SCOOKER: HLDG8N-C8

Induction Multi-Functional Cooker - 8kW

Project: _____ Item: _____



HLDG8N-C8

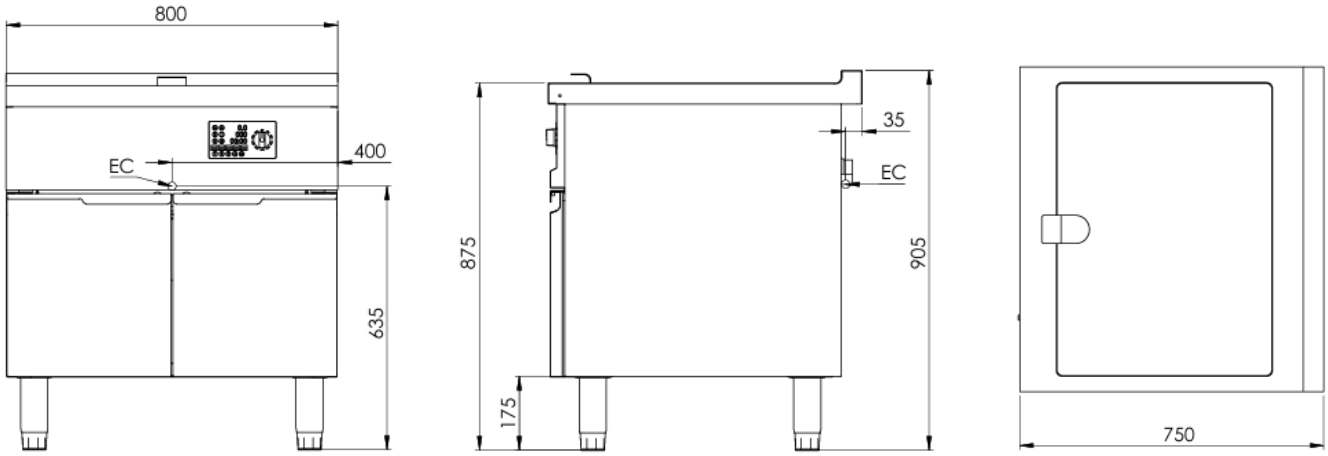
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Multitudinous induction coil design distributes heat evenly
- One-piece machine pressed top surface - 2mm Thick
- Heavy duty 15mm thick frosted multi-layered steel base
- Cooking area - 720mm W x 530mm D x 120mm H
- Infinitely variable power control knob to adjust heating levels
- Temperature range: 80°C - 300°C (± 5°C Accuracy)
- Over-temperature safety cut-out protection device with manual reset
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption, malfunction codes and allows menu programming
- Internal cooling fans conserve working temperatures of all electronics
- Removable drain plug with 2” hole for ease of drainage
- Removable pull-out grease collection tray for ease of cleaning
- Front access to all components makes service easy

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLDG8N-C8	800	750	905	125

Connections:

ELECTRICAL CONNECTION (EC)	ELECTRICAL SUPPLY REQUIREMENTS				
	VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired or Plug and Lead	415	3P+E	50/60	8	12

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000 refer to current publications**

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1

B+S Commercial Kitchens
57 Plateau Road Reservoir VIC 3073 Australia | +61 3 9469 4754
info@bscommercialkitchens.com | www.bscommercialkitchens.com

24 MONTH WARRANTY