V	3N
AF	COLD WATER		
AC	HOT WATER		
G	GAS		
S	DRAINING	Ø 40 mm	

NOTES FOR THE INSTALLER:
All water and gas connections must be fitted with a shut-off valve or ball valve.
Main gas connections must be provided of closing gate device.
Gas connections must not use welded tubes.
Gas connections must be jacketed according to current rules in the country.
Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing).
All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug.
All electric connections must be provided of main switch.
The specification shown in this document are to be considered not bounding.
The company reserves the right to make technical changes at any moment.

SILKO ALI Group Srl
Uff. Commerciali:
Via F. Marinotti 45
31029 Vittorio Veneto (TV) ITALY
Tel. (+39) 0438 911930
C.F. e P.I. 13239980967

Sede Second. E Uff. Amm.vi:
Via Schiaparelli, 15 – Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - ITALY
Tel. (+39) 0438 9110

Capitale Sociale € 20.000.000 I.V.
Società a Socio Unico
Sede Legale: Via Gobetti,2/A – 20063 Cernusco sul Naviglio (MI)
REA MI2711267- Registro Imprese Milano
www.silko.it - E-mail: info@silko.it