# Specification FE-80-KAA9

Item:		
Quantity:		
Project:		

## **INDUCTION COOKTOPS**



FE-80-KAA9

#### **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 The case is made from 201 power cords. 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

#### **Models**

FE-80-KAA9 Double hobs, Manual Control

#### **FEATURES**

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

MANUAL CONTROL MODELS

2x8000W, 380-400V/50Hz Power control, from level 1 to level 10 Timer control, from 1-24 hours

#### **IMPORTANT**

This appliance is intended for use with inducitonready 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:**

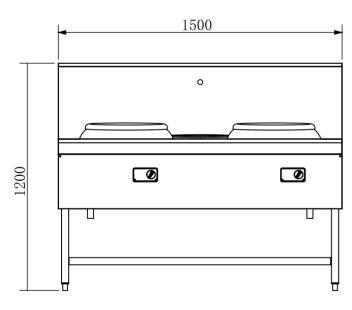
All models shown come with standard warranty against defects in materials and

### Food Equipment (NZ) Ltd

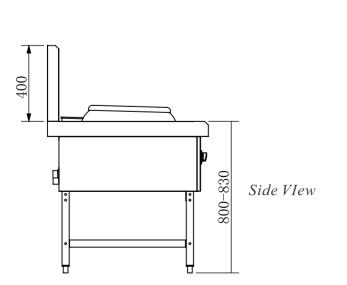
1066 Hinemoa St PO Box 10067 Rotorua, New Zealand

www.foodequipment.co.nz |Phone:(07) 3488430

# Model FE-80-KAA9



Front View



Model	Volts	Watts	Plug	Amp
FE-80-KAA9	380V	2x8000	1	43A

<u> </u>	
850	

Top View

Plug Configurations				
Model	Electrical Characteristics	Plug		
FE-80-KAA9	380V/50Hz 2x8000W	1		