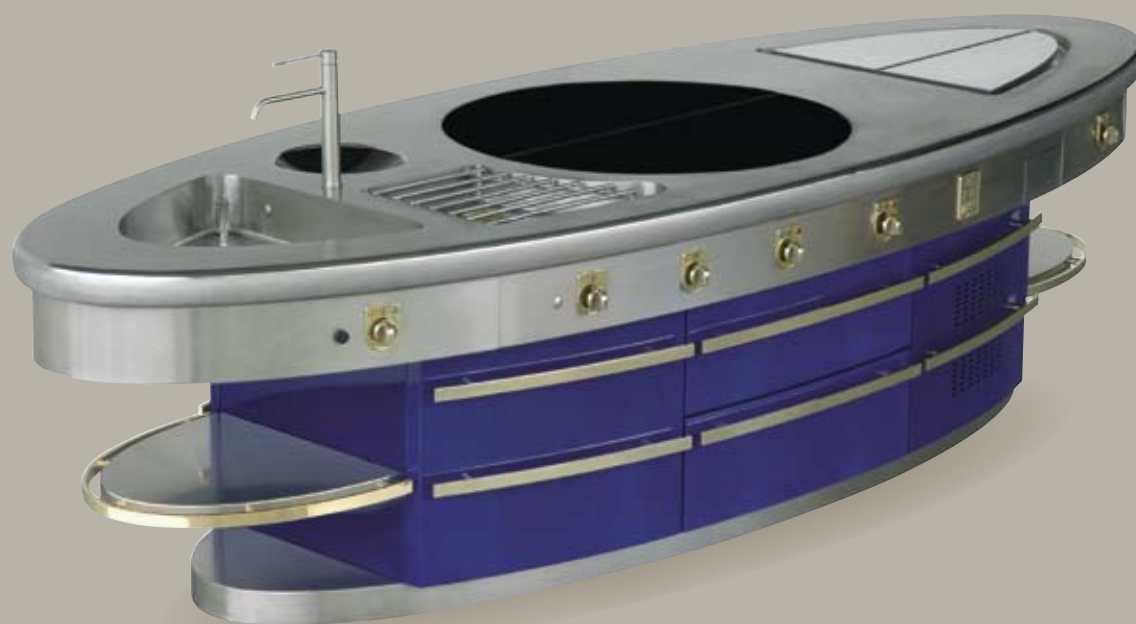




France, depuis 1923

Molteni Podium III





Composition

Description	Size (mm)	Power (kW)
<i>Top:</i> Open gas burner under stainless steel grid		9.6
Bain-marie GN 1/1		2.4
Neutral top		
4 zone induction plate		4 x 5.0
Induction wok zone	∅ 290	5.0
2 zone chromium fry top		2 x 4.5
<i>Base:</i> 2 warming drawers GN 1/1		2 x 1.5
2 warming drawers for plates		2 x 1.5
Shelves		

Technical characteristics

- AISI 430 stainless steel top, 6 mm thick with finely satin-finished steel and mirror-polished edge
- AISI 304 stainless steel tubular frame
- Enamel or epoxy finish (colours - blue, red, black, green, white, ivory) or stainless steel finish AISI 304
- Brass or stainless steel and chromium trims
- Power supply V 380, 3 N

Options

- Special enamel colour (according to feasibility)
- Enamelled or epoxy elliptical hood

Service

Number of dishes: 30 to 80
 Chefs: 1
 Type of menu: traditional, simple to elaborate
 Type of cooking: long and instant (draught induced flow)

External dimensions

W 3700 x D 1300 x H 900 mm
 Weight: 800 kg
 Appliance for professional use only

