

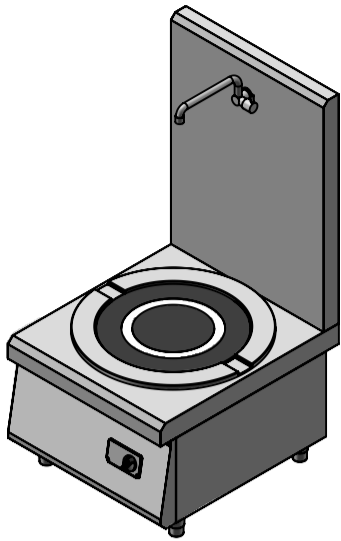
Specification FE-80-KP4

Item: _____

Quantity: _____

Project: _____

INDUCTION COOKER



FE-80-KP4

Models

FE-80-KP4 Freestanding Soup Cooker, Manual Control

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

8000W, 380-400V/50Hz
Timer control, 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 power cords. 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:

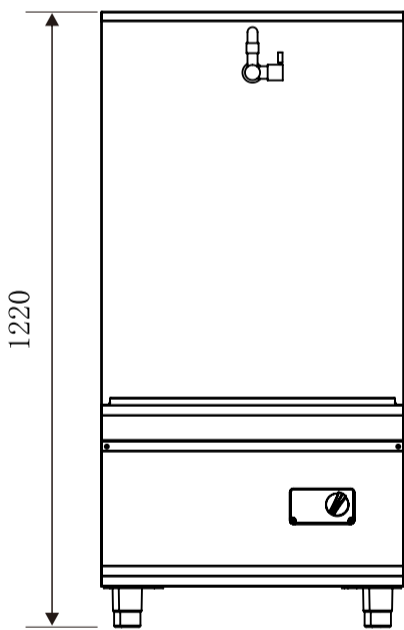
All models shown come with standard warranty against defects in materials and

Food Equipment (NZ) Ltd

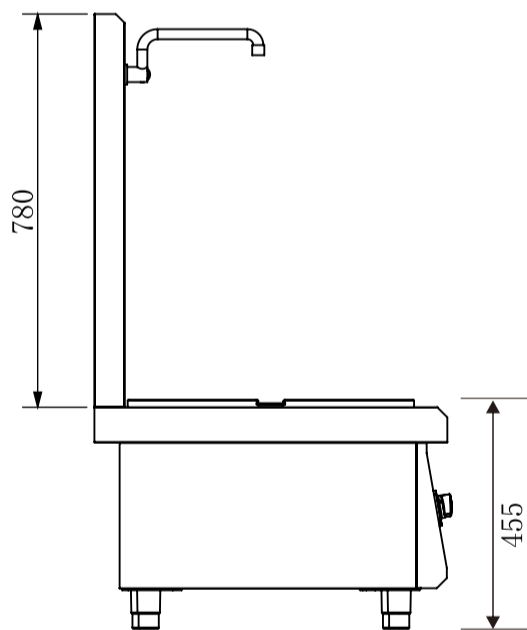
1066 Hinemoa St PO Box 10067 Rotorua, New Zealand

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

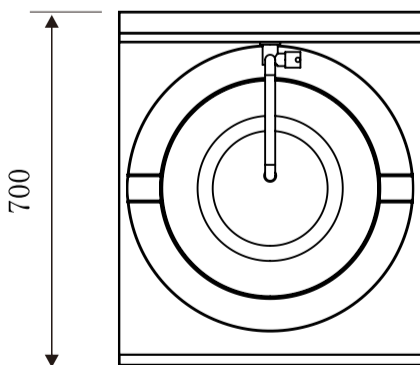
Model FE-80-KP4



Front View



Side View



Top View

Model	Volts	Watts	Plug	Amp
FE-80-KP4	380V	8000W	NO	12A

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