

Specification FE-G50-KP12

Item: _____
 Quantity: _____
 Project: _____

INDUCTION COOKTOPS

Models

FE-G50-KP12 Single hob, Manual Control



FE-G50-KP12

FEATURES

- German IGBT
- Stainless Steel framed hobs
- Overheat system protection
- Five commercial high-flow fans
- 90% efficiency rating
- Rubber feet to prevent slipping

MANUAL CONTROL MODELS

- 5000W, 220V
- Touch sensitive control, from level 1 to level 10
- Timer control, from 1-24 hours

DESCRIPTION

These high-efficiency, heavy-duty, commercial induction cooktops are designed for use in commercial kitchens. They provide sensitive control for fast, high temperature cooking.

The induction cooktops come complete with 23Amp power cords with plugs (see Specifications). The case is made from 201 stainless steel with a grade-A ceramic top. The ceramic top is easily cleaned with a mild cleaner.

The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- Empty-pan shut-off

IMPORTANT

This appliance is intended for use with induction-ready cookware. All units requires a minimum clearance of four 4" (101.6mm) between all sides of the housing and any surface or obstacle. Avoid ambient temperatures exceeding 50°C/122°F.

WARRANTY:

All models shown come with standard warranty against defects in materials and

AGENCY LISTING

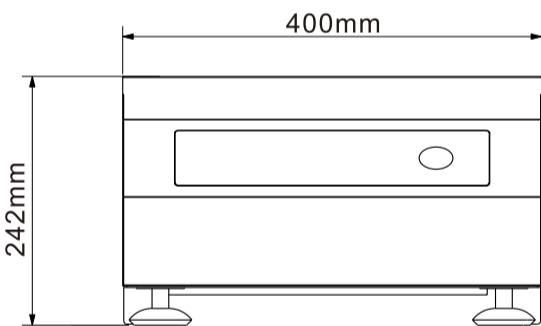
CB CE This device complies with CB, CE Standards.

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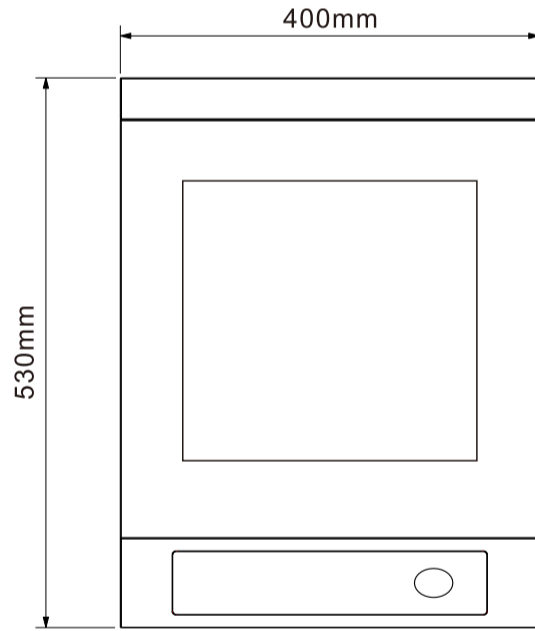
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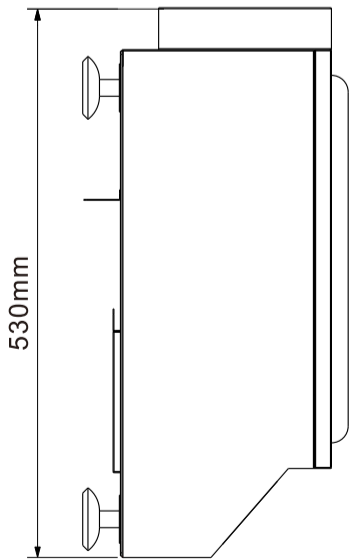
Model FE-G50-KP12



Front View



Top View



Side View

Model	Volts	Watts	Plug	Amp
FE-G50-KP12	240V	5000W	/	23A

Plug Configurations		
Model	Electrical Characteristics	Plug
FE-G50-KP12	240V/50Hz 5000W	/

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