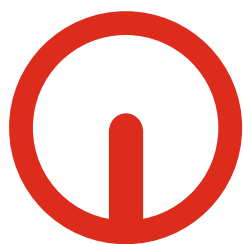


Cooking
equipment for
the catering
industry



PRICE LIST 2022



Bernier

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Induction



modern




innovative





● *energy-saving*

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Induction terminology explained



Round coil
Central pan detection

Coil dimensions in mm

Use / characteristics

Ø 230

Small hobs
Suitable for all induction cookware and pans

Ø 260

Medium and large hobs
Suitable for all induction cookware and pans

Ø 280

Medium and large hobs
Suitable for all induction cookware and pans



Square coil
Central pan detection

Coil dimensions in mm

Use / characteristics

250 x 250

Small and medium hobs
Suitable for all induction cookware and pans

270 x 270

Medium and large hobs
Suitable for all induction cookware and pans

300 x 300

Large hobs
Suitable for all induction cookware and pans



Full-surface square coil
(2 coils)
Pan detection across
the whole coil area

Coil dimensions in mm

Use / characteristics

280 x 280

Small and medium hobs
Suitable for all induction cookware

300 x 280

Medium and large hobs
Suitable for all induction cookware

300 x 300

Large hobs
Recommended for sauté pans and small cookware
Non-aggressive heat, good all-rounder



Full-surface square coil
(4 coils)
Pan detection across
the whole coil area

Coil dimensions in mm

Use / characteristics



300 x 300



Medium and large hobs
Suitable for all induction cookware


320 x 320

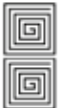

Large hobs
Suitable for all induction cookware

Recommended for cooking mainly with small
cookware (up to 4 sauté pans)

 mega sauteusenstar Full-surface square coil (4 coils) Pan detection across the whole coil area	Coil dimensions in mm	Use / characteristics
	 370 x 370	Large hobs Suitable for all induction cookware
		Recommended for cooking mainly with small cookware (up to 4 sauté pans)

 vollflächenstar Full-surface coil (8/16 coils) Pan detection across the whole coil area	Coil dimensions in mm	Use / characteristics
	 320 x 640	Large hobs Suitable for all induction cookware
		Recommended for cooking mainly with small cookware (up to 4 sauté pans)
		Enables cookware to be placed anywhere within the perimeter of the hob

 move star Coil (1 coil) Pan detection across the whole coil area	Coil dimensions in mm	Use / characteristics
	170 x 240	Only suitable for sauté pans and small cookware
		Power controlled by moving pans around

 GN star Rectangular coil (2 coils) Detection across the whole coil area	Coil dimensions in mm	Use / characteristics
	 260 x 460	GN dimensions for cooking and keeping food warm
		Only suitable for GN-sized induction cookware

Radiant hob terminology explained



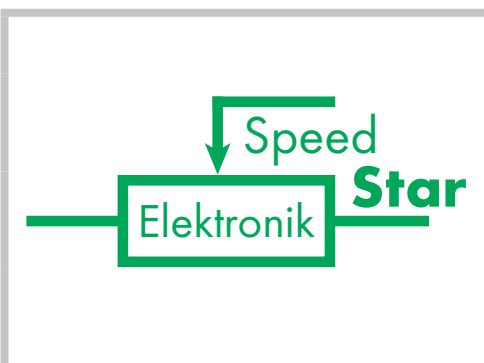
Radiant elements in mm	Use / characteristics
Ø 180/210	Small hobs Suitable for small cookware
Ø 230	Small and medium hobs Suitable for small and medium cookware
Ø 270	Large hobs Highly recommended for large cookware



Radiant elements in mm	Use / characteristics
240 x 240	Medium and large hobs Suitable for all cookware
270 x 270	Medium and large hobs Highly recommended for large cookware



Radiant hobs	Use / characteristics
Manual double ring	The size of the heating element can be manually adjusted to the size of the saucepan by switching the outer ring on or off.
Electric pan detection	Switches the radiant element off automatically when the pan is lifted off the hob. This has a significant impact on reducing operating costs in the kitchen.



Design	Use / characteristics
Speedstar	Speedstar electronically adjusted by potentiometer – quick, high-performance.
with automatic double ring	A sensor enables the size of the heat zone to be automatically adjusted to the size of the saucepan. The outer ring switches on automatically if required.
With electronic pan detection	Switches the radiant element off automatically when the pan is lifted off the hob. This has a significant impact on reducing operating costs in the kitchen.



Speedstar radiant hob with warming function	
WHFS	Warming/cooking function up to 250°C for Speedstar radiant hobs with a 4-digit display

Cooking
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the catering
industry



Berner Light-Star

Energy-saving salamander

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Hi-Light heating element





Electronic controls


Salamanders


- Energy-saving salamander featuring Hi-Light technology
- Temperature controlled by means of fully height-adjustable heating elements
- Simple operation thanks to a combination of touchpad and dial
- Additional warming feature enables extra functionality
- Optional automatic plate recognition function

Light-Star energy-saving salamanders





	Salamanders Light-Star GN 2/3 2 heat zones - full heat zone - left heat zone	Model	Inner height in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in Euro
		BSALH40	220	400x500x525	230 V	3.0 kW	2,290.00
		BSALH40TE	220	400x500x525	230 V	3.0 kW	2,590.00
		Height-adjustable Hi-Light heating element. Electronic time 0-15 min. 2-setting hotplate function Heat-up time approx. 5 sec. Controlled by dial and sensor keypad (touch). Removable drip tray and grid shelf. incl. wall fitting. TE models feature automatic plate detection.					

	Salamanders Light-Star GN 1/1 2 heat zones - full heat zone - central heat zone	Model	Inner height in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSALH60	220	600x500x525	400 V	4.5 kW	2,990.00
		BSALH60TE	220	600x500x525	400 V	4.5 kW	3,290.00
		Height-adjustable Hi-Light heating element. Electronic time 0-15 min. 2-setting hotplate function Heat-up time approx. 5 sec. Controlled by dial and sensor keypad (touch). Removable drip tray and grid shelf. incl. wall fitting. TE models feature automatic plate detection.					

	Salamanders Light-Star GN 1/1 + 2 heat zones - full heat zone - central heat zone	Model	Inner height in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSALH75	220	750x500x525	400 V	6.0 kW	3,290.00
		BSALH75TE	220	750x500x525	400 V	6.0 kW	3,590.00
		Height-adjustable Hi-Light heating element. Electronic time 0-15 min. 2-setting hotplate function Heat-up time approx. 5 sec. Controlled by dial and sensor keypad (touch). Removable drip tray and grid shelf. incl. wall fitting. TE models feature automatic plate detection.					

	Salamanders	Model	Inner height in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	GN 1/1 1 heat zone 3 shelf heights	BSAL1	240	600x400x470	230 V	3.0 kW	2,090.00	
		WKBSAL1	Optional: CNS wall bracket					160.00
		Hi-Light heating element. Electronic time 0–15 min. 2-setting hotplate function 9-level power setting. Removable rear panel to enable loading from both sides. Controlled by dial and sensor keypad (touch).						

Salamander options

	Coloured control panel 	Optional	Description	Price in euro
		SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial	260.00
			Ø 70 mm	

Cooking
equipment for
the catering
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Beef-Star Generation II High-temperature grill **800° C**

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Models BBFS1 and BBFS2 feature red hot cast iron heating element





Models BBFS1 and BBFS2 feature a height-adjustable grid shelf



Beef-Star


- Multi-functional high-temperature grill
- Can be used for high-temperature grilling, standard grilling and as a salamander.
- Searing zone, cooking zone and rest zone
- Beef-Star Mini with 4 different shelf heights
- Beef-Star 1 & 2 includes grid shelf with 6 adjustable height settings
- Timer with digital display and memory function


Beef-Star high-temperature grill Generation II



	Beef-Star Size 1	2 heat zones		Model	Grid shelf dimensions in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
				BBFS1	345x345	600x520x630	400 V	10.5 kW	7,690.00
				CNS 18/10 casing, grid shelf with 6 adjustable height settings. Electronically controlled red hot cast iron heating element, 2 heat zones up to 800°C and 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 2 clamps and 1 set of tongs. Heat-up time approx. 10 min. 16 A plug and 20-mm spacer bolt at rear of appliance casing.					
				OFCW	Optional: Top of casing cream				490.00
				OFW	Optional: Top of casing white				490.00




	Beef-Star Size 2	GN 1/1	2 heat zones		Model	Grid shelf dimensions in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
					BBFS2	540x330	800x520x630	400 V	15.8 kW	9,890.00
					CNS 18/10 casing, grid shelf with 6 adjustable height settings. Electronically controlled red hot cast iron heating element, 2 heat zones up to 800°C and 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 2 clamps and 1 set of tongs. Heat-up time approx. 10 min. 32 A plug and 20-mm spacer bolt at rear of appliance casing.					
					OFCW	Optional: Top of casing cream				490.00
					OFW	Optional: Top of casing white				490.00

	Beef-Star Mini	1 heat zone 4 shelf heights	Model	Grid shelf dimensions in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
			BBFSM	310x220	400x360x570	230 V	3.2 kW	3,890.00
			CNS 18/10 casing, 4 different shelf heights. Electronically controlled ceramic element up to 800°C, with 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 1 clamp and 1 set of tongs. Heat-up time approx. 3 min.					

	Beef-Star Mini XL	2 heat zones 4 shelf heights	Model	Grid shelf dimensions in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
			BBFSMXL	480x220	580x360x570	400 V	4.8 kW	5,490.00
			CNS 18/10 casing, 4 different shelf heights. Electronically controlled ceramic element up to 800°C, with 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 1 clamp and 1 set of tongs. Heat-up time approx. 3 min.					



Beef-Star options

 	Silver-effect dial Gold-effect dial	Optional	Description	Price
				in euro
	Stainless steel dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
		AKE	Stainless steel dial	260.00
			Ø 70 mm	

Cooking
equipment for
the catering
industry



Hot-Star Generation II

Warming ovens and low-temperature ovens Oven

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN







Hot-Star Generation II


- A range of innovative and high-quality warming ovens and low-temperature ovens to enable flexibility in kitchens and food service
- Regulated electronically by touch-glass controls
- Portable and stackable


Warming ovens and low-temperature ovens

Hot-Star oven Generation II

	Warming cabinet Hot-Star Capacity 4 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS1	350x570x285	400x650x390	230 V	1.2 kW	2,990.00
		Warming/low-temperature oven with 4 x GN 1/1 65 mm shelves. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					

	Warming ovens and low-temperature ovens Hot-Star oven Capacity 4 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS1KTS	350x570x285	400x650x390	230 V	1.2 kW	3,390.00
		Automatic programme with core temperature control					
		Warming/low-temperature oven with 4 x GN 1/1 65 mm shelves and integrated core temperature probe. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					

	Warming cabinet Hot-Star flat Capacity 2 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS2	350x570x195	400x650x300	230 V	1.2 kW	2,790.00
		Warming/low-temperature oven with 2 x GN 1/1 65 mm shelves. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					

	Warming cabinet Hot-Star with drawer Capacity GN 1/1 - 150 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS2S	350x570x195	400x650x300	230 V	1.2 kW	3,390.00
		Warming/low-temperature oven with drawer GN 1/1 150 mm. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					

	Coloured door/ drawer	Optional	Description	Price
				in euro
		TSFS	Black door RAL 9005	395.00
		TSFW	White door RAL 9003	395.00
		TSFR	Red door RAL 3002	395.00
		TSFG	Green door RAL 6037	395.00
		Available for all Hot-Star models		

Warming ovens and low-temperature ovens

Hot-Star Mega oven Generation II



Warming cabinet Hot-Star Mega

Capacity
6 x GN 1/1 - 65
or
3 x GN 1/1 - 150
Temperature range
30° - 120°C
130°C disinfection
Countertop, wall-mounted
or built-in

Model	Inner dimensions in mm WxDxH	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHS6	350x570x500	400x650x600	230 V	2.0 kW	4,390.00
Large-size warming/low-temperature oven with 6 x GN 1/1 65 mm shelves or 3 x GN 1/1 150 shelves. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					



Warming ovens and low-temperature ovens Hot-Star oven Mega

Capacity
6 x GN 1/1 - 65
or
3 x GN 1/1 - 150
Temperature range
30° - 120°C
130°C disinfection
Countertop, wall-mounted
or built-in

Model	Inner dimensions in mm WxDxH	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHS6KTS	350x570x500	400x650x600	230 V	2.0 kW	4,790.00
Automatic programme with core temperature control					
Large-size warming/low-temperature oven with 6 x GN 1/1 65 mm shelves or 3 x GN 1/1 150 shelves and integrated core temperature probe. Casing made from CNS 18/10 with front and rear ventilation. Electronic temperature control.					



Wall bracket
Suitable for use with
BHS1, BHS1KTS,
BHS2KTS,
BHS2, BHS2S,
BHS6, BHS6KTS

Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
HSWK	Stainless steel	400x600x350	12.0 kg	320.00



Trolley
Suitable for use with
BHS1, BHS1KTS,
BHS2KTS,
BHS2, BHS2S,
BHS6, BHS6KTS

Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
HSTW	Stainless steel	410x600x290	13.0 kg	540.00



Perforated container
Suitable for use with
BHS1, BHS1KTS,
BHS2KTS,
BHS2, BHS2S,
BHS6, BHS6KTS

Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
HSBG	Stainless steel	GN 1/1 - 150		520.00
Perforated GN container with grill insert. Excellent heat distribution due to perforations on 4 sides. Solid base to contain liquids.				

Cooking
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Induction Stockpot stove

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Induction & electric stockpot stoves



Compact induction stockpot stove

Ceran glass
468 x 468 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIHK9	round, 350	480x480x465	400 V	9.0 kW	4,390.00
ITC	Temperature regulation controls up to 250 °C				450.00
Height adjustable up to 665 mm, with 4 feet. Holds saucepans up to 70 l. capacity. Saucepan base must be wider than Ø 240mm					



Mobile compact stockpot stove

Ceran glass
468 x 468 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIHKR9	round, 350	480x520x535	400 V	9.0 kW	4,690.00
ITC	Temperature regulation controls up to 250 °C				450.00
Height including stainless steel tubular handle (880–1080 mm) Height adjustable up to 735 mm, with 4 x 100 mm casters (incl. 2 lockable casters) for pans up to 70 l. capacity Saucepan base must be wider than Ø 240mm					



Stainless steel saucepan

Model	Outer dimensions Ø in mm	Height of saucepan Ø in mm	Weight in kg	Contents in ltr.	Price in euro
BHKT	450 mm	460 mm	11.2 kg	70	395.00
Stainless steel saucepan with lid					



Traditional electric stockpot stove with cast iron boiling plate

Model	Simmer plate in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEHK5	round, 400	550x550x500	400 V	5.0 kW	2,090.00
CNS casing 18/10 with waste collection drawer. Cast iron boiling plate 400 mm. Main switch (3 power settings) with ON lamp and overheat shut-off. Height-adjustable feet.					



ITC cooking (Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right, or by directly setting the exact temperature up to 250 °C by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Cooking
equipment for
the catering
industry



Induction MINI countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Induction

- space-saving
- compact countertop appliances
- professional appliances for smaller kitchens
- thousands in operation

MINI countertop induction range

BEST-SELLER

Induction range with 1 cooking zone
Ceran glass 290 x 290 x 4 mm

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BM3.5	round, 210	340x405x110	230 V	3.5 kW	1,290.00

With fully adjustable power controls and digital displays beneath the glass.
Fitted with plug. Integrated Pan Quality Control display PQC.

 1 week



Induction range with
1 cooking zone
Ceran glass
290 x 290 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BM2.5	round, 210	340x405x110	230 V	2.5 kW	1,150.00
BM3.5	round, 210	340x405x110	230 V	3.5 kW	1,290.00
BM5.0	round, 210	340x405x120	400 V	5.0 kW	1,850.00
WHF	Optional: Warming function up to 110 °C				145.00

With fully adjustable power controls and digital displays beneath the glass.
Fitted with plug. Integrated Pan Quality Control display PQC.

Top wok stand
Suitable for the top of
models
BM2.5, BM3.5 and
BM5.0



Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
WA2	Stainless steel	340x340x60	1.400 kg	220.00

Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard.
When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.



MINI countertop induction range



Induction range with
2 cooking zones,
back and front
Ceran glass
290 x 475 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BM2K3.5	2 x round, 210	340x585x110	230 V	2 x 1.8 = 3.5 kW	1,650.00
1 + 1 Powerstar	2 x 1.8 kW per cooking zone or 1 x 3.5 kW at the front				
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					



Induction range with
2 cooking zones,
side by side
Ceran glass
540 x 290 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BM2Q3.5	2 x round, 210	600x380x110	230 V	2 x 1.8 = 3.5 kW	1,750.00
BM2Q6	2 x round, 210	600x380x110	400 V	2 x 3.0 = 6.0 kW	2,150.00
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Induction range with
4 cooking zones
Ceran glass
540 x 475 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BM4K7	4 x round, 210	600x585x110	400 V	4 x 1.8 = 7.0 kW	4,390.00
2 + 2 Powerstar	4 x 1.8 kW per cooking zone or 2 x 3.5 kW at the front				
WHF	Optional: Warming function (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

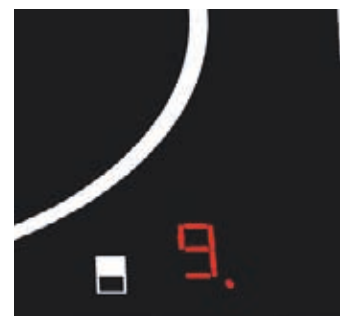


Display information:


Each cooking zone has its own digital display beneath the Ceran glass, showing the power setting (level 1 to 9) of the corresponding cooking zone.



PQC



All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.






Countertop **MINI** induction wok hob

	Induction wok hob with a Ceran glass bowl Recess 300 mm diameter without wok	Model	Coil Ø in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWM3.5	round, 300	330x380x175	230 V	3.5 kW	1,690.00
		With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

	Wok Suitable for use with BWM and WA2	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
		Wok					
	Wok Suitable for use with BWM and WA2	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
		Extra-light wok for easy use					

	Wok Suitable for use with BWM and WA2	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
		Wok (non-stick)					
	Wok Suitable for use with BWM and WA2	WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
		Wok					

	Wok lid	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
	Suitable for use with woks	WD1	Stainless steel	390 mm	0.800 kg	4 (5)	145.00
	WPR1 and WPA1	Lid for wok					

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

Small countertop **MINI** induction wok hob



Induction wok hob
with a Ceran glass
bowl Wok recess
Ø250 mm,
wok not included

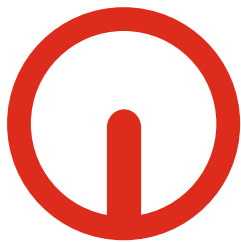
Model	Coil Ø in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWMS3.0	round, 250	330x350x160	230 V	3.0 kW	1,290.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Wok
Suitable for use with
BWMS3.0

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPLK1	Stainless steel	305 mm	0.900 kg	2 (3)	145.00
Extra-light wok for easy use					

Cooking
equipment for
the catering
industry



Induction

Worktop appliances System 45

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Induction

- High-performance
- Energy-saving
- For continual, heavy-duty use
- Thousands in operation
- When only the best will do

Worktop induction appliances **System 45**



BEST-SELLER

Induction range with 1 cooking zone

Ceran glass 350 x 350 x 4 mm

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1KS2.5	230 round	400x455x120	230 V	2.5 kW	1,950.00
BI1KS3.5	230 round	400x455x120	230 V	3.5 kW	1,950.00
BI1KS5	230 round	400x455x120	400 V	5.0 kW	2,190.00
EWHF Enhanced warming and cooking feature with a temperature range up to 250 °C					200.00

1 week



BEST-SELLER

Induction wok hob

with a Ceran glass bowl, wok recess Ø 300 mm, **wok not included**

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWK3.5	round, 300	400x455x180	230 V	3.5 kW	2,390.00
BWK5	round, 300	400x455x180	400 V	5.0 kW	2,890.00
BWK7	round, 300	400x455x180	400 V	7.0 kW	3,090.00
BWK8.5RS	round, 300	400x455x180	400 V	8.5 kW	3,390.00

Danger! Extremely high power. Do not use if inexperienced!

ITC	Temperature regulation controls up to 250 °C	350.00
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1 week



ITC cooking

(Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Countertop **flat** induction range



Induction range with
1 cooking zone
Ceran glass
350 x 350 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1KS2.5	230 round	400x455x120	230 V	2.5 kW	1,950.00
BI1KS3.5	230 round	400x455x120	230 V	3.5 kW	1,950.00
BI1KS5	230 round	400x455x120	400 V	5.0 kW	2,190.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Induction range with
1 cooking zone
Ceran glass
350 x 350 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1K3.5	square 270	400x455x120	230 V	3.5 kW	2190.00
BI1K5	square 270	400x455x120	400 V	5.0 kW	2,590.00
BI1K7	square 270	400x455x120	400 V	7.0 kW	2,850.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
ITC	Temperature regulation controls up to 250 °C				350.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Induction range with
1 cooking zone
Ceran glass
350 x 350 x 4 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1KF5	square 280 full-surface	400x455x120	400 V	5.0 kW	2,850.00
BI1KF7	square 280 full-surface	400x455x120	400 V	7.0 kW	3150.00
WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					





Mega induction
range with
1 cooking zone
Ceran glass
388 x 388 x 6 mm





Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1K8.5M	square 300	440x500x130	400 V	8.5 kW	3,290.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
ITC	Temperature regulation controls up to 250 °C				350.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Countertop **high** induction range

	Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1FP3.5	square 270	400x455x180	230 V	3.5 kW	2,490.00
		BI1FP5	square 270	400x455x180	400 V	5.0 kW	2,850.00
		BI1FP7	square 270	400x455x180	400 V	7.0 kW	2,990.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
		ITC	Temperature regulation controls up to 250 °C				350.00


With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.

	Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm Includes 5-sensor function 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1FF5	square 300 full-surface	400x455x180	400 V	5.0 kW	3,390.00
		BI1FF7	square 300 full-surface	400x455x180	400 V	7.0 kW	3,590.00
		WHF5F/1	Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C				275.00



With fully adjustable power controls and digital display beneath the glass, including 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC. Fitted with plug.


	Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm Includes 5-sensor function 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1SP	square 320 full-surface	400x455x180	400 V	8.0 kW	3,790.00
		WHF5F/1	Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C				275.00


With fully adjustable power controls and digital display beneath the glass, including 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC. Fitted with plug.


	Top wok stand Suitable for the top of all models except BM2.5, BM3.5 and BM5.0 without wok	Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
		WA1	Stainless steel	400x400x60	1.800 kg	275.00

Countertop induction wok hob



	Induction wok hob with a Ceran glass bowl Recess 300 mm diameter without wok					
	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BWK2.5	round, 300	400x455x180	230 V	2.5 kW	2,390.00
	BWK3.5	round, 300	400x455x180	230 V	3.5 kW	2,390.00
	BWK5	round, 300	400x455x180	400 V	5.0 kW	2,890.00
	BWK7	round, 300	400x455x180	400 V	7.0 kW	3,090.00
	BWK8.5RS	round, 300	400x455x180	400 V	8.5 kW	3,390.00
Danger! Extremely high power. Do not use if inexperienced!						
ITC		Temperature regulation controls up to 250 °C				350.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.						
 1 week						



 <p>Double wok hob with 2 cooking zones, side by side with a Ceran glass bowl Wok recess 300 mm diameter Woks not included</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BW2K10	2 x round, 300	800x455x180	400 V	2 x 5.0 = 10.0 kW	5250.00
	With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					


 <p>Flat induction wok hob with a Ceran glass bowl Wok recess 300 mm diameter without wok</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BFW3.5	round, 300	400x665x120	230 V	3.5 kW	2,590.00
	BFW5	round, 300	400x665x120	400 V	5.0 kW	3,090.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.						



 <p>High induction wok hob with a Ceran glass bowl Wok recess 300 mm diameter without wok</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BFWH3.5	round, 300	400x600x200	230 V	3.5 kW	2,950.00
	BFWH5	round, 300	400x600x200	400 V	5.0 kW	3,290.00
	BFWH7	round, 300	400x600x200	400 V	7.0 kW	3,490.00
	ITC Temperature regulation controls up to 250 °C					350.00
	With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

Induction wok hob accessories

	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
		Wok, WPR1ITC required for ITC					
	Wok Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
		Extra-light wok for easy use. WPL1ITC required for ITC					

	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
		Non-stick wok. WPA1ITC required for ITC					
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
		Wok, also suitable for ITC					

	Wok lid Suitable for use with Wok WPR1 and WPA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WD1	Stainless steel	390 mm	0.800 kg	4 (5)	145.00
		Lid for wok					

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

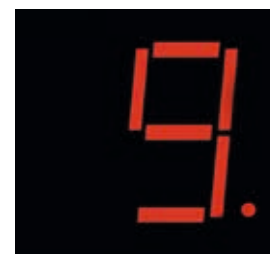


Display information:

Each cooking zone has its own digital display beneath the Ceran glass, showing the power setting (level 1 to 9) of the corresponding cooking zone.

PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.



Large countertop **induction wok hob**



Large induction wok hob
with a Ceran glass bowl Wok recess 400 mm diameter **without wok**

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWBK9	round, 400	500x555x240	400 V	9.0 kW	4,990.00
ITC	Temperature regulation controls up to 250 °C				350.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					



Wok
Suitable for use with BWBK9

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	440.00
WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	455.00
Wok for large wok hob, WPR2ITC required for ITC					



Wok
Suitable for use with BWBK9

WPS2	Steel	470 mm	1.900 kg	5 (9)	190.00
Wok for large wok hob, also suitable for ITC					

Extra equipment for System 45 **boiling pans/bain-maries**



Boiling pans/bain-maries
GN 2/3-150

3 power settings for energy-saving operation.




Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BUK6	1 heat zone	400x455x180	400 V	6.0 kW	2,390.00
With main switch (3 power settings), ON lamp and thermostat with heat display lamp in the panel.					
Includes drain tap and perforated tray. Does not include container. No water inlet. Fitted with plug.					



Container set
Suitable for use with BUK6

Model	Details	Outer dimensions in mm WxDxH	Price in euro
BNKSET45			380.00
Comprising 4 pasta baskets: 4 x GN1/6 each measuring 143 x 163 x 160 mm			

Boiling pans/bain-maries

	Boiling pans GN 1/1-150 3 power settings for energy-saving operation.	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BUKH1/1	1 heat zone	400x600x200	400 V	7.0 kW	2,090.00
		With main switch (3 power settings), ON lamp and thermostat with heat display lamp in the panel.					
		Includes drain tap and perforated tray. Does not include container. No water inlet. Fitted with plug.					
	Bain-marie GN 1/1-150 indirect heat for easy cleaning	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWBH1/1	1 heat zone	400x600x200	230 V	1.8 kW	1,390.00
		With main switch, ON lamp and fully adjustable temperature control from 50–85 °C					
		Includes drain tap and perforated tray. Does not include container. No water inlet. Fitted with plug.					
	Sous-vide cooker GN 1/1-150 Temperature range 30 °- 90 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSWH1/1	1 heat zone	400x600x200	230 V	3.0 kW	2,550.00
		Microprocessor controls with core temperature probe and sensor keypad with fully adjustable temperature settings between 30 °C and 90 °C. CNS 18/10 casing, incl. perforated tray, hinged stainless steel lid and drain tap. Does not include container. No water inlet. Fitted with plug.					

Countertop **flat** induction range

2 cooking zones



Induction range with
2 hobs,
back and front
Ceran glass
350 x 560 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2K3.5	2 x round, 210	400x665x120	230 V	2 x 1.8 = 3.5 kW	2,990.00
1 + 1 Powerstar	2 x 1.8 kW per cooking zone or 1 x 3.5 kW at the front				
WHF	Optional: Warming function (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					



Induction range with
2 hobs,
back and front
Ceran glass
350 x 560 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2K7	2 x 230 round	400x665x120	400 V	2 x 3.5 = 7.0 kW	3,890.00
BI2K10	2 x 230 round	400x665x120	400 V	2 x 5.0 = 10.0 kW	4290.00
WHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					



Induction range with
2 hobs,
back and front
Ceran glass
350 x 650 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KT10	2 x round, 260	400x765x120	400 V	2 x 5.0 = 10.0 kW	4990.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					




Induction range with
2 hobs,
back and front
Ceran glass
350 x 560 x 6 mm




Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KH3.5	2 x round, 210	400x600x200	230 V	2 x 1.8 = 3.5 kW	3,290.00
1 + 1 Powerstar	2 x 1.8 kW per cooking zone or 1 x 3.5 kW at the front				
BI2KH7	2 x 230 round	400x600x200	400 V	2 x 3.5 = 7.0 kW	3,990.00
BI2KH10	2 x 230 round	400x600x200	400 V	2 x 5.0 = 10.0 kW	4,750.00
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				145.00
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

Flex countertop induction range



Flex

Induction range with 2 hobs, back and front
Ceran glass
350 x 560 x 6 mm





punkt star


Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2K7FL	2 x square 250	400x665x120	400 V	2 x 3.5 = 7.0 kW	4,490.00
BI2K10FL	2 x square 250	400x665x120	400 V	2 x 5.0 = 10.0 kW	4,790.00

With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Includes enhanced warming and cooking feature that controls the temperature of the cooking zone up to 250 °C. Integrated Pan Quality Control display PQC.



Flex accessories



	<p>Top griddle pan with removable splash guard</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL500	284x504x20	approx. 290x510 (560 with handles)	1,390.00
		BGAFLR500	284x504x20	290x510 (560 with handles)	1,590.00


	<p>Top roasting pan Pan height 100 mm</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL500	284x504x60	approx. 290x510 (560 with handles)	1,490.00



	Top pasta pan (light)	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
	Suitable for use with Flex appliances Does not include appliance	BPALFL	300x500x150	approx. 325x530x150	860.00
		incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			

Countertop **flat** induction range with 2 or 4 cooking zones


	<p>Induction range with 2 cooking zones, side by side Ceran glass 650 x 350 x 6 mm</p> <p></p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
		BI2KQ7	2 x 230 round	700x455x120	400 V	2 x 3.5 = 7.0 kW	3,990.00	
		BI2KQ10	2 x 230 round	700x455x120	400 V	2 x 5.0 = 10.0 kW	4,690.00	
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					200.00
		With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .						

 <p>Induction range with 2 cooking zones, side by side Ceran glass 650 x 350 x 6 mm</p> 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2KFQ10	2 x square 280 full-surface	700x455x120	400 V	2 x 5.0 = 10.0 kW	5,450.00
	WHF5F/2	Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C with 5-sensor function (all cooking zones)				550.00
	With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC .					


	Induction range with 4 cooking zones	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	Ceran glass 650 x 560 x 6 mm	BI4KT14K	4 x 230 round	700x665x120	400 V	4 x 3.5 = 14.0 kW	7,490.00	
		BI4KT20K	4 x 230 round	700x665x120	400 V	4 x 5.0 = 20.0 kW	8590.00	
		WHF	Optional: Warming function up to 110 °C (Price per cooking zone)					145.00
		With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control displayPQC. With 32 A plug.						

  <p>Silver-effect dial Gold-effect dial</p>	Optional	Description	Price in euro
	AKS	Supplement for silver-effect dial, per unit	30.00
	AKG	Supplement for gold-effect dial, per unit	50.00

Countertop **flat** induction range with **sensor keypad**




Induction range with
1 cooking zone
Ceran glass
350 x 350 x 4 mm




Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1K3.5T	square 270	400x455x120	230 V	3.5 kW	2,390.00
BI1K5T	square 270	400x455x120	400 V	5.0 kW	2,790.00
EWHF Enhanced warming and cooking feature with a temperature range up to 250 °C					200.00
ITC Temperature regulation controls up to 250 °C					350.00

With sensor keypad and digital display in a panel beneath the glass.
Fitted with plug. Integrated Pan Quality Control display **PQC**.




Induction range with
1 cooking zone
Ceran glass
350 x 350 x 4 mm




Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1KF5T	square 280 full-surface	400x455x130	400 V	5.0 kW	3,050.00
WHF5F/1 Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C with 5-sensor function					275.00

With sensor keypad and digital display in a panel beneath the glass.
Fitted with plug. Integrated Pan Quality Control display **PQC**.




Top wok stand
Suitable for use
with the
BI1K and BI1KF
without wok


Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
WA1	Stainless steel	400x400x60	1.800 kg	275.00



Enhanced warming function


This optional extra is an enhance warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. The cooking zones can be operated either in power or temperature mode with a 4-digit display.








ITC cooking

(Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Countertop induction wok hob with sensor keypad



Induction wok hob
with a Ceran glass
bowl Recess 300 mm
diameter
without wok

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWK2.5T	round, 300	400x455x180	230 V	2.5 kW	2,590.00
BWK3.5T	round, 300	400x455x180	230 V	3.5 kW	2,590.00
BWK5T	round, 300	400x455x180	400 V	5.0 kW	3,090.00
BWK7T	round, 300	400x455x180	400 V	7.0 kW	3,290.00
ITC	Temperature regulation controls up to 250 °C				350.00
With sensor keypad and digital display in a panel beneath the glass. Fitted with plug.					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC					



Wok
Suitable for use with
BWK, BHWK,
BWM and WA1

WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
Extra-light wok for easy use. WPL1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
Wok, also suitable for ITC					



Wok lid
Suitable for use with
Wok
WPR1 and WPA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WD1	Stainless steel	390 mm	0.800 kg	4 (5)	145.00
Lid for wok					

Cooking
equipment for
the catering
industry



Induction System 45

COMBI-STAR and top equipment

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN









Induction


- compact, solid construction
- multi-functional
- perfect for live cooking, outside catering and buffets

Countertop **COMBI-STAR** induction range with top equipment

 <p>Induction range with COMBI-STAR Ceran glass 350 x 350 x 6 mm</p> <p></p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1K3.5TK	square 270	400x455x120	230 V	3.5 kW	2,490.00
	BI1K5TK	square 270	400x455x120	400 V	5.0 kW	2,890.00
With sensor keypad and digital display in a panel beneath the glass. Fitted with plug.						

 <p>Griddle pan attachment</p> <p>exclusive for KOMBI-STAR Induction range</p> <p>Does not include appliance</p>	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
	BAG	300 x 300	405x400x45 (90)	1,290.00
	Top griddle element with 2 handles, splash guard and removable fat drip container to enable flexible use of this countertop appliance with sensor keypad.			

 <p>Pasta attachment</p> <p>exclusive for KOMBI-STAR Induction range</p> <p>Does not include appliance</p>	Model	Inner dimensions in GN	Dimensions in mm WxDxH	Price in euro
	BAP	GN2/3-150	405x400x170 (215)	1,590.00
	Top pasta boiler pan with 2 handles and removable perforated tray for flexible use of this countertop appliance with sensor keypad. Supplied with 4 baskets BNK1/6.			

 <p>Top wok stand Suitable for use with BI1K without wok</p>	Model	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
	WA1	Stainless steel	400x400x60	1.800 kg	275.00

COMBI-STAR accessories



Pasta basket GN1/6
Suitable for use with BAP

Model	Outer dimensions in mm WxDxH	Price in euro
BNK1/6K	143x163x160	99.00
1 pasta basket with handle		



Individual portion pasta basket
Suitable for use with BAP

Model	Outer dimensions in mm WxDxH	Price in euro
BNK1/3K	298x163x160	139.00
1 pasta basket with 2 handles		



Wok
Suitable for use with BWK, BW2K, BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC					



Wok
Suitable for use with BWK, BHWK, BWM and WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
Extra-light wok for easy use. WPL1ITC required for ITC					



Wok
Suitable for use with BWK, BW2K, BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC					



Wok
Suitable for use with BWK, BW2K, BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
Wok, also suitable for ITC					

Cooking
equipment for
the catering
industry



Buffet equipment Induction hot plate Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN











Buffet equipment

- attractive, functionally designed for buffet operations
- casing and Ceran glass available in different colours
- controlled using wipe-control sensor keypad

Countertop induction hotplate with sensor keypad

	Single-zone induction hotplate Ceran glass 388 x 388 x 4 mm Carcass CNS 18/10 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1W	square 270	393x393x100	230 V	1.0 kW	1,890.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage. With wipe-control sensor keypad and digital display. Fitted with plug.					

	Single-zone induction hotplate Black Ceran glass 388 x 388 x 4 mm Black CNS 18/10 carcass 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1WS	square 270	393x393x100	230 V	1.0 kW	2,190.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage. With wipe-control sensor keypad and digital display. Fitted with plug.					

	Single-zone induction hotplate White Ceran glass 388 x 388 x 4 mm White CNS 18/10 carcass 	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1WW	square 270	393x393x100	230 V	1.0 kW	2,190.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage. With wipe-control sensor keypad and digital display. Fitted with plug.					

Connection option:
3 x 1.0 kW appliances per socket



Countertop induction hotplate with sensor keypad



2-zone induction hotplate

Ceran glass
388 x 388 x 4 mm

Carcass CNS 18/10



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B11FW	square 300	393x393x100	230 V	1.5 kW	2,190.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display. Fitted with plug. Right- and left-hand temperatures can be controlled separately.					



2-zone induction hotplate

Black Ceran glass
388 x 388 x 4 mm

Carcass CNS 18/10
black



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B11FWS	square 300	393x393x100	230 V	1.5 kW	2,490.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display. Fitted with plug. Right- and left-hand temperatures can be controlled separately.					



2-zone induction hotplate

White Ceran glass
388 x 388 x 4 mm

Carcass CNS 18/10
white







Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B11FWW	square 300	393x393x100	230 V	1.5 kW	2,490.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display. Fitted with plug. Right- and left-hand temperatures can be controlled separately.					

Induction hotplate:
Induction chafing dish





Countertop GN 1/1 induction hotplates with sensor keypad

	Induction hotplate with 2 zones, back and front GN1/1 Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10		Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
			BI2W	260x460	330x530x100	230V	1.5 kW	2,290.00
			Induction hotplate up to 100°C					
			WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
			With wipe-control sensor keypad and digital display. Fitted with plug. Front and back temperatures can be controlled separately.					

	Induction hotplate with 2 zones, back and front GN1/1
	Black Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10 black
	
	GN
	punkt star

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2WS	260x460	330x530x100	230V	1.5 kW	2,590.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display. Fitted with plug. Front and back temperatures can be controlled separately.					

	Induction hotplate with 2 zones, back and front GN1/1	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	White Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10 white	BI2WW	260x460	330x530x100	230V	1.5 kW	2,590.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display. Fitted with plug. Front and back temperatures can be controlled separately.					

Induction hotplate:
Ceramic induction cookware



Countertop hotplates

Radiant Ceran hobs



Electric hotplate
1 heat zone 1/1
Ceran glass
320 x 520 x 4 mm
Carcass CNS 18/10
Heating element
290 x 450 mm

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BAWH1	30 to 110°C	330x530x100	230 V	1.0 kW	1,190.00
BAWH1S	50 to 150°C	330x530x100	230 V	1.0 kW	1,190.00

Panel contains thermostat and ON lamp. Fitted with plug.



Electric hotplate
1 heat zone 2/1
Ceran glass
650 x 520 x 4 mm
Carcass CNS 18/10
heating element
612 x 450 mm

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BAWH2	30 to 110°C	660x530x100	230 V	1.5 kW	1,590.00
BAWH2S	50 to 150°C	660x530x100	230 V	1.5 kW	1,590.00

Panel contains thermostat and ON lamp. Fitted with plug.



Electric hotplate
2 heat zones,
(2/1, 1/1) 3/1
Ceran glass
970 x 520 x 4 mm
Carcass CNS 18/10
heating element
1 x 612 x 450 mm
1 x 290 x 450 mm

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BAWH3	30 to 110°C	980x530x100	230 V	2.5 kW	2190.00
BAWH3S	50 to 150°C	980x530x100	230 V	2.5 kW	2190.00

Panel contains thermostat and ON lamp. Fitted with plug.

Cooking
equipment for
the catering
industry



Hot&Cold
Countertop appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Countertop appliances **Hot & cold GN 1/1**



Hot & cold countertop appliance GN1/1

Ceran glass
340 x 540 x 4 mm
Carcass CNS 18/10

Temperature range
-6 °C to +140 °C

Model	Outer dimensions in mm WxDxH	Voltage in volts	Power in W	Price in euro
BAHC1	350x550x200	230V	850 W	3,290.00
With keypad and digital display. Fitted with plug. R134A refrigerant *** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***				



Hot & cold countertop appliance GN1/1

Black Ceran glass
340 x 540 x 4 mm
Black CNS 18/10
carcass

Temperature range
-6 °C to +140 °C

Model	Outer dimensions in mm WxDxH	Voltage in volts	Power in W	Price in euro
BAHC1S	350x550x200	230V	850 W	3,690.00
With keypad and digital display. Fitted with plug. R134A refrigerant *** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***				



Hot & cold countertop appliance GN1/1

White Ceran glass
340 x 540 x 4 mm
White CNS 18/10
carcass

Temperature range
-6 °C to +140 °C

Model	Outer dimensions in mm WxDxH	Voltage in volts	Power in W	Price in euro
BAHC1W	350x550x200	230V	850 W	3,690.00
With keypad and digital display. Fitted with plug. R134A refrigerant *** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***				

Cooking
equipment for
the catering
industry



Radiant hobs

Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN








Radiant hobs


- for kitchen use
- live cooking & outside catering

Countertop electric range with **radiant elements**

	<p>MINI electric range with radiant elements 1 hob</p> <p>Ceran glass 290 x 290 x 4 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BMS	round, 210	340x405x110	230 V	2.3 kW	530.00
		With power controls and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

	<p>System 45 electric range with radiant elements 1 hob Ceran glass 350 x 350 x 4 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1C	230 round	400x455x120	230 V	2.5 kW	630.00
		With power controls and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

	<p>System 45 electric range with radiant elements 1 hob Ceran glass 350 x 350 x 6 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1PQ	square 240	400x455x120	230 V	3.0 kW	795.00
		With power controls and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

	<p>System 45 electric range with radiant elements 1 hob Ceran glass 388 x 388 x 6 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1P	square 270	400x455x180	400 V	4.0 kW	1,290.00
		With thermostat and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

Countertop System MINI electric range with radiant elements



MINI electric range with radiant elements
2 cooking zones
back and front
Ceran glass
290 x 475 x 4 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2SK		340x585x110	230 V	= 3.5 kW	895.00
Front	1 x round, 200			1 x 2.0	
Back	1 x 180 round			1 x 1.5	
With energy controls and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					



MINI electric range with radiant elements
2 cooking zones
side by side
Ceran glass
540 x 290 x 4 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2SQ	2 x round, 180	600x380x110	230 V	2 x 1.7 = 3.4 kW	980.00
BS2SQP	2 x round, 210	600x380x110	400 V	2 x 2.3 = 4.6 kW	1,190.00
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					



MINI electric range with radiant elements
4 cooking zones
Ceran glass
540 x 475 x 4 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4SK		600x585x110	400 V	= 8.0 kW	1,890.00
Back	2 x round, 210			2 x 2.3	
Front	2 x round, 180			2 x 1.7	
With energy controls and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					



Ceran scraper


Optional	Description	Price in euro
PCSB	Large professional Ceran scraper	35.00


Power control:


the power controls regulate the temperature by switching the power on and off at intervals of varying length. The highest setting, D, ensures a continual supply of power.




Countertop System 45 electric range with **radiant elements**






	<p>System 45 electric range with radiant elements 2 cooking zones back and front Ceran glass 350 x 560 x 6 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2PC	2 x 230 round	400x665x120	400 V	2 x 3.0 = 6.0 kW	1,650.00
		With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

	System 45 electric range with radiant elements 2 cooking zones back and front Ceran glass 350 x 560 x 6 mm	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2HPC	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	1,890.00
		BS2HPCT	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2,490.00
		With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.							

	<p>System 45 electric range with radiant elements 2 cooking zones side by side Ceran glass 650 x 350 x 6 mm</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2PQ	2 x 230 round	700x455x120	400 V	2 x 3.0 = 6.0 kW	1,690.00
		With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					

	System 45 electric range with radiant elements 4 cooking zones Ceran glass 650 x 560 x 6 mm	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS4SPK		700x665x120	400 V	= 9.4 kW	2,590.00
		Back	2 x round, 230			2 x 3.0	
		Front	2 x round, 180			2 x 1.7	
		BS4PC	4 x 230 round	700x665x120	400 V	4 x 3.0 = 12.0 kW	2,790.00
		With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with 32 A plug.					

Countertop radiant hob accessories

		Optional	Description	Price
				in euro
 	Silver-effect dial Gold-effect dial			
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Ceran scraper			
		PCS	Ceran scraper	9.00
	Ceran scraper			
		PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent			
		CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	

Cooking
equipment for
the catering
industry



Griddles

Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN







Electric griddle

- heavy-duty hard-plated stainless steel surface
- specially ground and polished stainless steel for optimum cooking results
- extremely flat construction for multi-functional use
- heated using aluminium block heat storage technology
- Speed heating element optional (ultra-fast heat-up)
- high temperature stability and low radiating heat
- easy cleaning
- thousands in operation


Countertop flat electric griddle

	Griddle Cooking surface 320 x 520 mm, Hard-plated stainless steel, leakproof welding Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGA40	1 heat zone	400x660x120	230 V	3.5 kW	3,090.00
		BGA40S	1 heat zone	400x660x120	400 V	4.5 kW	3,090.00
		BGA40S Speed	1 heat zone	400x660x120	400 V	5.6 kW	3,890.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**

	Griddle Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel, leakproof welding Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAR40	1 heat zone	400x660x120	230 V	3.5 kW	3,390.00
		BGAR40S	1 heat zone	400x660x120	400 V	4.5 kW	3,390.00
		BGAR40S Speed	1 heat zone	400x660x120	400 V	5.6 kW	4,190.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**

	Griddle Cooking surface 420 x 520 mm, Hard-plated stainless steel, leakproof welding Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGA50	2 heat zones	500x660x120	400 V	6.0 kW	3,850.00
		BGA50 Speed	2 heat zones	500x660x120	400 V	7.6 kW	4,850.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

Heat-up time in minutes 20–200 °C



BGA 60 with aluminium block
7.5 kW

16 mins

BGA 60 **Speed**
9.4 kW

6 min.

Countertop flat electric griddle



Griddle

Cooking surface
520 x 520 mm,
Hard-plated stainless
steel,
leakproof welding

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGA60	2 heat zones	600x660x120	400 V	7.5 kW	4,390.00
BGA60Speed	2 heat zones	600x660x120	400 V	9.4 kW	5,390.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**



Griddle

1/2 of cooking sur-
face ridged
520 x 520 mm,
Hard-plated stainless
steel,
leakproof welding

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGA60H	2 heat zones	600x660x120	400 V	7.5 kW	4,690.00
BGA60HSpeed	2 heat zones	600x660x120	400 V	9.4 kW	5,690.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**



Griddle

Ridged cooking
surface
520 x 520 mm,
Hard-plated stainless
steel,
leakproof welding

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAR60	2 heat zones	600x660x120	400 V	7.5 kW	4,890.00
BGAR60Speed	2 heat zones	600x660x120	400 V	9.4 kW	5,890.00


Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**


Advantages of countertop griddles:


Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel. Heated using aluminium block heat storage technology. Low height makes this the perfect countertop appliance. Low radiating heat prevents the room from getting too hot. Quick and easy to clean.




Countertop flat electric griddle


	Griddle Cooking surface 720 x 520 mm, Hard-plated stainless steel, leakproof welding						
	Temperature range 60 ° - 300 °C						
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BGA80	2 heat zones	800x660x120	400 V	10.5 kW	5,190.00	
		BGA80Speed	2 heat zones	800x660x120	400 V	13.4 kW	6,390.00
Speed with 32 A plug							
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							


	Griddle 1/2 of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel, leakproof welding						
	Temperature range 60 ° - 300 °C						
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BGA80H	2 heat zones	800x660x120	400 V	10.5 kW	5,490.00	
		BGA80HSpeed	2 heat zones	800x660x120	400 V	13.4 kW	6,690.00
Speed with 32 A plug							
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							


	Griddle Cooking surface 920 x 520 mm, Hard-plated stainless steel, leakproof welding						
	Temperature range 60 ° - 300 °C						
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BGA100	2 heat zones	1000x660x120	400 V	10.5 kW	5,690.00	
		BGA100Speed	2 heat zones	1000x660x120	400 V	17.4 kW	7,090.00
		Speed with 32 A plug					
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

	Griddle 1/2 of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel, leakproof welding Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGA100H	2 heat zones	1000x660x120	400 V	10.5 kW	5,990.00
	BGA100HSpeed	2 heat zones	1000x660x120	400 V	17.4 kW	7,390.00
Speed with 32 A plug Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						







Countertop flat electric griddle

	Griddle					
	Cooking surface 350 x 325 mm, Hard-plated stain- less steel, leakproof welding					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGA40/45	1 heat zone	400x455x120	230 V	3.0 kW	2,290.00
	Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution.					
	Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

	Griddle Cooking surface 550 x 325 mm, Hard-plated stain- less steel, leakproof welding Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGA60/45	1 heat zone	600x455x120	400 V	5.0 kW	3,390.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution.					
		Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

	Griddle					
	Cooking surface 750 x 325 mm, Hard-plated stain- less steel, leakproof welding					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGA80/45	2 heat zones	800x455x120	400 V	7.0 kW	4,490.00
	Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution.					
	Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

Electric griddle options

		Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Teflon plug Suitable for use with griddles			
		WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Food turner Cleaning set Suitable for use with all griddles			
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Ridged surface	OR	Ridged surface as required	***UPON REQUEST***
			1/3, 1/2 or fully ridged	Delivery 6-8 weeks
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

Details

Fat drawer (removable) for removing food remnants and fat.



Countertop high electric griddle



Electric griddle
Cooking surface
320 x 520 mm,
Hard-plated stainless
steel

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHA40	1 heat zone	400x600x200	230 V	3.5 kW	2,890.00
BGHA40S	1 heat zone	400x600x200	400 V	4.5 kW	2,890.00
BGHA40Speed	1 heat zone	400x600x200	400 V	5.6 kW	3,690.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**



Electric griddle
Ridged cooking
surface
320 x 520 mm,
Hard-plated stainless
steel

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHAR40	1 heat zone	400x600x200	230 V	3.5 kW	3,190.00
BGHAR40S	1 heat zone	400x600x200	400 V	4.5 kW	3,190.00
BGHAR40Speed	1 heat zone	400x600x200	400 V	5.6 kW	3,990.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**



Electric griddle
Cooking surface
420 x 520 mm,
Hard-plated stainless
steel

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHA50	2 heat zones	500x600x200	400 V	6.0 kW	3,650.00
BGHA50Speed	2 heat zones	500x600x200	400 V	7.6 kW	4,650.00

Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).**

Heat-up time in minutes 20–200 °C




BGA 60 with aluminium block
7.5 kW


16 mins


BGA 60 Speed
9.4 kW


6 mins

Countertop high electric griddle


	Electric griddle Cooking surface 520 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGHA60	2 heat zones	600x600x200	400 V	7.5 kW	4,090.00
		BGHA60Speed	2 heat zones	600x600x200	400 V	9.4 kW	5,090.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					


	Electric griddle 1/3 of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C						
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BGHA60G	2 heat zones	600x600x200	400 V	7.5 kW	4,390.00	
		BGHA60GSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5,390.00
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							


	Electric griddle 1/2 of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHA60H	2 heat zones	600x600x200	400 V	7.5 kW	4,390.00
		BGHA60HSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5,390.00
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							


	Electric griddle Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHAR60	2 heat zones	600x600x200	400 V	7.5 kW	4,590.00
		BGHAR60Speed	2 heat zones	600x600x200	400 V	9.4 kW	5,590.00
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							

Countertop high electric griddle


	Electric griddle Cooking surface 720 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHA80	2 heat zones	800x600x200	400 V	10.5 kW	4,990.00
		BGHA80Speed	2 heat zones	800x600x200	400 V	13.4 kW	6,190.00
		Speed with 32 A plug					
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

	Electric griddle 1/2 of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGHA80H	2 heat zones	800x600x200	400 V	10.5 kW	5,290.00
	BGHA80HSpeed	2 heat zones	800x600x200	400 V	13.4 kW	6,490.00
Speed with 32 A plug						
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						

	Electric griddle Cooking surface 920 x 520 mm, Hard-plated stainless steel					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGHA100	2 heat zones	1000x600x200	400 V	10.5 kW	5,390.00
	BGHA100Speed	2 heat zones	1000x600x200	400 V	17.4 kW	6,790.00
Speed with 32 A plug						
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						

	Electric griddle 1/2 of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGHA100H	2 heat zones	1000x600x200	400 V	10.5 kW	5,690.00
	BGHA100HSpeed	2 heat zones	1000x600x200	400 V	17.4 kW	7,090.00
Speed with 32 A plug						
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						

Electric griddle options

		Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Teflon plug Suitable for use with griddles			
		WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Food turner Cleaning set Suitable for use with all griddles			
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Ridged surface	OR	Ridged surface as required	***UPON REQUEST***
			1/3, 1/2 or fully ridged	Delivery 6-8 weeks
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

Aluminium block heat storage technology

- outstanding heat storage capacity
- even heat distribution
- rapid energy transfer



Countertop deep electric griddle



Hard-plated
electric bratt pan
Cooking surface
340 x 540 mm

Pan height 60 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHA40T	1 heat zone	400x600x200	400 V	4.5 kW	2,990.00
BGHA40TSpeed	1 heat zone	400x600x200	400 V	5.8 kW	3,790.00

Cooking surface 15 mm thick, inside height of pan 60 mm, round drain hole (Ø 55 mm) Thermostatically controlled with a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).



Hard-plated
electric bratt pan
Cooking surface
540 x 540 mm

Pan height 60 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHA60T	2 heat zones	600x600x200	400 V	7.5 kW	4,590.00
BGHA60TSpeed	2 heat zones	600x600x200	400 V	9.8 kW	5,590.00

Cooking surface 15 mm thick, inside height of pan 60 mm, round drain hole (Ø 55 mm) Thermostatically controlled with a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).



Accessories for

BGHA40T
BGHA60T

N.B.:

Supplied with drain collection drawer

Heat-up time in minutes 20–200 °C







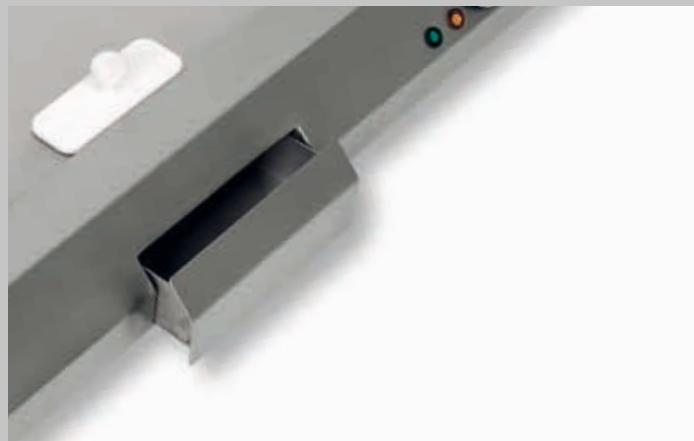
BGHA60T with aluminium block
7.5 kW

16 mins

BGHA60T Speed
9.4 kW

Electric **deep griddle** options


		Optional	Description	Price in euro
	Teflon plug Suitable for use with the deep griddle	TAS110	Teflon plug 60 x 110 x 60(40) mm	160.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	CNS splash guard Suitable for use with the deep griddle	BSSB40	removable, fits bratt pan and deep griddle	210.00
		BSSB60	removable, fits bratt pan and deep griddle	280.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00



Induction griddles

- high-performance
- energy-saving standby mode
- low radiating heat
- rapid heat-up and stable temperature control
- used in kitchens, for live cooking & outside catering

Countertop induction griddle

	Induction griddles Cooking surface 550 x 325 mm, Plated stainless steel, leakproof welding Temperature range 70 ° - 250 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGI60/45	1 heat zone	600x455x180	230 V	3.5 kW	4,290.00
		BGI60/45S	1 heat zone	600x455x180	400 V	5.0 kW	4,490.00
		Cooking surface 12 mm thick, with front chute into fat drawer, heat zone operated by a fully adjustable control dial. One 4-digit digital display shows the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

Heat-up time in minutes 20–200 °C



BGA 60 with aluminium block 7.5 kW	16 min.
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Griddle Induction	4 min.
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Heat-up time in minutes standby–200 °C



BGA 60 with aluminium block	5 min.
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Griddle Induction	30 sec.
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Countertop induction griddle with dial and display



Induction griddles
Cooking surface
320 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHI40	1 heat zone	400x600x200	230 V	3.5 kW	4,190.00
BGHI40S	1 heat zone	400x600x200	400 V	5.0 kW	4,590.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zone operated by a fully adjustable control dial. One 4-digit digital display shows the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					



Induction griddles
Cooking surface
520 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHI60	2 heat zones	600x600x200	400 V	10.0 kW	7,290.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					



Induction griddles
1/2 of cooking surface
ridged
520 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHI60H	2 heat zones	600x600x200	400 V	10.0 kW	7,590.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					





Advantages of countertop induction griddles:





Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.



Countertop induction griddle with dial and display

	Induction griddles Cooking surface 720 x 520 mm, Griddle material Plated stainless steel Temperature range 70 ° - 250 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHI80	2 heat zones	800x600x200	400 V	10.0 kW	8,390.00
		Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
		Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

	Induction griddles 1/2 of cooking surface ridged 720 x 520 mm, Griddle material Plated stainless steel Temperature range 70 ° - 250 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHI80H	2 heat zones	800x600x200	400 V	10.0 kW	8,690.00
		Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
		Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

	Teflon plug Suitable for use with griddles	Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

Rustica countertop chargrill



Rustica chargrills
Cooking surface
300 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHA40	1 heat zone	400x600x200	230 V	3.4 kW	2,490.00
BRHA40S	1 heat zone	400x600x200	400 V	4.0 kW	2,590.00

Welded-in water basin with drain tap, removable non-stick cast-iron cooking grid and swing-out heating elements to facilitate cleaning. Includes food turner and scouring pad. Fitted with plug.



Rustica chargrills
Cooking surface
600 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHA70	2 heat zones	700x600x200	400 V	6.4 kW	3,990.00


Welded-in water basin with drain tap, removable non-stick cast-iron cooking grid and swing-out heating elements to facilitate cleaning. Includes food turner and scouring pad. Fitted with plug.


Non-stick cast-iron cooking grid

Removable



Rustica countertop lava-rock chargrill

	Rustica lava-rock chargrill	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 300 x 450 mm,	BRLHA40S	1 heat zone	400x600x200	400 V	7.0 kW	3,690.00
	Temperature range 60 ° - 300 °C	Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad. Fitted with plug.					
		BLS7	7 kg lava rocks	62.00			

	Rustica lava-rock chargrill	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 600 x 450 mm,	BRLHA70	2 heat zones	700x600x200	400 V	14.0 kW	4,790.00
	Temperature range 60 ° - 300 °C	Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad. Fitted with 32 A plug.					
		BLS7	7 kg lava rocks	62.00			



Countertop **oriental** teppanyaki griddle



Hard chrome-plated
oriental teppanyaki
griddle

Cooking surface
520 x 520 mm,

Temperature range
50° -250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAX60C	2 heat zones	600x600x200	400 V	7.5 kW	3,790.00
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with plug.					



Hard chrome-plated
oriental teppanyaki
griddle

Cooking surface
1120 x 520 mm,

Temperature range
50° -250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAX120C	3 heat zones	1200x600x200	400 V	16.5 kW	6,190.00
Optional: Power reduction			***UPON REQUEST***		
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with 32A plug.					



Hard chrome-plated
oriental teppanyaki
griddle

Cooking surface
1320 x 520 mm,

Temperature range
50° -250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAX140C	3 heat zones	1400x600x200	400 V	19.5 kW	6,890.00
Optional: Power reduction			***UPON REQUEST***		
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with 32A plug.					



Splash guard
Suitable for use with the
Oriental teppanyaki
griddle

Optional	Description	Price in euro
BSS60C	Splash guard for BGAX60C	300.00
BSS120C	Splash guard for BGAX120C	450.00
BSS140C	Splash guard for BGAX140C	520.00

Cooking
equipment for
the catering
industry



Beef & burgers

Hard chrome-plated griddles

Countertop and free-standing appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Countertop beef & burger griddle



Electric griddle
Smooth cooking surface
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHAC100	2 heat zones	1000x600x200	400 V	13.5 kW	5,190.00
Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					



Electric griddle
1/3 of cooking surface
ridged
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHAC100G	2 heat zones	1000x600x200	400 V	13.5 kW	5,490.00
Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug .					



Electric griddle
1/2 of cooking surface
ridged
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHAC100H	2 heat zones	1000x600x200	400 V	13.5 kW	5,690.00
Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					





Electric griddle
Smooth cooking surface
1120 x 520 mm,
Hard chrome-plated


Temperature range
50° - 250°C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHAC120	3 heat zones	1200x600x200	400 V	16.5 kW	6,190.00
Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					


Countertop **beef & burger** griddle

	Electric griddle 1/3 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGHAC120G	3 heat zones	1200x600x200	400 V	16.5 kW	6,490.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug. Delivery 6 weeks					

	<p>Electric griddle 1/2 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHAC120H	3 heat zones	1200x600x200	400 V	16.5 kW	6,690.00
		<p>Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug.</p> <p>Delivery 6 weeks</p>					

	Electric griddle Smooth cooking surface 1320 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGHAC140	3 heat zones	1400x600x200	400 V	19.5 kW	6,990.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					

	Electric griddle 1/3 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGHAC140G	3 heat zones	1400x600x200	400 V	19.5 kW	7,290.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug. Delivery 6 weeks					

	<p>Electric griddle 1/2 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGHAC140H	3 heat zones	1400x600x200	400 V	19.5 kW	7,490.00
		<p>Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug.</p> <p>Delivery 6 weeks</p>					

Free-standing beef & burger griddle



Electric griddle
Smooth cooking surface
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDC100	2 heat zones	1000x600x850	400 V	13.5 kW	6,090.00

Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with **32A plug**.
Delivery 6 weeks



Electric griddle
1/3 of cooking surface
ridged
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDC100G	2 heat zones	1000x600x850	400 V	13.5 kW	6,390.00

Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with **32A plug**.
Delivery 6 weeks



Electric griddle
1/2 of cooking surface
ridged
920 x 520 mm,
hard chrome-plated

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDC100H	2 heat zones	1000x600x850	400 V	13.5 kW	6,590.00

Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with **32A plug**.
Delivery 6 weeks




Electric griddle
Smooth cooking surface
1120 x 520 mm,
Hard chrome-plated


Temperature range
50° - 250°C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDC120	3 heat zones	1200x600x850	400 V	16.5 kW	7,090.00


Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with **32A plug**.
Delivery 6 weeks


Free-standing **beef & burger** griddle

	Electric griddle 1/3 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGDC120G	3 heat zones	1200x600x850	400 V	16.5 kW	7,390.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					





	Electric griddle 1/2 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGDC120H	3 heat zones	1200x600x850	400 V	16.5 kW	7,590.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					

	Electric griddle Smooth cooking surface 1320 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGDC140	3 heat zones	1400x600x850	400 V	19.5 kW	8,290.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					

	Electric griddle 1/3 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGDC140G	3 heat zones	1400x600x850	400 V	19.5 kW	8,590.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					

	Electric griddle 1/2 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 50° - 250°C	BGDC140H	3 heat zones	1400x600x850	400 V	19.5 kW	8,790.00
		Hard-chrome plated cooking surface, 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with 32A plug . Delivery 6 weeks					

Free-standing **beef & burger** griddle options

	Teflon plug Suitable for use with griddles	Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

Cooking
equipment for
the catering
industry



System 60/20

Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Appliance connected with hairline seam




Optional: White control panel with gold dial


System 60/20

- 200 mm high
- solid construction
- no gap needed behind
- used in kitchens, for live cooking & outside catering
- flush connection with hairline seam possible
- can be supplied with base unit


Countertop induction range with 1 cooking zone

 <p>Induction range with 1 cooking zone Ceran glass 350 x 560 x 6 mm</p> <p>punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1KTT3.5	square 270	400x600x200	230 V	3.5 kW	2,990.00
	BI1KTT5	square 270	400x600x200	400 V	5.0 kW	3,390.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
	ITC	Temperature regulation controls up to 250 °C				350.00


With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug.
Integrated Pan Quality Control display PQC.

 <p>Induction range with 1 cooking zone Ceran glass 350 x 560 x 6 mm</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1KTT5F	square 280 full-surface	400x600x200	400 V	5.0 kW	3,890.00
	BI1KTT7F	square 280 full-surface	400x600x200	400 V	7.0 kW	4,090.00
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug.
Integrated Pan Quality Control display PQC.

 <p>Induction range with 1 cooking zone Ceran glass 350 x 560 x 6 mm only suitable for use with induction-compatible GN containers.</p> <p>GN punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1KTT3.5GN	260x460 rectangular	400x600x200	230 V	3.5 kW	3,590.00
	WHF	Optional: Warming function up to 110 °C				125.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug.
Integrated Pan Quality Control display PQC.

 <p>Induction hotplate with 2 zones, back and front Ceran glass 350 x 560 x 6 mm only suitable for induction-compatible cookware/china</p> <p>GN punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BIW1KTT3.5GN	260x460 rectangular	400x600x200	230 V	1.5 kW	3,090.00
	Each cooking zone can be controlled separately					

With wipe-control sensor keypad and digital display. Fitted with plug.

Countertop induction range with 2 or 4 cooking zones



Induction range with
2 cooking zones,
back and front
Ceran glass
350 x 560 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KTT3.5	2 x 230 round	400x600x200	230 V	2 x 1.8 = 3.5 kW	3,590.00
Powerstar	2 x 1.8 kW or 1 x 3.5 kW at the front				
BI2KTT7	2 x 230 round	400x600x200	400 V	2 x 3.5 = 7.0 kW	4,590.00
BI2KTT10	2 x 230 round	400x600x200	400 V	2 x 5.0 = 10.0 kW	4,990.00
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				135.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones) Cannot be included on Powerstar models				700.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					



Induction range with
4 cooking zones
Ceran glass
550 x 560 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4KTT14	4 x 230 round	600x600x200	400 V	4 x 3.5 = 14.0 kW	7,890.00
BI4KTT20	4 x 230 round	600x600x200	400 V	4 x 5.0 = 20.0 kW	8,690.00
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				135.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with 32 A plug. Integrated Pan Quality Control display PQC.					



ITC cooking (Induction Temperature Control)




This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.




Powerstar:
With 230 V connection.
The 2 cooking zones can be operated at
1.8 kW maximum power each,
or just the front cooking zone with 3.5 kW
maximum power.

Flex countertop induction range



Flex

Flex induction range with 2 cooking zones, back and front Ceran glass 350 x 560 x 6 mm




punkt star


Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KTT7FL	2 x square 250	400x600x200	400 V	2 x 3.5 = 7.0 kW	5,090.00
BI2KTT10FL	2 x square 250	400x600x200	400 V	2 x 5.0 = 10.0 kW	5,390.00


With fully adjustable power controls and digital display. Fitted with plug.

Includes enhanced warming and cooking feature with a temperature range up to 250 °C that controls the cooking zone with a pre-set temperature. Integrated Pan Quality Control display PQC.

Flex accessories

	<p>Top griddle pan with removable splash guard</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL500	284x504x20	approx. 290x510 (560 with handles)	1,390.00
		BGAFLR500	284x504x20 Ridged cooking surface	290x510 (560 with handles)	1,590.00

	<p>Top roasting pan Pan height 100 mm</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL500	284x504x60	approx. 290x510 (560 with handles)	1,490.00

	Top pasta pan (light)	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
	Suitable for use with Flex appliances Does not include appliance	BPALFL	300x500x150	approx. 325x530x150	860.00
		incl. set of 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			

Countertop induction wok hob



Induction wok hob
with a Ceran glass
bowl Recess 300 mm
diameter
without wok

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWKTT3.5	round, 300	400x600x200	230 V	3.5 kW	3,290.00
BWKTT5	round, 300	400x600x200	400 V	5.0 kW	3,590.00
BWKTT7	round, 300	400x600x200	400 V	7.0 kW	3,790.00
BWKTT8.5RS	round, 300	400x600x200	400 V	8.5 kW	3,990.00
Danger! Extremely high power. Do not use if inexperienced!					
ITC	Temperature regulation controls up to 250 °C				350.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC					



Wok
Suitable for use with
BWK, BHWK,
BWM and WA1

WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
Extra-light wok for easy use. WPL1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1







Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
Wok, also suitable for ITC					

Options

		Optional	Description	Price in euro
	20 mm lip	WAE	20 mm lip on rear side of each appliance	100.00
			Available for all System 60/20 appliances	
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel			
		SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00

Countertop electric range with **radiant elements** **1 or 2 cooking zones**



Electric range with
radiant elements
1 hob
Ceran glass
350 x 560 x 6 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS1KTT3	square 240	400x600x200	230 V	3.0 kW	2,090.00
BS1KTT3T	square 240	400x600x200	230 V	3.0 kW	2,590.00
With electronic pan detection					
BS1KTT4	square 270	400x600x200	400 V	4.0 kW	2,590.00
BS1KTT4T	square 270	400x600x200	400 V	4.0 kW	2,990.00
With electronic pan detection					
With energy controls (4 kW with thermostat) and ON lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					



Electric range with
radiant elements
2 hobs,
back and front
Ceran glass
350 x 560 x 6 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2KTT3.4	2 x round, 180	400x600x200	230 V	2 x 1.7 = 3.4 kW	1,990.00
BS2KTT6	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2,190.00
BS2KTT6T	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2,890.00
With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					




Residual heat indi-
cator

Optional	Price in euro
Radiant elements with dual ring system	***UPON REQUEST***
Radiant elements with customised power	***UPON REQUEST***









Connection option
All appliances can be connected together
to form a flush surface.



Countertop electric range with **radiant elements** **4 cooking zones**

	Electric range with radiant elements 4 cooking zones Ceran glass 550 x 560 x 6 mm	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS4KTTK		600x600x200	400 V	= 8.2 kW	2,990.00
		Front	2 x round, 210			2 x 2.3	
		Back	2 x round, 180			2 x 1.8	
		BS4KTT 32 A plug	4 x round, 210	600x600x200	400 V	4 x 2.3 = 9.2 kW	3,190.00
		BS4KTTT With electronic pan detection 32 A plug	4 x round, 210	600x600x200	400 V	4 x 2.3 = 9.2 kW	4,190.00
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.							

Options

	20 mm lip	Optional	Description	Price in euro
		WAE	20 mm lip on rear side of each appliance Available for all System 60/20 appliances	100.00
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
 	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00



Countertop gas range with 2 burners







Standard

Gas range
2 hobs,
back and front


Configured for natural
gas G20


Model	Outer dimensions in mm WxDxH	Type of burner	Nominal heat input in kW	Price in euro
BAG2H40	400x600x200	back double ring D front single ring C	9.0 kW 5.5 kW 3.5 kW	2,690.00
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners. Gas shut-off valve required on site.				


Options

		Optional	Description	Price in euro
	Change of burner positions	BNW	Change of burner positions ***UPON REQUEST*** for all gas appliances	
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00


Countertop electric griddle


	Electric griddle Cooking surface 320 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGAH40	1 heat zone	400x600x200	230 V	3.5 kW	3,190.00
		BGAHS40	1 heat zone	400x600x200	400 V	4.5 kW	3,190.00
		BGAHS40Speed	1 heat zone	400x600x200	400 V	5.6 kW	3,990.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					


	Electric griddle Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGAH40R	1 heat zone	400x600x200	230 V	3.5 kW	3,490.00
		BGAHS40R	1 heat zone	400x600x200	400 V	4.5 kW	3,490.00
		BGAHS40R Speed	1 heat zone	400x600x200	400 V	5.6 kW	4,290.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					


	Electric griddle Cooking surface 420 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH50	2 heat zones	500x600x200	400 V	6.0 kW	3,890.00
		BGAH50Speed	2 heat zones	500x600x200	400 V	7.6 kW	4,890.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

Countertop electric griddle


	Electric griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 520 x 520 mm, Hard-plated stainless steel	BGAH60	2 heat zones	600x600x200	400 V	7.5 kW	4,590.00
	Temperature range 60 ° - 300 °C	BGAH60Speed	2 heat zones	600x600x200	400 V	9.4 kW	5,590.00
	Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						


	<p>Electric griddle</p> <p>1/3 of cooking surface ridged</p> <p>520 x 520 mm,</p> <p>Hard-plated stainless steel</p> <p>Temperature range</p> <p>60 ° - 300 °C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH60G	2 heat zones	600x600x200	400 V	7.5 kW	4,890.00
		BGAH60GSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5,890.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

	Electric griddle 1/2 of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH60H	2 heat zones	600x600x200	400 V	7.5 kW	4,890.00
		BGAH60HSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5,890.00
<p>Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</p>							

	Electric griddle Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH60R	2 heat zones	600x600x200	400 V	7.5 kW	5,090.00
		BGAH60R Speed	2 heat zones	600x600x200	400 V	9.4 kW	6,090.00
<p>Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</p>							

Countertop electric griddle

	Electric griddle Cooking surface 720 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGAH80	2 heat zones	800x600x200	400 V	10.5 kW	5,490.00
		BGAH80Speed	2 heat zones	800x600x200	400 V	13.4 kW	6,690.00
		Speed with 32 A plug					
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					

	Electric griddle 1/2 of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel						
	Temperature range 60 ° - 300 °C						
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BGAH80H	2 heat zones	800x600x200	400 V	10.5 kW	5,790.00	
		BGAH80H Speed	2 heat zones	800x600x200	400 V	13.4 kW	6,990.00
Speed with 32 A plug							
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							

Heat-up time in minutes 20–200 °C




BGAH60 with aluminium block
7.5 kW


16 mins

BGAH60 **Speed**
9.4 kW









6 min.

Countertop electric griddle


	Electric griddle Cooking surface 920 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGAH100	2 heat zones	1000x600x200	400 V	10.5 kW	5,890.00
		BGAH100Speed	2 heat zones	1000x600x200	400 V	17.4 kW	7,290.00
		Fitted with 32 A plug.					
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					


	Electric griddle 1/2 of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGAH100H	2 heat zones	1000x600x200	400 V	10.5 kW	6,190.00
		BGAH100H Speed	2 heat zones	1000x600x200	400 V	17.4 kW	7,590.00
		Fitted with 32 A plug.					
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							


Electric griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	20 mm lip	WAE	20 mm lip on rear side of each appliance	100.00
			Available for all System 60/20 appliances	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Ridged surface	OR	Ridged surface as required	***UPON REQUEST***
			1/3, 1/2 or fully ridged	Delivery 6-8 weeks

Countertop deep electric griddle

	Deep griddle Cooking surface 340 x 540 mm, Hard-plated stain- less steel, leakproof welding						
	Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH40TM	1 heat zone	400x600x200	230 V	3.5 kW	3,390.00
		BGAH40T	1 heat zone	400x600x200	400 V	4.5 kW	3,390.00
		BGAH40T Speed	1 heat zone	400x600x200	400 V	5.8 kW	4,190.00
		Cooking surface 15 mm thick, inside height of pan 60 mm, round drain hole (Ø 55 mm) Thermostatically controlled with a dial. Aluminium block contact heating elements ensure high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Fitted with plug. Speed model with thermostatically controlled high-perfor- mance heating element (ultra-fast heat-up).					

	<p>Deep griddle</p> <p>Cooking surface 540 x 540 mm, Hard-plated stain- less steel, leakproof welding</p> <p>Temperature range 60 ° - 300 °C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAH60T	2 heat zones	600x600x200	400 V	7.5 kW	4,790.00
		BGAH60T Speed	2 heat zones	600x600x200	400 V	9.8 kW	5,790.00
		<p>Cooking surface 15 mm thick, inside height of pan 60 mm, round drain hole (Ø 55 mm) Thermostatically controlled with a dial. Aluminium block contact heating elements ensure high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Fitted with plug. Speed model with thermostatically controlled high-perfor- mance heating element (ultra-fast heat-up).</p>					

	Accessories for BGAH40TM, BGA40T and BGAH60T	N.B.:
		Supplied with drain collection drawer

Heat-up time in minutes 20–200 °C








BGAH60T with aluminium block
7.5 kW

16 mins

BGAH60T **Speed**
9.4 kW

6 mins

Electric **deep griddle** options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with the deep griddle	TAS110	Teflon plug 60 x 110 x 60(40) mm	160.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	CNS splash guard Suitable for use with the deep griddle	BSSB40	removable, fits bratt pan and deep griddle	210.00
		BSSB60	removable, fits bratt pan and deep griddle	280.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00

Countertop induction griddle with dial and display



Induction griddles
Cooking surface
320 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAH40I	1 heat zone	400x600x200	230 V	3.5 kW	4,390.00
BGAH40IS	1 heat zone	400x600x200	400 V	5.0 kW	4,790.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zone operated by a fully adjustable control dial. One 4-digit digital display shows the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					



Induction griddles
Cooking surface
520 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAH60I	2 heat zones	600x600x200	400 V	10.0 kW	7,690.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					



Induction griddles
1/2 of cooking surface
ridged
520 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAH60IH	2 heat zones	600x600x200	400 V	10.0 kW	7,990.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

Countertop induction griddle with dial and display



Induction griddles
Cooking surface
720 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAH80I	2 heat zones	800x600x200	400 V	10.0 kW	8,690.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					



Induction griddles
1/2 of cooking surface
ridged
720 x 520 mm,
Griddle material
Plated stainless steel

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAH80IH	2 heat zones	800x600x200	400 V	10.0 kW	8,990.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature.					
Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.					

Heat-up time in minutes 20–200 °C



**BGA 60 with aluminium block
7.5 kW**

16 min.

**Griddle
Induction**

4 min.

Heat-up time in minutes standby–200 °C



**BGA 60 with
aluminium block**

5 min.

**Griddle
Induction**

30 sec.



Advantages of countertop induction griddles:

Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.



Rustica countertop chargrill



Rustica chargrills

Cooking surface
300 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRAH40	1 heat zone	400x600x200	230 V	3.4 kW	2,790.00
BRAH40S	1 heat zone	400x600x200	400 V	4.0 kW	2,890.00

Welded-in water basin with drain tap, removable non-stick cast-iron cooking grid and swing-out heating elements to facilitate cleaning. Includes food turner and scouring pad. Fitted with plug.



Rustica chargrills

Cooking surface
600 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRAH70	2 heat zones	700x600x200	400 V	6.4 kW	4,390.00

Welded-in water basin with drain tap, removable non-stick cast-iron cooking grid and swing-out heating elements to facilitate cleaning. Includes food turner and scouring pad. Fitted with plug.

Non-stick cast-iron cooking grid

Removable



Rustica countertop lava-rock chargrill



Rustica lava-rock chargrill

Cooking surface
300 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRLAH40S	1 heat zone	400x600x200	400 V	7.0 kW	3,790.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. Includes lava rocks, food turner and scouring pad. Fitted with plug.					
BLS7	7 kg lava rocks				62.00



Rustica lava-rock chargrill


Cooking surface
600 x 450 mm,


Temperature range
60 ° - 300 °C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRLAH70	2 heat zones	700x600x200	400 V	14.0 kW	5,090.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. Includes lava rocks, food turner and scouring pad. Fitted with plug. Fitted with 32 A plug.					
BLS7	7 kg lava rocks				62.00




Countertop **wet-heat/dry-heat bain-maries**

	Electric bain-marie GN 1/1-150 Appliance keeps various products warm, easy to clean.	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWBKTT	1 heat zone	400x600x200	230 V	1.8 kW	1,590.00
		With main switch, ON lamp, thermostat and heat display lamp in the panel. Includes drain tap. Does not include container. No water inlet. Fitted with plug. No drain required on site.					


	<p>Dry-heat bain-marie with radiant elements</p> <p>Warming food without the water</p> <p>GN 1/1-150</p> <p>1 heat zone</p> <p>Appliance keeps various products warm, easy to clean.</p>	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWBSKTT	30 ° - 110 °C	400x600x200	230 V	1.0 kW	2,790.00
		With main switch, ON lamp. Does not include container. No water inlet. Fitted with plug.					


	<p>Top wok stand to keep woks warm. appliance not included</p> <p>Suitable for use with WBKTT</p>	Model		Price in euro
		WAKTT		260.00
		comprising 1 cover with wok recess		


Countertop **sous-vide cooker**

	Sous-vide cooker GN 1/1-150	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 30 °- 90 °C	BSVKTT	1 heat zone	400x600x200	230 V	3.0 kW	2,990.00
		Microprocessor controls with core temperature probe and sensor keypad with fully adjustable temperature settings between 30°C and 90°C. CNS 18/10 casing, incl. perforated tray insert, stainless steel lid and drain tap. Does not include container. No water inlet. Fitted with plug.					

Countertop boiling pan 1/1

	Electric boiling pan GN 1/1-150 Choice of 3 power settings for energy-saving operation.	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BUKKT	1 heat zone	400x600x200	400 V	7.0 kW	2,290.00
		With main switch (3 power settings), ON lamp and thermostat and heat display lamp in the panel. Includes drain tap and perforated tray. Does not include container. No water inlet. Fitted with plug.					

	Container set Suitable for use with BUKKT	Model	Details	Outer dimensions in mm WxDxH	Price in euro
		BNKSET			495.00
		Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x160 4 x GN1/6 each 143x163x160			

	Draining tray Suitable for use with BUKKT	Model	Details	Price in euro
		BATB	Drip tray 1/3	98.00

Connection option

All appliances can be connected together to form a flush surface.



Prices quoted exclude VAT and delivery

Countertop pasta boiler 2/3



Electric pasta boiler
GN 2/3-150

With a choice of 3 power settings for energy-saving operation

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNKKTT	1 heat zone	400x600x200	400 V	6.0 kW	2,290.00
Includes drain tap, drip tray and perforated tray. Does not include container. No water inlet. Fitted with plug. No drain required on site.					



Electric pasta boiler
GN 2/3-150

With a choice of 3 power settings for energy-saving operation

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNKZKT	1 heat zone	400x600x200	400 V	6.0 kW	3,390.00
Includes drip tray and perforated tray; does not include container. With water inlet and outlet (permanent connection required). Fitted with plug.					



Container set
Suitable for
BNKKTT and
BNKZKT


Model	Details	Outer dimensions in mm WxDxH	Price in euro
BNKSET1/6			350.00
Comprising 4 pasta baskets: 4 x GN1/6 each 143x163x160			





20 mm lip

Optional	Description	Price in euro
WAE	20 mm lip on rear side of each appliance	100.00
Available for all System 60/20 appliances		

Boiling pan/pasta boiler accessories

	Individual portion pasta basket Suitable for use with BUKKTT, BNKKTT and BNKZKTT	Model	Outer dimensions in mm WxDxH	Price in euro
		BNKPK	102x140x160	79.00
		1 pasta basket with handle		

	Pasta basket GN1/6 Suitable for use with BAP, BUKKTT, BNKKTT and BNKZKTT	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/6K	143x163x160	89.00
		1 pasta basket with handle		

	Pasta basket GN1/3 Suitable for use with BAP, BUKKTT, BNKKTT and BNKZKTT	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/3K	298x163x160	139.00
		1 pasta basket with 2 handles		



Countertop deep fat fryers



Electric deep fat fryer
1 tank

Front drain,
Made entirely from
chrome nickel steel
Gross capacity 12 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFKTT	8	400x600x200/245	400 V	8.0 kW	2,190.00
BFKTTS	8	400x600x200/245	400 V	10.0 kW	2,290.00
Reinforced heating element					
Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover. Total tank capacity 12 litres. Fitted with plug.					



Electric deep fat fryer
2 tanks

Front drain,
Made entirely from
chrome nickel steel
Gross capacity 2 x 12 l
Net capacity 2x8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BF2KTT	2 x 8	600x600x200/245	400 V	2 x 8.0 = 16 kW	3,090.00
BF2KTTS	2 x 8	600x600x200/245	400 V	2 x 10.0 = 20 kW	3,290.00
Reinforced heating element					
Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover. Total capacity 12 litres per tank. Fitted with 32 A plug .					




Fryer basket
Suitable for use with
BFKTT, BFKTTS,
BF2KTT and
BF2KTTS


Model	Outer dimensions in mm WxDxH	Price in euro
BFK	230x280x100	88.00
1 fryer basket		


Advantages of electric deep fat fryers:
Heated by elements in the tank.
Heating element can be folded out to
facilitate cleaning of the tank.



Countertop French fry warmers

	Chip scuttle GN1/1						
	Heated tank and element can be switched on separately.						
		Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
				in mm WxDxH	in volts	in kW	in euro
		BPWKTT	GN1/1-150	400x600x200	230 V	1.0 kW	1,890.00
		Includes perforated stainless steel tray. Fitted with plug.					

	<p>Stainless steel tray with divider</p> <p>Suitable for use with BPWKTT</p>	Model	Dimensions in mm WxD	Price in euro
		BPWG	295x565	410.00
		Stainless steel tray with divider to keep different types of French fries separate.		

	20 mm lip	Optional	Description	Price in euro
		WAE	20 mm lip on rear side of each appliance	100.00
		Available for all System 60/20 appliances		

Countertop hotplates

Simmer plate



Tabletop hotplate
1 heat zone

Heating element
315 x 490 mm,
Ceran glass
350 x 560 x 4 mm

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BTHKTT	50 ° - 190 °C	400x600x200	230 V	1.5 kW	2,190.00
With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements. Fitted with plug.					



Tabletop hotplate
Simmer plate
1 heat zone

Heating element
315 x 490 mm,
Ceran glass
350 x 560 x 4 mm

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BTHFKTT	50 ° - 350 °C	400x600x200	230 V	2.5 kW	2,590.00
Simmer plate					
With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements. Fitted with plug.					

Countertop hotplates



Counter unit
Made entirely from
chrome nickel steel


Model	Outer dimensions in mm WxDxH	Price in euro
BTEKTT	400x600x200	990.00





**Countertop unit with
drawer GN 1/1**
Made entirely from
chrome nickel steel


Model	Outer dimensions in mm WxDxH	Price in euro
BTSKTT	400x600x200	1,250.00

Open/closed base units

	Base unit Made entirely from chrome nickel steel, with 4 feet, can be stood on a base	Model	Outer dimensions in mm WxDxH	Details	Price in euro
		BUKTT40	400x540x670	Closed on 3 sides, open at front	660.00
		BUKTT60	600x540x670	Closed on 3 sides, open at front	700.00
		BUKTT70	700x540x670	Closed on 3 sides, open at front	760.00
		BUKTT80	800x540x670	Closed on 3 sides, open at front	840.00
		BUKTT100	1000x540x670	Closed on 3 sides, open at front	930.00
		BUKTT120	1200x540x670	Closed on 3 sides, open at front	1,050.00
		BUKTT140	1400x540x670	Closed on 3 sides, open at front	1,150.00

	Base unit Made entirely from chrome nickel steel, with 4 feet, can be stood on a base	Model	Outer dimensions in mm WxDxH	Details	Price in euro
		BUFKTT40	400x575x670	Closed on 3 sides, with 1 swing door	790.00
		BUFKTT60	600x575x670	Closed on 3 sides, with 1 swing door	950.00
		BUFKTT70	700x575x670	Closed on 3 sides, with 2 swing doors	1,090.00
		BUFKTT80	800x575x670	Closed on 3 sides, with 2 swing doors	1,250.00

	Warming cabinet base unit with convection heat Made entirely from chrome nickel steel, can be stood on a base	Model	Temperature in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWSKTT40	85 °C	400x575x670	230 V	1.0 kW	1,190.00
		1 double-walled swing door at the front, hinges on left or right and 4 feet.					

	Warming cabinet base unit with convection heat Made entirely from chrome nickel steel, can be stood on a base	Model	Temperature in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWSKTT60	85 °C	600x575x670	230 V	1.2 kW	1,950.00
		2 double-walled swing doors at the front and 4 feet.					



Cooking
equipment for
the catering
industry

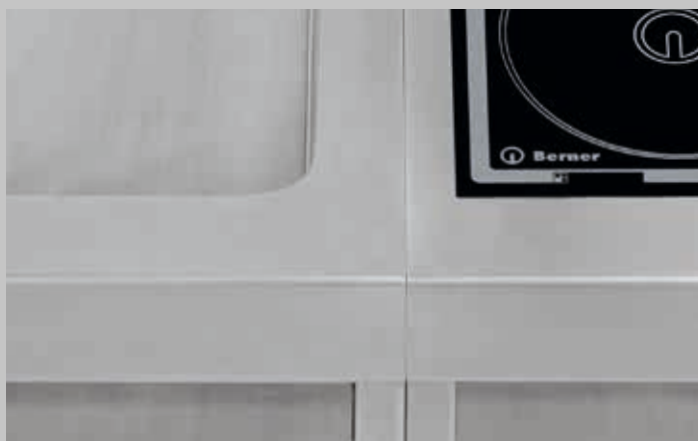


System 70/20

Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Appliance connected with hairline seam




Optional: White control panel with gold dial


System 70/20


- 200 mm high
- solid construction
- no gap needed behind
- used in kitchens, for live cooking and outside catering
- flush connection possible

Countertop induction range with 2 cooking zones

	<p>Induction range with 2 cooking zones, back and front Ceran glass 350 x 605 x 6 mm</p> <p>punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2KTH7	2 x round, 260	400x700x200	400 V	2 x 3.5 = 7.0 kW	4,890.00
		BI2KTH10	2 x round, 260	400x700x200	400 V	2 x 5.0 = 10.0 kW	5,590.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
		ITC	Temperature regulation controls up to 250 °C (all cooking zones)				700.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.

	<p>Induction range with 2 cooking zones, back and front Ceran glass 350 x 605 x 6 mm</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2KTHF7	2 x square 280 full-surface	400x700x200	400 V	2 x 3.5 = 7.0 kW	6,190.00
		BI2KTHF10	2 x square 280 full-surface	400x700x200	400 V	2 x 5.0 = 10.0 kW	6,190.00
		With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

 <p>Flex</p>	<p>Flex induction range with 2 cooking zones, back and front Ceran glass 350 x 605 x 6 mm</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2KTHFL7	2 x square 280	400x700x200	400 V	2 x 3.5 = 7.0 kW	6,790.00
		BI2KTHFL10	2 x square 280	400x700x200	400 V	2 x 5.0 = 10.0 kW	6,790.00
		See accessories / options for top pans for Flex hobs					
		With fully adjustable power controls and digital display. Fitted with plug. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Countertop induction range



Induction range with
4 cooking zones
Ceran glass
650 x 605 x 6 mm



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4KTH14	4 x round, 260	700x700x200	400 V	4 x 3.5 = 14.0 kW	8,290.00
BI4KTH20	4 x round, 260	700x700x200	400 V	4 x 5.0 = 20.0 kW	8,990.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1400.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC. Fitted with plug. With 32 A plug.					





Induction range with
4 cooking zones
Ceran glass
650 x 605 x 6 mm




Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4KTHF14	4 x square 280 full-surface	700x700x200	400 V	4 x 3.5 = 14.0 kW	9,990.00
BI4KTHF20	4 x square 280 full-surface	700x700x200	400 V	4 x 5.0 = 20.0 kW	9,990.00
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC. Fitted with plug. With 32 A plug.					

Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1,590.00
		BGAFLR600	294x554x20	300x560 (610 with handles)	1,790.00

	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1,690.00

	Top pasta pan (light) Suitable for use with Flex appliances Does not include appliance	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	860.00

incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.

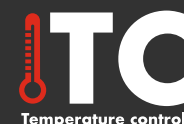


Enhanced warming function

This optional extra is an enhance warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. The cooking zones can be operated either in power or temperature mode with a 4-digit display.






ITC cooking (Induction Temperature Control)





This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Countertop **induction wok hobs** and accessories

	Induction wok hob with a Ceran glass bowl Recess 300 mm diameter without wok					
	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BWKTH3.5	round, 300	400x700x200	230 V	3.5 kW	3,490.00
	BWKTH5	round, 300	400x700x200	400 V	5.0 kW	3,790.00
	BWKTH7	round, 300	400x700x200	400 V	7.0 kW	3,990.00
	BWKTH8.5RS	round, 300	400x700x200	400 V	8.5 kW	4,190.00
Danger! Extremely high power. Do not use if inexperienced!						
ITC		Temperature regulation controls up to 250 °C				350.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug.						

 <p>Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1</p>	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
	WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
	WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC						
 <p>Wok Suitable for use with BWK, BHWK, BWM and WA1</p>	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
	WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
	Extra-light wok for easy use. WPL1ITC required for ITC					

 <p>Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1</p>	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
	WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
	WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC						
 <p>Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1</p>	WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
	Wok, also suitable for ITC					





Display information:


Each cooking zone has its own digital display beneath the Ceran glass, showing the power setting (level 1 to 9) of the corresponding cooking zone.




Countertop electric bain-maries/boiling pans

	Electric bain-marie GN 1/1-150 Appliance keeps various products warm, easy to clean.	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWBKTH	1 heat zone	400x700x200	230 V	1.8 kW	1,890.00
		With main switch, ON lamp, thermostat and heat display lamp in the panel. Includes drain tap. Does not include container. No water inlet. Fitted with plug.					

	Electric boiling pan GN 1/1-150 Choice of 3 power settings for energy-saving operation.	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BUKKTH	1 heat zone	400x700x200	400 V	7.0 kW	2,690.00
		With main switch (3 power settings), ON lamp and thermostat and heat display lamp in the panel. Includes drain tap and perforated tray. Does not include container. No water inlet. Fitted with plug.					

	Container set Suitable for use with BUKKTT, BUKKTD and BUKKKTH	Model	Details	Outer dimensions in mm WxDxH	Price in euro
		BNKSET			495.00
		Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x160 4 x GN1/6 each 143x163x160			

	Draining tray Suitable for use with BUKKTT, BUKKKTH, BUKKTD, BHUKKTD, BHUKKTDE	Model	Details	Price in euro
		BATB	Drip tray 1/3	98.00

Countertop electric range with **radiant elements**



Electric range with
radiant elements
2 hobs,
back and front
Ceran glass
350 x 605 x 6 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2KTHP	2 x round, 230	400x700x200	400 V	2 x 3.0 = 6.0 kW	2,390.00
BS2KTHPT	2 x round, 230	400x700x200	400 V	2 x 3.0 = 6.0 kW	2,990.00
With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					



Electric range with
radiant elements
4 cooking zones
Ceran glass
650 x 605 x 6 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4KTHP	4 x round, 230	700x700x200	400 V	4 x 3.0 = 12.0 kW	3,390.00
BS4KTHPT	4 x round, 230	700x700x200	400 V	4 x 3.0 = 12.0 kW	4,390.00
With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug. With 32 A plug.					



Electric range with
radiant elements
2 hobs,
back and front
Ceran glass
350 x 605 x 6 mm


Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2KTHQ	2 x square 240	400x700x200	400 V	2 x 3.0 = 6.0 kW	2,690.00
BS2KTHQT	2 x square 240	400x700x200	400 V	2 x 3.0 = 6.0 kW	3,190.00
With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.					





Electric range with
radiant elements
4 cooking zones
Ceran glass
650 x 605 x 6 mm

Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4KTHQ	4 x square 240	700x700x200	400 V	4 x 3.0 = 12.0 kW	3,790.00
BS4KTHQT	4 x square 240	700x700x200	400 V	4 x 3.0 = 12.0 kW	4,790.00
With electronic pan detection					
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug. With 32 A plug.					

Countertop electric griddle

	Electric griddle Cooking surface 320 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGA40KTH	1 heat zone	400x700x200	400 V	4.5 kW	3,490.00
		BGA40KTHSpeed	1 heat zone	400x700x200	400 V	5.6 kW	4,290.00
		Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).					









	Electric griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 520 x 520 mm, Hard-plated stainless steel	BGA60KTH	2 heat zones	600x700x200	400 V	7.5 kW	4,690.00
	Temperature range 60 ° - 300 °C	BGA60KTHSpeed	2 heat zones	600x700x200	400 V	9.4 kW	5,690.00
	Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).						

	Electric griddle Cooking surface 720 x 520 mm, Hard-plated stainless steel	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 60 ° - 300 °C	BGA80KTH	2 heat zones	800x700x200	400 V	10.5 kW	5,690.00
		BGA80KTHSpeed	2 heat zones	800x700x200	400 V	13.4 kW	6,890.00
		Fitted with 32 A plug.					
Cooking surface 15 mm thick, with front chute into fat drawer, thermostatically controlled by a dial. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and scouring pad. Does not include Teflon plug. Fitted with plug. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).							

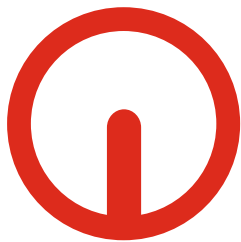
Heat-up time in minutes 20–200 °C


BGA60KTH with aluminium block
16 mins
BGA60KTH Speed 6 mins

Options

		Optional	Description	Price in euro
	20 mm lip	WAE	20 mm lip on rear side of each appliance	100.00
			Available for all System 70/20 appliances	
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00

Cooking
equipment for
the catering
industry



System 70

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Detachable connector system



Hygienic hairline joint



Side finishing strip




Hygienic base unit

System 70


- compact free-standing appliances
- flush-fitting connector system
- multiple ways to mix and match appliances
- can be stood on a base
- Hygienic base unit

Free-standing induction range


	<p>Induction range with 2 cooking zones Ceran glass 350 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BIH2KTD7	2 x round, 260	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	5,590.00
		BIH2KTD10	2 x round, 260	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	6,190.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				

ITC Temperature regulation controls up to 250 °C (all cooking zones) 900.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.

	<p>Induction range with 2 cooking zones Ceran glass 350 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BIH2KTDF7	2 x 280 square full-surface	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	7,090.00
		BIH2KTDF10	2 x 280 square full-surface	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	7,090.00
		BIH2KTDF14	2 x 280 square full-surface	400x700x850/900	400 V	2 x 7.0 = 14.0 kW	7,790.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.

	<p>Flex induction range with 2 cooking zones Ceran glass 350 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p>Flex</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BIH2KTDFL7	2 x 280 square full-surface	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	7,690.00
		BIH2KTDFL10	2 x 280 square full-surface	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	7,690.00
		BIH2KTDFL14	2 x 280 square full-surface	400x700x850/900	400 V	2 x 7.0 = 14.0 kW	8,290.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.

Free-standing induction range



Induction range with
4 cooking zones
Ceran glass
650 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTD14	4 x round, 260	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	9,290.00
BIH4KTD20	4 x round, 260	700x700x850/900	400 V	4 x 5.0 = 20.0 kW	9,990.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.					



Induction range with
4 cooking zones
Ceran glass
650 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDF14	4 x square 280 full-surface	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	12,990.00
BIH4KTDF20	4 x square 280 full-surface	700x700x850/900	400 V	4 x 5.0 = 20.0 kW	12,990.00
BIH4KTDF28	4 x square 280 full-surface	700x700x850/900	400 V	4 x 7.0 = 28.0 kW	14,990.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.					




Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Option ASA: cover bevelled on the side edges
Radial bevelled side edges
for stand-alone appliances with no connector system.



Free-standing induction range




Flex


Flex induction range with 4 cooking zones
Ceran glass
650 x 605 x 6 mm

Includes connector system
20 mm
lip at back

incl. Fullrange Hold and 5-sensor function



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDFL14	4 x square 280 full-surface	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	13,990.00
BIH4KTDFL20	4 x square 280 full-surface	700x700x850/900	400 V	4 x 5.0 = 20.0 kW	13,990.00
BIH4KTDFL28	4 x square 280 full-surface	700x700x850/900	400 V	4 x 7.0 = 28.0 kW	15,990.00
ASA Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
See accessories / options for top pans for Flex hobs					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					




flächenstar


Induction range with 4 cooking zones
Ceran glass
750 x 605 x 6 mm

Includes connector system
20 mm
lip at back


incl. 5-sensor function






Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDF20W	4 x 300x280 full-surface	800x700x850/900	400 V	4 x 5.0 = 20.0 kW	13,990.00
BIH4KTDF28W	4 x 300x280 full-surface	800x700x850/900	400 V	4 x 7.0 = 28.0 kW	15,990.00
ASA Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.					



ITC cooking
(Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Free-standing **induction range** with Hygiene oven



Induction range with
4 cooking zones
and oven
Ceran glass
750 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDB19	4 x round, 260	800x700x850/900	400 V	4 x 3.5 = 18.6 kW	14,990.00
Oven GN 1½ Inner dimensions 575 x 530 x 245mm Top/bottom heat				4.6 kW	
BIH4KTDB25	4 x round, 260	800x700x850/900	400 V	4 x 5.0 = 24.6 kW	14,990.00
Oven GN 1½ Inner dimensions 575 x 530 x 245mm Top/bottom heat				4.6 kW	
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600.00
Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60–300°C. incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.					



Induction range with
4 cooking zones and
convection oven
Ceran glass
750 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDUB19	4 x round, 260	800x700x850/900	400 V	4 x 3.5 = 20.4 kW	15,990.00
Convection oven GN 1/1+				6.4 kW	
BIH4KTDUB25	4 x round, 260	800x700x850/900	400 V	4 x 5.0 = 26.4 kW	15,990.00
Convection oven GN 1/1+				6.4 kW	
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600.00
Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50–250°C. incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.					



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Free-standing **induction range** with Hygiene oven



Induction range with
4 cooking zones
and oven
Ceran glass
750 x 605 x 6 mm

Includes connector
system
20 mm
lip at back


incl. 5-sensor function

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDBF24	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 5.0 = 24.6 kW	17,990.00
Oven GN 1½	Inner dimensions 575 x 530 x 285mm Top/bottom heat			4.6 kW	
BIH4KTDBF32	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 7.0 = 32.6 kW	17,990.00
Oven GN 1½	Inner dimensions 575 x 530 x 285mm Top/bottom heat			4.6 kW	
ASA Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60–300°C. Incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.

	Induction range with 4 cooking zones and convection oven Ceran glass 750 x 605 x 6 mm					
	Includes connector system 20 mm lip at back					
	incl. 5-sensor function					
		flächen star				

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDUBF24	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 5.0 = 26.4 kW	19,700.00
Convection oven GN 1/1+				6.4 kW	
BIH4KTDUBF32	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 7.0 = 34.4 kW	19,700.00
Convection oven GN 1/1+				6.4 kW	
ASA Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50–250°C. Incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.					

 <p>Combination of appliances with a single top surface</p>	Optional	Description	Price in euro
	BADG	Single top panel	***UPON REQUEST***

Free-standing induction range



Induction range with
6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH6KTD21	6 x round, 260	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	13,690.00
BIH6KTD30	6 x round, 260	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	14,900.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.					



Induction range with
6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector
system
20 mm lip at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH6KTDF21	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	16,390.00
BIH6KTDF30	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	16,390.00
BIH6KTDF42	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 7.0 = 42.0 kW	18,690.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC.					



Flex induction range
with 6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector
system
20 mm
lip at back


incl. Fullrange Hold
and 5-sensor function


Flex




Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH6KTDFL21	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	17,990.00
BIH6KTDFL30	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	17,990.00
BIH6KTDFL42	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 7.0 = 42.0 kW	19,990.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
See accessories / options for top pans for Flex hobs					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					

Free-standing **induction range** with Hygiene oven

	Induction range with 6 cooking zones and oven Ceran glass 1150 x 605 x 6 mm					
	Includes connector system 20 mm lip at back					

	Induction range with 6 cooking zones and convection oven Ceran glass 1150 x 605 x 6 mm							
	Includes connector system 20 mm lip at back							
		Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
		BIH6KTDUB25	6 x round, 260	1200x700x850/900	400 V	6 x 3.5 = 27.4 kW	18,990.00	
		Convection oven GN 1/1+					6.4 kW	
		BIH6KTDUB34	6 x round, 260	1200x700x850/900	400 V	6 x 5.0 = 36.4 kW	19,990.00	
		Convection oven GN 1/1+					6.4 kW	
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					200.00
		ITC	Temperature regulation controls up to 250 °C (all cooking zones)					2,400.00
	Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50–250 °C. Incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.							

 <p>5 Temperatursensoren Spulenmitte und Spulenränder</p>	Fullrange Hold temperature-controlled cooking with 5-sensor function					
	<p>The optional Fullrange Hold function is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. See options.</p> <p>The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.</p>					

Free-standing induction wok hob



Induction wok hob
with a Ceran glass
bowl
Wok recess 300 mm
diameter
without wok

Includes connector
system
20 mm lip at back
at back

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHWKTD3.5	round, 300	400x700x850/900	230 V	3.5 kW	4,490.00
BHWKTD5	round, 300	400x700x850/900	400 V	5.0 kW	4,990.00
BHWKTD7	round, 300	400x700x850/900	400 V	7.0 kW	5,290.00
ASA Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)					
ITC Temperature regulation controls up to 250 °C					450.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Integrated Pan Quality Control display PQC .					



Wok
Suitable for use with
BWK, BW2K, BHW,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC					



Wok
Suitable for use with
BWK, BHWK, BHW,
BWM and WA1

WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
Extra-light wok for easy use. WPL1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K, BHW,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K, BHW,
BFW, BFWH & WA1

WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
Wok, also suitable for ITC					





Display information:


Each cooking zone has its own digital display beneath the Ceran glass, showing the power setting (level 1 to 9) of the corresponding cooking zone.



Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1,590.00
		BGAFLR600	294x554x20 Ridged cooking surface	300x560 (610 with handles)	1,790.00


	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1,690.00


	Top pasta pan (light)	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
	Suitable for use with Flex appliances Does not include appliance	BPALFL	300x500x150	approx. 325x530x150	860.00
		incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			


Options


		Optional	Description	Price
				in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Glazed door	BEBTG	675x375	850.00
			Glazed oven door with interior lighting	
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation Induction Interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Front panel	EBVS	Stainless steel panel for connector system	35.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing range with **round radiant elements**


	Electric range with radiant elements. 2 cooking zones Ceran glass 350 x 605 x 6 mm	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Includes connector system 20 mm lip at back	BSH2KTD	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	2,990.00
		BSH2KTDZ	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	3,090.00
		BSH2KTDZ	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	3,090.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				


	<p>Electric range with radiant elements. 2 cooking zones Ceran glass 350 x 605 x 6 mm Includes connector system 20 mm lip at back</p> <p>Speed Elektronik Star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSH2KTDA	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	3,790.00
		BSH2KTDB	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	3,890.00
		BSH2KTDC	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	4,490.00
		WHFS2	Warming function (all cooking zones)				600.00

	Electric range with radiant elements. 4 cooking zones Ceran glass 650 x 605 x 6 mm	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Includes connector system 20 mm lip at back	BSH4KTD	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	4,090.00
		BSH4KTDZ	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	4,590.00
		BSH4KTDT	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	4,990.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

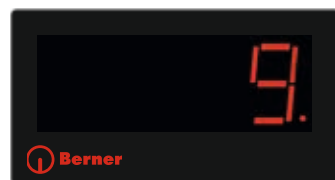
	<p>Electric range with radiant elements. 4 cooking zones Ceran glass 650 x 605 x 6 mm Includes connector system 20 mm lip at back</p> <p>Speed Elektronik Star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSH4KTDA	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	5,590.00
		BSH4KTDB	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	5,990.00
		BSH4KTDC	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	6,690.00
		WHFS4	Warming function (all cooking zones)				1,200.00

Free-standing range with **round radiant elements**

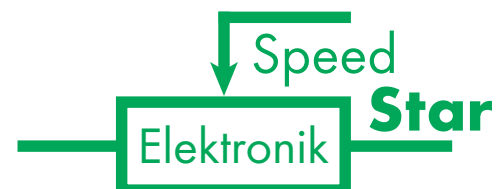
	Electric range with radiant elements. 6 cooking zones Ceran glass 950 x 605 x 6 mm						
	Includes connector system 20 mm lip at back	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSH6KTD	6 x 230 round	1000x700x850/900	400 V	6 x 3.0 = 18.0 kW	5,490.00
		BSH6KTDZ	6 x 230 round	1000x700x850/900	400 V	6 x 3.0 = 18.0 kW	5,990.00
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

 <p>Electric range with radiant elements. 6 cooking zones Ceran glass 950 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>Speed Elektronik Star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BSH6KTDA Speedstar	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	6,990.00
	BSH6KTDB Speedstar with electronic pan detection	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	7,690.00
	BSH6KTDC Speedstar with automatic double ring	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	8,290.00
	WHFS6	Warming function (all cooking zones)				1,800.00

WHFS Warming/cooking function up to 250°C for Speedstar radiant hobs with a 4-digit display




Speedstar electronically adjusted by potentiometer – quick, high-performance





Connector system

The integrated connector system enables all appliances in the 70 series to be connected together into a single work surface, with a virtually invisible hygienic joint between the different appliances.

Free-standing ranges with **radiant elements** and Hygiene oven

	<p>Electric range with radiant elements. 4 cooking zones and oven</p> <p>Ceran glass 750 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BSH4BKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 16.6 kW	6,990.00
		Oven GN 1 ½ with top/bottom heat 60–300 °C					4.6 kW
		BSH4BKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 16.6 kW	7,690.00
		With electronic pan detection					4.6 kW
		Oven GN 1 ½ with top/bottom heat 60–300 °C					4.6 kW
		ASA		Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)			

	<p>Electric range with radiant elements. 4 cooking zones and convection oven Ceran glass 750 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p>	Model	Radiant hobs in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
		BSH4UBKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 18.4 kW	7,690.00	
		Convection oven GN 1/1+					6.4 kW	
		BSH4UBKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 18.4 kW	8,390.00	
		With electronic pan detection						
		Convection oven GN 1/1+					6.4 kW	
		ASA		Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

	Oven details Accessories included 1 x cooking grid 1 x baking tray	Model	Details	Outer dimensions in mm WxD	Material	Price in euro
		BGR1½	Oven grid shelf	530x500	chrome-plated	95.00
		BBB1½	Baking tray	530x500	Black steel	160.00
		With thermostat(s), heat display lamp(s), GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately between 60 and 300 °C				

Pan detection:

An automatic pan-detection system means that the power is only on when a saucepan is on the hob, which has a significant impact on reducing operating costs in the kitchen. This technology proves to be more economic and efficient, especially for high-power cooking zones with short heat-up times.



Options

		Optional	Description	Price
				in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Glazed door	BEBTG	675x375	850.00
			Glazed oven door with interior lighting	
	Square radiant elements	SUPG	Square radiant elements 240 with 3 kW instead of 230 round	55.00
			Supplement per cooking zone	
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	



Free-standing gas range



Standard

Gas range with
2 burners,
back and front
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2S70	400x700x850/900	back front	9.0 kW Double ring D 5.5 Single ring C 3.5	2,990.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners.				



Power

Gas range with
2 burners,
back and front
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2P70	400x700x850/900	back front	11.0 kW Double ring D 5.5 Double ring D 5.5	3,090.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners.				

Ignition burner with pilot light
in protective housing



Prices quoted exclude VAT and delivery



Free-standing gas range



Standard

Gas range with
4 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4S70	800x700x850/900	back left back right front left front right	18.0 kW Double ring D 5.5 Double ring D 5.5 Single ring C 3.5 Single ring C 3.5	3,990.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				



Power

Gas range with
4 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4P70	800x700x850/900	back left back right front left front right	22.0 kW Double ring D 5.5 Double ring D 5.5 Double ring D 5.5 Double ring D 5.5	4,090.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				



Diagonal

Gas range with
6 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6D70	1200x700x850/900	back left back centre back right front left front centre front right	27.0 kW Double ring D 5.5 Single ring C 3.5 Double ring D 5.5 Single ring C 3.5 Double ring D 5.5 Single ring C 3.5	5,390.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				




Power


Gas range with
6 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6P70	1200x700x850/900		33.0 kW 5.5 kW	5,490.00
All burners are double ring D				
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				

Free-standing **gas ranges** with electric Hygiene oven

 <p>Standard</p>	<p>Gas range with 4 burners and oven</p> <p>Configured for natural gas G20</p> <p>Includes connector system</p> <p>20 mm lip at back</p>	Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4S70B	800x700x850/900		18.0 kW	6,390.00
				back left	Double ring D 5.5	
				back right	Double ring D 5.5	
				front left	Single ring C 3.5	
				front right	Single ring C 3.5	
		Oven GN 1½ with top/bottom heat 60–300°C			400 V / 4.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.						

 <p>Power</p>	<p>Gas range with 4 burners and oven</p> <p>Configured for natural gas G20</p> <p>Includes connector system</p> <p>20 mm lip at back</p>	Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4P70B	800x700x850/900		22.0 kW	6,490.00
				back left	Double ring D 5.5	
				back right	Double ring D 5.5	
				front left	Double ring D 5.5	
				front right	Double ring D 5.5	
		Oven GN 1½ with top/bottom heat 60–300 °C			400 V / 4.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.						

Gas range with 6 burners and oven

Configured for natural gas G20

Includes connector system

20 mm lip at back

Diagonal

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6D70B	1200x700x850/900	back left	27.0 kW Double ring D 5.5	7,990.00
		back centre	Single ring C 3.5	
		back right	Double ring D 5.5	
		front left	Single ring C 3.5	
		front centre	Double ring D 5.5	
		front right	Single ring C 3.5	
Oven GN 1½ with top/bottom heat 60–300°C			400 V / 4.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				



Free-standing **gas ranges** with electric Hygiene convection oven



Standard

Gas range with
4 burners and
convection oven
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4S70UB	800x700x850/900	back left back right front left front right	18.0 kW Double ring D 5.5 Double ring D 5.5 Single ring C 3.5 Single ring C 3.5	7,490.00
Convection oven GN 1/1+			400 V / 6.4 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				



Power

Gas range with
4 burners and
convection oven
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4P70UB	800x700x850/900	back left back right front left front right	22.0 kW Double ring D 5.5 Double ring D 5.5 Double ring D 5.5 Double ring D 5.5	7,590.00
Convection oven GN 1/1+			400 V / 6.4 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				



Diagonal

Gas range with
6 burners and
convection oven
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6D70UB	1200x700x850/900	back left back centre back right front left front centre front right	27.0 kW Double ring D 5.5 Single ring C 3.5 Double ring D 5.5 Single ring C 3.5 Double ring D 5.5 Single ring C 3.5	8,990.00
Convection oven GN 1/1+			400 V / 6.4 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				



Gas range accessories and options

		Optional	Description	Price in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Glazed door	BEBTG	675x375	850.00
			Glazed oven door with interior lighting	
	Bevelled on the left and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm	290.00
			Only suitable for use on type C and D burners.	
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm	550.00
			Only suitable for use on type C and D burners.	
	Pan support stand	SR1K70	Pan support stand for single burner	220.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing griddle



Electric griddle
Cooking surface
320 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDS40	1 heat zone	400x700x850/900	400 V	4.5 kW	4,090.00
BGDS40Speed	1 heat zone	400x700x850/900	400 V	5.6 kW	4,890.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric griddle
Ridged cooking surface
320 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGDS40R	1 heat zone	400x700x850/900	400 V	4.5 kW	4,390.00
BGDS40RSpeed	1 heat zone	400x700x850/900	400 V	5.6 kW	5,190.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric griddle
Cooking surface
420 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm
lip at back


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD50	2 heat zones	500x700x850/900	400 V	6.0 kW	4,790.00
BGD50Speed	2 heat zones	500x700x850/900	400 V	7.6 kW	5,790.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

Advantages of griddles:


Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel. Heated using aluminium block heat storage technology. Low radiating heat prevents the room from getting too hot. Quick and easy to clean.




Free-standing griddle

	Electric griddle Cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGD60	2 heat zones	600x700x850/900	400 V	7.5 kW	5,290.00
		BGD60Speed	2 heat zones	600x700x850/900	400 V	9.4 kW	6,290.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

	Electric griddle Half of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGD60H	2 heat zones	600x700x850/900	400 V	7.5 kW	5,590.00
		BGD60HSpeed	2 heat zones	600x700x850/900	400 V	9.4 kW	6,590.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

	Electric griddle Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGD60R	2 heat zones	600x700x850/900	400 V	7.5 kW	5,790.00
		BGD60RSpeed	2 heat zones	600x700x850/900	400 V	9.4 kW	6,790.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

Heat-up time in minutes 20–200 °C




BGD60 with aluminium block


16 mins


BGD60 Speed


6 mins

Free-standing griddle











	Electric griddle Cooking surface 720 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C						
	Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGD80	2 heat zones	800x700x850/900	400 V	10.5 kW	6,290.00
		BGD80Speed	2 heat zones	800x700x850/900	400 V	13.4 kW	7,490.00
		Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

	Electric griddle Half of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Includes connector system 20 mm lip at back	BGD80H	2 heat zones	800x700x850/900	400 V	10.5 kW	6,590.00
		BGD80H Speed	2 heat zones	800x700x850/900	400 V	13.4 kW	7,790.00
		Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

	Electric griddle Cooking surface 920 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Includes connector system 20 mm lip at back	BGD100	2 heat zones	1000x700x850/900	400 V	13.5 kW	6,890.00
		BGD100Speed	2 heat zones	1000x700x850/900	400 V	17.4 kW	8,290.00
		Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

	Electric griddle Half of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGD100H	2 heat zones	1000x700x850/900	400 V	13.5 kW	7,190.00
		BGD100HSpeed	2 heat zones	1000x700x850/900	400 V	17.4 kW	8,590.00
		Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

Griddle options

		Optional	Description	Price in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Electronic controls	ERH	Electronic controls with dial and display (Price per heat zone)	800.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Ridged surface	OR	Ridged surface upon request 1/3, 1/2 or fully ridged	650.00 Delivery 8 weeks
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing induction griddle



Induction griddles
Cooking surface
320 x 520 mm,
griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD40IS	1 heat zone	400x700x850/900	400 V	5.0 kW	5,490.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zone operated by a fully adjustable control dial. One 4-digit digital display shows the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Induction griddles
Griddle surface
520 x 520 mm,
Griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD60I	2 heat zones	600x700x850/900	400 V	10.0 kW	8,590.00
Cooking surface 12 mm thick, with front chute into fat drawer, Heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Induction griddles
Griddle surface
720 x 520 mm,
Griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD80I	2 heat zones	800x700x850/900	400 V	10.0 kW	9,890.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					











Advantages of induction griddles:

Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.



Options

		Optional	Description	Price in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Ridged surface	OR	Ridged surface upon request 1/3, 1/2 or fully ridged	650.00 Delivery 8 weeks
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Heat-up time in minutes 20–200 °C

**BGD 60 with aluminium block
7.5 kW** **16 min.**

**Griddle
Induction** **4 min.**

Heat-up time in minutes standby–200 °C

**BGD 60 with
aluminium block** **5 min.**

**Griddle
Induction** **30 sec.**

Rustica free-standing chargrill



Rustica chargrills
Griddle surface
300 x 450 mm,
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHD40S	1 heat zone	400x700x850/900	400 V	4.0 kW	3,690.00
Fat drip tray can be filled with water to facilitate cleaning. With swing-out heating elements and removable cast iron cooking grids, food turner and scouring pad.					



Rustica chargrills
Griddle surface
600 x 450 mm,
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHD70	2 heat zones	700x700x850/900	400 V	8.0 kW	5,290.00
Fat drip tray can be filled with water to facilitate cleaning. With swing-out heating elements and removable cast iron cooking grids, food turner and scouring pad.					

Non-stick cast-iron cooking grid

Removable



Rustica free-standing lava-rock chargrill



Rustica chargrills
Griddle surface
300 x 450 mm,
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHLAD40S	1 heat zone	400x700x850/900	400 V	7.0 kW	4,590.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heat with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad. Base unit closed on 3 sides, open at front					
BLS7	7 kg lava rocks				62.00



Rustica chargrills
Griddle surface
600 x 450 mm,
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRHLAD70	2 heat zones	700x700x850/900	400 V	14.0 kW	6,090.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heat with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad. Base unit closed on 3 sides, open at front					
BLS7	7 kg lava rocks				62.00



Free-standing bratt pans



Electric bratt pan
Griddle surface
340 x 540 mm,
Hard-plated stainless
steel, leakproof welding
Temperature range
60 ° - 300 °C
Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHD40T	1 heat zone	400x700x850/900	400 V	4.5 kW	4,590.00
BGHD40T Speed	1 heat zone	400x700x850/900	400 V	5.8 kW	5,390.00
Hard-plated stainless steel, inside height of pan 80 mm, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and GN1/1-150 collection container. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric bratt pan
Griddle surface
540 x 540 mm,
Hard-plated stainless
steel, leakproof welding
Temperature range
60 ° - 300 °C
Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHD60T	2 heat zones	600x700x850/900	400 V	7.5 kW	5,690.00
BGHD60T Speed	2 heat zones	600x700x850/900	400 V	9.8 kW	6,690.00
Hard-plated stainless steel, inside height of pan 80 mm, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and GN1/1-150 collection container. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric bratt pan
Griddle surface
740 x 540 mm,
Hard-plated stainless
steel, leakproof welding
Temperature range
60 ° - 300 °C
Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHD80T	2 heat zones	800x700x850/900	400 V	10.5 kW	6,790.00
BGHD80T Speed	2 heat zones	800x700x850/900	400 V	13.4 kW	7,990.00
Hard-plated stainless steel, inside height of pan 80 mm, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and GN1/1-150 collection container. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					

Heat-up time in minutes 20–200 °C



BGHD60T with aluminium block
7.5 kW

16 mins

BGHD60T **Speed**
9.8 kW

5 min.



Options

		Optional	Description	Price in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides NO EXTRA CHARGE (No connector system included for stand-alone appliances)	
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Teflon plug Suitable for use with the deep griddle/ bratt pans	TAS110	Teflon plug 60 x 110 x 60(40) mm	160.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	CNS splash guard Suitable for use with the deep griddle	BSSB40	removable, fits bratt pan and deep griddle	210.00
		BSSB60	removable, fits bratt pan and deep griddle	280.00
		BSSB80	removable, fits bratt pan and deep griddle	350.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Coloured control panel	SBFS	Black control panel RAL 9005	380.00
		SBFW	White control panel RAL 9003	380.00
		SBFR	Red control panel RAL 3002	380.00
		SBFG	Green control panel RAL 6037	380.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing bain-marie



Electric bain-marie
GN 1/1-200

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWBKTD40	1 heat zone	400x700x850/900	230 V	1.8 kW	2,690.00
Appliance keeps various products warm, easy to clean. Includes bottom drain tap, drip tray and shelf. Does not include container. No water inlet.					



Electric bain-marie
GN 1/1-200
with warming cabinet

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWBKTD40WS	1 heat zone	400x700x850/900	230 V	2.8 kW	3,090.00
Appliance keeps various products warm, easy to clean. Door hinges on left. Includes front drain tap, drip tray and perforated tray. Does not include container. No water inlet. Warming cabinet with convection heat and removable inspection panel.					
Optional: Door hinges on right at no extra cost					



Electric bain-marie
GN 2/1-200

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWBKTD70	1 heat zone	700x700x850/900	400 V	3.6 kW	3,190.00
Appliance keeps various products warm, easy to clean. Includes bottom drain tap, drip tray and shelf. Does not include container. No water inlet.					












Electric bain-marie
GN 2/1-200
with warming cabinet


Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWBKTD70WS	1 heat zone	700x700x850/900	400 V	4.6 kW	4,090.00
Appliance keeps various products warm, easy to clean. Double doors at the front. Includes front drain tap, drip tray and perforated tray. Does not include container. No water inlet. Warming cabinet with convection heat and removable inspection panel.					


Options


		Optional	Description	Price in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides NO EXTRA CHARGE (No connector system included for stand-alone appliances)	
	Water inlet	WZÜ	Water inlet and overflow, including switch and solenoid valve	650.00
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator (permanent drain connection)	440.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing **sous-vide** cooker

	Sous-vide cooker GN 1/1-150	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Temperature range 30 °- 90 °C	BHSVKTD	1 heat zone	400x700x850/900	230 V	3.5 kW	3,890.00
		Electronic temperature control using the sensor keypad. Includes core temperature sensor, drain tap, shelf and hinged stainless steel lid.					

Free-standing **boiling** pans and accessories

	Electric boiling pan GN 1/1-150	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BHUKKTD	1 heat zone	400x700x850/900	400 V	7.0 kW	3,590.00
		BHUKKTDE	1 heat zone	400x700x850/900	400 V	7.0 kW	4,490.00
	Includes connector system 20 mm lip at back	Electronically controlled					
		With 3 power settings for energy-saving operation Includes drain tap and tray insert. Does not include container. No water inlet. Does not include draining rim.					










	Draining tray Suitable for use with BUKKT BUKKTH BUKKT BHUKKT BHUKTDE	Model	Details	Price in euro
		BATB	Drip tray 1/3	98.00

A close-up photograph of a white kitchen appliance, likely a range hood or cooktop. The image shows a black control panel with a white 'Barner' logo and a circular dial. The appliance is white and has a clean, modern design.

Connector system

The integrated connector system enables all appliances in the 70 series to be connected together into a single work surface, with a virtually invisible hygienic joint between the different appliances.

Options

		Optional	Description	Price in euro
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Water inlet	WZÜ	Water inlet and overflow, including switch and solenoid valve	650.00
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator (permanent drain connection)	440.00
	Lid for Boiling pans	BDN40	Lid for pasta boiler	170.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Free-standing pasta boiler



Electric pasta boiler
GN 2/3-200

With 3 power settings
for energy-saving
operation

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHNKKTDE	1 heat zone	400x700x850/900	400 V	8.0 kW	4,990.00
BHNKKTDE	1 heat zone	400x700x850/900	400 V	8.0 kW	5,890.00
Electronically controlled with sous-vide function					
WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers				850.00
Includes water inlet and outlet (permanent connection required) and insert tray. Choice of basic configuration included in the price.					



Basic configuration A
Suitable for use with
the pasta boiler

Model	Details	Outer dimensions in mm WxDxH
GAA2/3		
Comprising 4	pasta baskets: 4 x GN1/6 each measuring	143x163x230



Basic configuration B
Suitable for use with
the pasta boiler

Model	Details	Outer dimensions in mm WxDxH
GAB2/3		
Comprising 3	pasta baskets: 3 x GN2/9 each measuring	94x298x230





Electric pasta boiler
GN 2/3-200 with
automatic basket lift
for 3
baskets, each controlled
separately


Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHNKKTDEH	1 heat zone	400x700x850/900	400 V	8.0 kW	7,690.00
BHNKKTDEH	1 heat zone	400x700x850/900	400 V	8.0 kW	8,590.00
Electronically controlled					
WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers				850.00
Power controlled by a thermostat and power control dial with 3 settings. Includes automatic water inlet and outlet (permanent connection required) and insert tray. With basket set for automatic basket lift system. Similar to basic configuration B. The basket lift function is controlled individually for each basket via the touch display. The timer can also be manually interrupted.					

Free-standing **pasta boiler**

	Electric pasta boiler GN 1/1-200 sideways	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	With 3 power settings for energy-saving operation	BHNKKTQDQ	1 heat zone	700x700x850/900	400 V	12.0 kW	5,890.00
		BHNKKTQDE	1 heat zone	700x700x850/900	400 V	12.0 kW	6,790.00
		Electronically controlled with sous-vide function					
	Includes connector system 20 mm lip at back	WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers				
Includes water inlet and outlet (permanent connection required) and insert tray. Choice of basic configuration included in the price.							








	Basic configuration A Suitable for use with the pasta boiler	Model	Details	Outer dimensions in mm WxDxH
		GAAQ1/1		
		Comprising 5	pasta baskets: 1 x GN1/3 4 x GN1/6 each	298x163x230 143x163x230

	Basic configuration B Suitable for use with the pasta boiler	Model	Details	Outer dimensions in mm WxDxH
		GABQ1/1		
		Comprising 5	pasta baskets: 5 x GN2/9 each measuring	94x298x230


Electronic controls with dial and display
 - virtually no drop in temperature
 - even regulation





Pasta boiler options

		Optional	Description	Price in euro
	Water inlet	WZN	Automatic water inlet (level control system) solenoid valve	850.00
	Lid for boiling pan	BDN40	Lid for the pasta boilerBHNKKTDE	170.00
		BDN70	Lid for the pasta boilerBHNKKTDEQ/ BHNKKTDEQE	210.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Pasta boiler and all-purpose boiler accessories

	Individual portion pasta basket Suitable for use with BHNKKTDE, BHNKKTDE, BHNKKTDEQ, BHNKKTDEQE, BHUKKTD, BHUKKTDE	Model	Outer dimensions in mm WxDxH	Price in euro
		BNKP	102x140x230	90.00
		1 pasta basket with handle		

	Pasta basket GN1/6 right-/left-hand use Suitable for use with BHNKKTDE, BHNKKTDE, BHNKKTDEQ, BHNKKTDEQE, BHUKKTD, BHUKKTDE	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/6	143x163x230	99.00
		1 pasta basket with handle		

	Pasta basket GN1/3 Suitable for use with BHNKKTDE, BHNKKTDE, BHNKKTDEQ, BHNKKTDEQE, BHUKKTD, BHUKKTDE	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/3	298x163x230	139.00
		1 pasta basket with 2 handles		

Pasta boiler and all-purpose boiler accessories



Pasta basket GN2/9

Suitable for use with
BHNKKT D,
BHNKKT D E,
BHNKKT D Q,
BHNKKT D Q E,
BHUKKT D,
BHUKKT D E
BHNKKT D H
BHNKKT D H E

Model

Outer dimensions
in mm WxDxH

Price
in euro

BNK2/9

94x298x230

129.00

1 pasta basket with handle



Pasta basket GN2/3

Suitable for use with
BHNKKT D,
BHNKKT D E,
BHNKKT D Q,
BHNKKT D Q E,
BHUKKT D,
BHUKKT D E

Model

Outer dimensions
in mm WxDxH

Price
in euro

BNK2/3

298x328x230

195.00

1 pasta basket with 2 handles



Pasta basket GN1/1

Suitable for use with
BHNKKT D Q,
BHNKKT D Q E,
BHUKKT D,
BHUKKT D E

Model

Outer dimensions
in mm WxDxH

Price
in euro

BNK1/1

298x488x230

249.00

1 pasta basket with 2 handles

Free-standing French fry warmers



Chip scuttle
GN1/1

Heated tank and element can be switched on separately.

Includes connector system
20 mm lip at back

Model	Inner dimensions	Outer dimensions	Voltage	Power	Price
		in mm WxDxH	in volts	in kW	in euro
BHPWKTD	GN1/1-150	400x700x850/900	230 V	1.0 kW	2,790.00
Includes perforated stainless steel tray.					



Stainless steel tray with divider
Suitable for use with BHPWKTD

Model	Dimensions	Price
	in mm WxD	in euro
BPWG	295x565	410.00
Stainless steel tray with divider to keep different types of French fries separate.		

Free-standing electric deep fat fryers



Deep fat fryer
1 tank
100% CNS,
Drain underneath
Door hinges on left
Includes connector system
20 mm
lip at back
Total capacity 12 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHF1KTD	8	400x700x850/900	400 V	8.0 kW	3,590.00
BHFS1KTD	8	400x700x850/900	400 V	10.0 kW	3,690.00
Reinforced heating element					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C 50.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid. Fat collection container not included. Also available with door hinges on right upon request at no extra charge. Total tank capacity 12 litres.					



Deep fat fryer
1 tank
100% CNS,
Drain underneath
Door hinges on left
Includes connector system
20 mm
lip at back
Gross capacity 15 l
Net capacity 10 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHF1GKTD	10	400x700x850/900	400 V	16.5 kW	4,590.00
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C 50.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid. Fat collection container not included. Also available with door hinges on right upon request at no extra charge. Total tank capacity 20 litres.					



Deep fat fryer
2 tanks
100% CNS,
Drain underneath
Door hinges on left
Includes connector system
20 mm
lip at back
Gross capacity 2 x 10 l
Net capacity 2x6 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHF2SKTD	2 x 6	400x700x850/900	400 V	12.0 kW	4,690.00
BHFS2SKTD	2 x 6	400x700x850/900	400 V	16.0 kW	4,890.00
Reinforced heating element					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid. Fat collection container not included. Can be supplied with 2 x 16 A cables upon request at no extra charge. Total capacity 10 litres per tank.					





Deep fat fryer
2 tanks
100% CNS,
Drain underneath
Double door
Includes connector system
20 mm
lip at back
Gross capacity 2 x 12 l
Net capacity 2x8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BHF2KTD	2 x 8	600x700x850/900	400 V	16.0 kW	4,890.00
BHFS2KTD	2 x 8	600x700x850/900	400 V	20.0 kW	5,090.00
Reinforced heating element					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid. Fat collection container not included. Can be supplied with 2 x 16 A cables upon request at no extra charge. Total capacity 12 litres per tank.					



Free-standing gas **deep fat fryers**


	Gas deep fat fryer	Model	Net capacity	Outer dimensions	Power	Price
	1 tank		in ltr.	in mm WxDxH	in kW	in euro
	100% CNS,	BHGF1KTD	10	400x700x850/900	12.0 kW	4,490.00
	Drain underneath	BGFK	Fryer basket for gas deep fat fryer BHGF1KTD			
	Door hinges on left	Heated by a gas unit. No burner in the tank. Includes basket, wide-mesh sieve above the heating element and lid. Fat collection container not included. Cannot be installed on a base.				
	Includes connector system					
	20 mm					
	lip at back					
	Gross capacity 13 l					
	Net capacity 10 l					


	Splash guard Deep fat fryers	Optional	Description	Height in mm	Price in euro
		BSSF40	Splash guard deep fat fryer, 400 mm wide	350.00	360.00
		BSSF60	Splash guard deep fat fryer, 600 mm wide	350.00	450.00


Deep fat fryer options


	Electric deep fat fryers filter system installation set for 1 tank	Optional	Contents in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BEPSF1	20	322x568x287	230 V	0.1 kW	1,750.00
		BEPSF2	20	322x568x287	230 V	0.1 kW	1,850.00
	Electric deep fat fryers filter system installation set for 2 tanks	Insert comprises: - Oil collection container with removable wide-mesh and fine-mesh filter (large) - a base unit containing the oil pump to transfer oil into the collection container - a tube with a quick connection mechanism for attaching it to the fryer tanks - a splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container					
	Fat drip container wide	Optional	Description				Price
		BFAB	320x400x200 mm				395.00
		Wide fat drip tray with wide-mesh sieve					
	Fat drip container narrow	BFAFS	Fine-mesh sieve for fat drip container – wide				59.00
		BFABK	200x400x200 mm				295.00
		Narrow fat drip tray with wide-mesh sieve					
	Bevelled on the left and right-hand sides	BFAFSK	Fine-mesh sieve for fat drip container – narrow				48.00
		ASA	Optional: Cover bevelled on the sides NO EXTRA CHARGE (No connector system included for stand-alone appliances)				
	Bevelled at the back	WAA	Cover bevelled at the back				180.00
		Available for all System 70 appliances					
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit				30.00
		AKG	Supplement for gold-effect dial, per unit				50.00
	Energy optimisation interface compliant with DIN 18875	EOH	Configured for energy optimisation, per tank				140.00
	Fryer basket Suitable for use with BF1KTD, BHFS1KTD, BHF2KTD, BHFS2KTD	BFK	230x280x100				88.00
	Fryer basket Suitable for use with BHF1GKTD, BHFS1GKTD	BFKG	290x280x120				130.00
	Fryer basket Suitable for use with BHF2SKTD	BFKS	120x280x120				77.00

Standing plates/simmer plates

	Heated standing plate 1 heat zone, heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm Includes connector system 20 mm lip at back	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BHTHKTD	50 ° - 190 °C	400x700x850/900	230 V	1.5 kW	2,790.00

	Hot plate and simmer plate 1 heat zone, heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm Includes connector system 20 mm lip at back	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BHTHFKTD	50 - 350 °C	400x700x850/900	230 V	3.0 kW	2,990.00

	Standing plate made entirely from CNS Includes connector system 20 mm lip at back	Model	Outer dimensions in mm WxDxH	Price in euro
		BHTEKTD20	200x700x850/900	1,590.00
		BHTEKTD40	400x700x850/900	1,790.00
		BHTEKTD60	600x700x850/900	1,990.00
		BHTEKTD70	700x700x850/900	2,090.00
		BHTEKTD80	800x700x850/900	2,190.00
		Optional: Configured for the installation of on-site water column		390.00

	Standing plate made entirely from CNS with 1/1 drawer Includes connector system 20 mm lip at back	Model	Outer dimensions in mm WxDxH	Price in euro
		BHTSKTD	400x700x850/900	2,190.00

Cooking
equipment for
the catering
industry



Multispeed

Combi bratt pan/boilers

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Multispeed combi bratt pan/boiler

- Double-walled lid
- Pan height 215 mm
- Water inlet and drainage into a pull-out GN container
- Speed high-performance heat-up
- Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on
- 2" front drain tap available as optional feature
- Electronic controls with sensor keypad available as optional feature
- 'Soft' setting to bring up to the boil
- Can be installed on a base



Multispeed
combi bratt pan/
boiler GN 1/1

Griddle surface
420 x 510 mm

Temperature range
60 ° - 300 °C
Includes connector
system
20 mm
lip at back

Model	Heat zone	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHDM50	1 heat zone	500x700x850/900	400 V	10.8 kW	8,590.00
RED50	Optional: Power reduction to 7.2 kW at no extra charge				
OLED2	Electronic controls with sensor keypad				950.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
RWA	Optional: Cleaning water drained into main drain				690.00
Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and pull-out GN2/3-200 collection container. With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).					




Multi-speed
combi bratt pan/
boiler GN 2/1

Griddle surface
630 x 510 mm


Temperature range
60 ° - 300 °C
Includes connector
system
20 mm
lip at back


Model	Heat zones	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGHDM70	2 (bratt pans)	700x700x850/900	400 V	16.8 kW	12,900.00
RED70	Optional: Power reduction to 11.2 kW at no extra charge				
OLED2	Electronic controls with separate sensor keypad for each heat zone				950.00
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
RWA	Optional: Cleaning water drained into main drain				690.00
Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and pull-out GN1/1-200 collection container. With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).					

Multispeed combi bratt pan/boiler

	Multi-speed combi bratt pan/ boiler GN 3/1					
	Griddle surface 955 x 510 mm					
	Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back					
	Model	Heat zones	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGHDM110	2 (bratt pans)	1100x700x850/900	400 V	25.8 kW	15,900.00
	RED110	Optional: Power reduction to 17.2 kW at no extra charge				
	OLED2	Electronic controls with separate sensor keypad for each heat zone 950.00				
ASA		Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				
RWA		Optional: Cleaning water drained into main drain 690.00				
Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with drain underneath into base unit. Includes Teflon plug and pull-out GN1/1-200 collection container. With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).						

Multispeed bratt pan options

	Drain tap at the front	Optional	Description	Price in euro
		ALH	Drain tap at the front of the appliance	980.00

	Hanging frame for pasta baskets (baskets not included)	Optional	Description	Price in euro
		BEHNK1	Hanging frame for BBEDM1-200	400.00
		BEHNK2	Hanging frame for BBEDM2-200	500.00
		BEHNK3	Hanging frame for BBEDM3-200	550.00

Cooking
equipment for
the catering
industry





Tilting combi bratt pan/boiler


- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN




Tilting bratt pan


 IPX5 Tilting bratt pans 2/1 Bevelled side edges 20 mm lip at back Cooking surface 595 x 480 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP70	50	1050x700x850/900	400 V	9.6 kW	12,990.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Heated using aluminium block heat storage technology. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm Please enquire about delivery times					


 IPX5 Tilting bratt pans 2/1 Bevelled side edges 20 mm lip at back Cooking surface 640 x 540 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP85	60	1100x850x850/900	400 V	15.0 kW	14,090.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Heated using aluminium block heat storage technology. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm Please enquire about delivery times					

 IPX5 Tilting bratt pans 3/1 Bevelled side edges 20 mm lip at back Cooking surface 1045 x 540 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP150	100	1500x850x850/900	400 V	18.0 kW	16,590.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Heated using aluminium block heat storage technology. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm Please enquire about delivery times					

Speed tilting combi bratt pan/boiler

 IPX5 Tilting combi bratt pan/boiler 2/1 Bevelled side edges 20 mm lip at back Cooking surface 595 x 480 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP70Speed	50	1050x700x850/900	400 V	14.8 kW	14,490.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). 1 'Boil' setting and 'Soft' setting to bring up to the boil. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm					

 IPX5 Tilting bratt pan and Frying pan 2/1 Bevelled side edges 20 mm lip at back Cooking surface 640 x 540 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP85Speed	60	1100x850x850/900	400 V	18.0 kW	15,590.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). 1 'Boil' setting and 'Soft' setting to bring up to the boil. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm					

 IPX5 Tilting combi bratt pan/boiler 3/1 Bevelled side edges 20 mm lip at back Cooking surface 1045 x 540 mm Casing 100% chrome nickel steel	Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BKBP150Speed	100	1500x850x850/900	400 V	30.0 kW	18,290.00
	KTD Cover with hairline joint and connection system (no surcharge) Made from CNS 18/10, 20 mm lip at back. Pan with motorised tilting mechanism and double-walled lid. Water inlet with a swivel tap. Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). 1 'Boil' setting and 'Soft' setting to bring up to the boil. 'Hygiene' base unit, can be installed upon a base. Inside depth of pan 215 mm					

Bratt pan and boil controls include 'Soft' setting



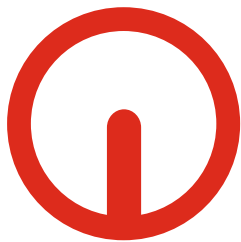
Swivelling water inlet



Perforated GN container that fits inside boiling tank



Cooking
equipment for
the catering
industry



Electric boiling pan

Free-standing appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Free-standing boiling pan

IPX5



Electric boiling pan

Bevelled side edges
20 mm
lip at back

Front drain,
100% chrome nickel
steel casing

Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BKKD50	50 litres	700x700x850/900	400 V	14.0 kW	8,990.00
BKKD80	80 litres	700x700x850/900	400 V	18.0 kW	9,590.00
KTD Cover with hairline joint and connection system (no surcharge)					
Double-walled lid, interior pan made from chrome-nickel-steel (1,4571) Interior pan emptied via a DN40 safety drain valve (1 1/2") Drain pipe keeps top of appliance free of water, water filled from a swivelling tap, mixer tap with DN 20 (3/4") hot and cold water valve Fill level markings, manually controlled cooking temperature Dial to select one of the three boil settings, automatic water level monitoring and refill to ensure continuous operational readiness. Can be installed on a base Please enquire about delivery times					

IPX5



Electric boiling pan

Bevelled side edges
20 mm
lip at back

Front drain,
100% chrome nickel
steel casing

Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BKKD100	100 litres	800x850x850/900	400 V	20.0 kW	11,690.00
BKKD150	150 litres	800x850x850/900	400 V	26.0 kW	15,390.00
KTD Cover with hairline joint and connection system (no surcharge)					
Double-walled lid, interior pan made from chrome-nickel-steel (1,4571) Interior pan emptied via a DN40 safety drain valve (1 1/2") Drain pipe keeps top of appliance free of water, water filled from a swivelling tap, mixer tap with DN 20 (3/4") hot and cold water valve Fill level markings, manually controlled cooking temperature Dial to select one of the three boil settings, automatic water level monitoring and refill to ensure continuous operational readiness. Can be installed on a base Please enquire about delivery times					

Cooking
equipment for
the catering
industry



System 70

Top units

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Induction range with 2 cooking zones



Induction range with
2 cooking zones
Ceran glass
350 x 605 x 6 mm

Includes connector sys-
tem with 20 mm lip
at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KTD7	2 x round, 260	400x700x250	400 V	2 x 3.5 = 7.0 kW	4,990.00
BI2KTD10	2 x round, 260	400x700x250	400 V	2 x 5.0 = 10.0 kW	5,490.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.					



Induction range with
2 cooking zones
Ceran glass
350 x 605 x 6 mm

Includes connector sys-
tem with 20 mm lip
at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KTDF7	2 x 280 square full-surface	400x700x250	400 V	2 x 3.5 = 7.0 kW	6,490.00
BI2KTDF10	2 x 280 square full-surface	400x700x250	400 V	2 x 5.0 = 10.0 kW	6,490.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.					



Flex induction range
with 2 cooking zones
Ceran glass
350 x 605 x 6 mm
Includes connector system
20 mm
lip at back

incl. Fullrange Hold
and 5-sensor function



Flex


Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2KTDFL7	2 x 280 square full-surface	400x700x250	400 V	2 x 3.5 = 7.0 kW	6,990.00
BI2KTDFL10	2 x 280 square full-surface	400x700x250	400 V	2 x 5.0 = 10.0 kW	6,990.00
See accessories / options for top pans for Flex hobs					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					




Connector system


The integrated connector system enables all appliances in the 70 series to be connected together into a single work surface, with a virtually invisible hygienic joint between the different appliances.


Induction range with 4 cooking zones

 <p>Induction range with 4 cooking zones Ceran glass 650 x 605 x 6 mm</p> <p>Includes connector system with 20 mm lip at back</p> <p>punkt star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4KTD14	4 x round, 260	700x700x250	400 V	4 x 3.5 = 14.0 kW	8,590.00
	BI4KTD20	4 x round, 260	700x700x250	400 V	4 x 5.0 = 20.0 kW	9,490.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.

 <p>Induction range with 4 cooking zones Ceran glass 650 x 605 x 6 mm</p> <p>Includes connector system with 20 mm lip at back</p> <p>flächen star</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4KTDF14	4 x 280 square full-surface	700x700x250	400 V	4 x 3.5 = 14.0 kW	12,290.00
	BI4KTDF20	4 x 280 square full-surface	700x700x250	400 V	4 x 5.0 = 20.0 kW	12,290.00
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.					

 <p>Flex induction range with 4 cooking zones Ceran glass 650 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>Flex</p>	Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4KTDFL14	4 x 280 square full-surface	700x700x250	400 V	4 x 3.5 = 14.0 kW	13,290.00
	BI4KTDFL20	4 x 280 square full-surface	700x700x250	400 V	4 x 5.0 = 20.0 kW	13,290.00
	See accessories / options for top pans for Flex hobs					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					

	Induction range with 4 cooking zones Ceran glass 750 x 605 x 6 mm Includes connector sys- tem with 20 mm lip at back		Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
			BI4KTDF20W	4 x 300x280 full-surface	800x700x250	400 V	4 x 5.0 = 20.0 kW	12,990.00	
			BI4KTDF28W	4 x 300x280 full-surface	800x700x250	400 V	4 x 7.0 = 28.0 kW	12,990.00	
			WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)					1,100.00
			With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.						

Induction range with 6 cooking zones



Induction range with
6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector sys-
tem with 20 mm lip
at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6KTD21	6 x round, 260	1000x700x250	400 V	6 x 3.5 = 21.0 kW	12,690.00
BI6KTD30	6 x round, 260	1000x700x250	400 V	6 x 5.0 = 30.0 kW	13,990.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.					



Induction range with
6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector sys-
tem with 20 mm lip
at back



Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6KTDF21	6 x square 280 full-surface	1000x700x250	400 V	6 x 3.5 = 21.0 kW	15,690.00
BI6KTDF30	6 x square 280 full-surface	1000x700x250	400 V	6 x 5.0 = 30.0 kW	15,690.00
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC.					



Flex induction range
with 6 cooking zones
Ceran glass
950 x 605 x 6 mm
Includes connector
system
20 mm
lip at back

incl. Fullrange Hold
and 5-sensor function



Flex


Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6KTDFL21	6 x square 280 full-surface	1000x700x250	400 V	6 x 3.5 = 21.0 kW	16,990.00
BI6KTDFL30	6 x square 280 full-surface	1000x700x250	400 V	6 x 5.0 = 30.0 kW	16,990.00
See accessories / options for top pans for Flex hobs					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					





Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1,590.00
		BGAFLR600	294x554x20	300x560 (610 with handles)	1,790.00

	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1,690.00

	Top pasta pan (light) Suitable for use with Flex appliances Does not include appliance	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	860.00

incl. set of 6 pasta baskets BNKPK 102 x 140 x 160,
perforated base and basket holder tray.

Connector system

Detachable connector system



Hygienic hairline joint



Side finishing strip



Induction wok hobs and accessories



Induction wok hob
with a Ceran glass
bowl,
Wok recess 300 mm
diameter
without wok

Includes connector
system
20 mm lip at back

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWKTD3.5	round, 300	400x700x250	230 V	3.5 kW	3,890.00
BWKTD5	round, 300	400x700x250	400 V	5.0 kW	4,090.00
BWKTD7	round, 300	400x700x250	400 V	7.0 kW	4,590.00
ITC Temperature regulation controls up to 250 °C					400.00
With main switch, ON lamp, fully adjustable power control and digital display beneath the glass. Integrated Pan Quality Control display PQC.					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
Wok, WPR1ITC required for ITC					



Wok
Suitable for use with
BWK, BHWK,
BWM and WA1

WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
Extra-light wok for easy use. WPL1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1






Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
Non-stick wok. WPA1ITC required for ITC					



Wok
Suitable for use with
BWK, BW2K,
BFW, BFWH & WA1

WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
Wok, also suitable for ITC					

Options

		Optional	Description	Price
				in euro
	Bevelled at the back	WAA	Cover bevelled at the back	180.00
			Available for all System 70 appliances	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Front panel	EBVS	Stainless steel panel for connector system	35.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Electric range with round radiant elements with 2, 4 or 6 cooking zones



Electric range with radiant elements. 2 cooking zones, back and front
Ceran glass
350 x 605 x 6 mm

Includes connector system with 20 mm lip at back

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2KTD	2 x 230 round	400x700x250	400 V	2 x 3.0 = 6.0 kW	2,390.00
BS2KTDT	2 x 230 round Electric pan detection	400x700x250	400 V	2 x 3.0 = 6.0 kW	2,990.00
BS2KTDZ	2 x 230 round Manual double ring	400x700x250	400 V	2 x 3.0 = 6.0 kW	2,390.00



Electric range with radiant elements. 4 cooking zones
Ceran glass
650 x 605 x 6 mm

Includes connector system with 20 mm lip at back

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4KTD	4 x 230 round	700x700x250	400 V	4 x 3.0 = 12.0 kW	3,590.00
BS4KTDT	4 x 230 round Electric pan detection	700x700x250	400 V	4 x 3.0 = 12.0 kW	4,490.00
BS4KTDZ	4 x 230 round Manual double ring	700x700x250	400 V	4 x 3.0 = 12.0 kW	3,690.00



Electric range with radiant elements. 6 cooking zones
Ceran glass
950 x 605 x 6 mm

Includes connector system with 20 mm lip at back









Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6KTD	6 x 230 round	1000x700x250	400 V	6 x 3.0 = 18.0 kW	4,590.00
BS6KTDT	6 x 230 round Electric pan detection	1000x700x250	400 V	6 x 3.0 = 18.0 kW	5,690.00
BS6KTDZ	6 x 230 round Manual double ring	1000x700x250	400 V	6 x 3.0 = 18.0 kW	4,890.00



Connector system

The integrated connector system enables all appliances in the 70 series to be connected together into a single work surface, with a virtually invisible hygienic joint between the different appliances.

Options

		Optional	Description	Price
				in euro
	Square radiant element			
		SUPG	Square radiant elements 240 with 3 kW instead of 230 round Supplement per cooking zone	55.00
	Bevelled at the back			
		WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Silver-effect dial Gold-effect dial			
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Ceran scraper			
		PCS	Ceran scraper	9.00
	Ceran scraper			
		PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent			
		CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25.00
	Finishing strip			
		ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00



Gas range with 2 burners



Standard

Gas range with
2 burners,
back and front
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2S70KTD	400x700x250	back front	9.0 kW Double ring D 5.5 Single ring C 3.5	2,490.00
Sunken hob, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners. Gas shut-off valve required on site.				



Power

Gas range with
2 burners,
back and front
Configured for natural
gas G20

Includes connector
system
20 mm lip at back


Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2P70KTD	400x700x250	back front	11.0 kW Double ring D 5.5 Double ring D 5.5	2,590.00
Sunken hob, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners. Gas shut-off valve required on site.				


Ignition burner with pilot light
in protective housing






Gas range with 4 burners

 Standard	<p>Gas range with 4 burners</p> <p>Configured for natural gas G20</p> <p>Includes connector system</p> <p>20 mm lip at back</p>	Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4S70KTD	800x700x250		18.0 kW	3,490.00
				back left	Double ring D 5.5	
				back right	Double ring D 5.5	
				front left	Single ring C 3.5	
			front right	Single ring C 3.5		
Sunken hob, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.						

 Diagonal	Gas range with 4 burners Configured for natural gas G20	<table><tr><th>Model</th><th>Outer dimensions in mm WxDxH</th><th>Position</th><th>Nominal heat input Type of burner in kW</th><th>Price in euro</th></tr><tr><td>BHG4D70KTD</td><td>800x700x250</td><td>back left back right front left front right</td><td>18.0 kW Double ring D 5.5 Single ring C 3.5 Single ring C 3.5 Double ring D 5.5</td><td rowspan="5">3,490.00</td></tr><tr><td colspan="4">Sunken hob, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.</td></tr></table>	Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro	BHG4D70KTD	800x700x250	back left back right front left front right	18.0 kW Double ring D 5.5 Single ring C 3.5 Single ring C 3.5 Double ring D 5.5	3,490.00	Sunken hob, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.			
	Model		Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro										
	BHG4D70KTD		800x700x250	back left back right front left front right	18.0 kW Double ring D 5.5 Single ring C 3.5 Single ring C 3.5 Double ring D 5.5	3,490.00										
	Sunken hob, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.															
	Includes connector system 20 mm lip at back															

 Power	<p>Gas range with 4 burners</p> <p>Configured for natural gas G20</p> <p>Includes connector system</p> <p>20 mm lip at back</p>	Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4P70KTD	800x700x250		22.0 kW	3,590.00
				back left	Double ring D 5.5	
				back right	Double ring D 5.5	
				front left	Double ring D 5.5	
				front right	Double ring D 5.5	
Sunken hob, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.						



Gas range with 6 burners



Diagonal

Gas range with
6 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6D70KTD	1200x700x250		27.0 kW	4,690.00
		back left	Double ring D 5.5	
		back centre	Single ring C 3.5	
		back right	Double ring D 5.5	
		front left	Single ring C 3.5	
		front centre	Double ring D 5.5	
		front right	Single ring C 3.5	
Sunken hob, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.				



Power

Gas range with
6 burners
Configured for natural
gas G20

Includes connector
system
20 mm lip at back




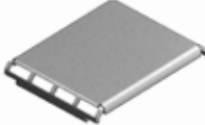
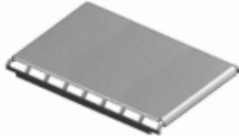



Model	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6P70KTD	1200x700x250		33.0 kW	4,790.00
		back left	Double ring D 5.5	
		back centre	Double ring D 5.5	
		back right	Double ring D 5.5	
		front left	Double ring D 5.5	
		front centre	Double ring D 5.5	
		front right	Double ring D 5.5	
Sunken hob, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners. Gas shut-off valve required on site.				

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.





Gas range accessories and options

		Optional	Description	Price
				in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Bevelled on the left- and right-hand sides	ASA	Optional: Cover bevelled on the sides (No connector system included for stand-alone appliances)	NO EXTRA CHARGE
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	290.00
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	550.00
	Pan support stand	SR1K70	Pan support stand for single burner	220.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Electric griddle



Electric griddle
Griddle surface
320 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD40	1 heat zone	400x700x250	230 V	3.5 kW	3,490.00
BGADS40	1 heat zone	400x700x250	400 V	4.5 kW	3,490.00
BGADS40Speed	1 heat zone	400x700x250	400 V	5.6 kW	4,290.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).



Electric griddle
Ridged cooking surface
320 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD40R	1 heat zone	400x700x250	230 V	3.5 kW	3,790.00
BGADS40R	1 heat zone	400x700x250	400 V	4.5 kW	3,790.00
BGADS40RSpeed	1 heat zone	400x700x250	400 V	5.6 kW	4,590.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).




Electric griddle
Griddle surface
420 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm
lip at back


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD50	2 heat zones	500x700x250	400 V	6.0 kW	4,390.00
BGAD50Speed	2 heat zones	500x700x250	400 V	7.6 kW	5,390.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).


Electric griddle

	Electric griddle Griddle surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD60	2 heat zones	600x700x250	400 V	7.5 kW	4,790.00
		BGAD60Speed	2 heat zones	600x700x250	400 V	9.4 kW	5,790.00


Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

	Electric griddle 1/3 of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD60G	2 heat zones	600x700x250	400 V	7.5 kW	5,090.00
		BGAD60GSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6,090.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

	Electric griddle 1/2 of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD60H	2 heat zones	600x700x250	400 V	7.5 kW	5,090.00
		BGAD60HSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6,090.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

	Electric griddle Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD60R	2 heat zones	600x700x250	400 V	7.5 kW	5,290.00
		BGAD60RSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6,290.00

Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.
 Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).

Electric griddle



Electric griddle
Griddle surface
720 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD80	2 heat zones	800x700x250	400 V	10.5 kW	5,690.00
BGAD80Speed	2 heat zones	800x700x250	400 V	13.4 kW	6,890.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric griddle
1/2 of cooking surface
ridged
720 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD80H	2 heat zones	800x700x250	400 V	10.5 kW	5,990.00
BGAD80HSpeed	2 heat zones	800x700x250	400 V	13.4 kW	7,190.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					



Electric griddle
Cooking surface
920 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD100	2 heat zones	1000x700x250	400 V	13.5 kW	5,890.00
BGAD100Speed	2 heat zones	1000x700x250	400 V	17.4 kW	7,290.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					









Electric griddle
1/2 of cooking surface
ridged
920 x 520 mm,
Hard-plated stainless steel
Temperature range
60 ° - 300 °C

Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD100H	2 heat zones	1000x700x250	400 V	13.5 kW	6,190.00
BGAD100HSpeed	2 heat zones	1000x700x250	400 V	17.4 kW	7,590.00
Cooking surface 15 mm thick, with front chute into fat drawer. Aluminium block contact heating elements ensure a high heat storage capacity and an even heat distribution. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					


Options


		Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Teflon plug Suitable for use with griddles			
		WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Food turner Cleaning set Suitable for use with all griddles			
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00


Heat-up time in minutes 20–200 °C


BGAD80 with aluminium block
16 mins
BGAD80 Speed
5 min.








Electric bratt pan

	Bratt pan	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 340x540 mm	BGAD40T	1 heat zone	400x700x250	400 V	4.5 kW	3,950.00
	Hard-plated stainless steel, leakproof welding	BGAD40T Speed	1 heat zone	400x700x250	400 V	5.8 kW	4,750.00
	Temperature range 60 ° - 300 °C	Cooking surface 15 mm thick, inside height of pan 80 mm, round drain hole (Ø 55 mm). Thermostatically controlled with a dial. Aluminium block contact heating elements ensure high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
	Includes connector system 20 mm lip at back	BSSB40	Splash guard for BBE40				190.00

	Bratt pan	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 540x540 mm	BGAD60T	2 heat zones	600x700x250	400 V	7.5 kW	4,990.00
	Hard-plated stainless steel, leakproof welding	BGAD60T Speed	2 heat zones	600x700x250	400 V	9.8 kW	5,990.00
	Temperature range 60 ° - 300 °C	Cooking surface 15 mm thick, inside height of pan 80 mm, round drain hole (Ø 55 mm). Thermostatically controlled with a dial. Aluminium block contact heating elements ensure high heat storage capacity and an even heat distribution. Includes Teflon plug, fat drawer, drain collection drawer, food turner and stainless steel scouring pad. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
	Includes connector system 20 mm lip at back	BSSB60	Splash guard for BBE60				280.00

	Accessories for	N.B.:
	BGAD40T and BGAD60T	Supplied with drain collection drawer

Options

		Optional	Description	Price
				in euro
	Teflon plug Suitable for use with the deep griddle/bratt pans	TAS110	Teflon plug 60 x 110 x 60(40) mm	160.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	180.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00
	Splash guard for bratt pans	BSSB40	Splash guard for BBE40	190.00
		BSSB60	Splash guard for BBE60	280.00

Induction griddle with dial and display



Induction griddles
Griddle surface
320 x 520 mm,
Griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD40IS	1 heat zone	400x700x250	400 V	5.0 kW	4,990.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zone operated by a fully adjustable control dial. One 4-digit digital display shows the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Induction griddles
Cooking surface
520 x 520 mm,
griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD60I	2 heat zones	600x700x250	400 V	10.0 kW	7,890.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Induction griddles
1/2 of cooking surface
ridged
520 x 520 mm,
Griddle material:
plated stainless steel
Temperature range
70 ° - 250 °C
Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGAD60IH	2 heat zones	600x700x250	400 V	10.0 kW	8,190.00
Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					





Advantages of induction griddles:

Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.







Induction griddle with dial and display

	<p>Induction griddles</p> <p>Griddle surface 720 x 520 mm, Griddle material: plated stainless steel Temperature range 70 ° - 250 °C</p> <p>Includes connector system</p> <p>20 mm lip at back</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD80I	2 heat zones	800x700x250	400 V	10.0 kW	8,990.00
		Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	<p>Induction griddles 1/2 of cooking surface ridged 720 x 520 mm, griddle material plated stainless steel Temperature range 70 ° - 250 °C Includes connector system 20 mm lip at back</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGAD80IH	2 heat zones	800x700x250	400 V	10.0 kW	9,290.00
		Cooking surface 12 mm thick, with front chute into fat drawer, heat zones operated by two fully adjustable control dials. Two 4-digit digital displays show the PROGRAMMED/CURRENT temperature. Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

Options

	Teflon plug Suitable for use with griddles	Optional	Description	Price in euro
		TAS	Teflon plug	145.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00

Rustica chargrill



Rustica chargrills
Griddle surface
300 x 450 mm,
Temperature range
60–300°C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRAD40S	1 heat zone	400x700x250	400 V	4.0 kW	3,090.00
Fat drip tray can be filled with water to facilitate cleaning. With swing-out heating elements and removable non-stick cast iron cooking grids, food turner and scouring pad.					



Rustica chargrills
Griddle surface
600 x 450 mm,
Temperature range
60–300°C

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRAD70S	2 heat zones	700x700x250	400 V	8.0 kW	4,590.00
Fat drip tray can be filled with water to facilitate cleaning. With swing-out heating elements and removable non-stick cast iron cooking grids, food turner and scouring pad.					

Non-stick cast-iron cooking grid

Removable



Rustica lava-rock chargrill



Rustica chargrills
Griddle surface
300 x 450 mm
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRLAD40S	1 heat zone	400x700x250	400 V	7.0 kW	3,990.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heat with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad.					
BLS7	7 kg lava rocks				62.00



Rustica chargrills
Griddle surface
600 x 450 mm,
Temperature range
60 ° - 300 °C

Includes connector
system
20 mm
lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRLAD70S	2 heat zones	700x700x250	400 V	14.0 kW	5,390.00
Removable non-stick cast-iron cooking grid. Top heating element can be swung out. Bottom heat with basket and lava rocks. Removable drawer for food remnants. incl. Lava rocks, food turner and scouring pad. 32 A cable					
BLS7	7 kg lava rocks				62.00



Electric bain-maries



**Bain-marie
GN 1/1-200**

Appliance keeps various products warm, easy to clean.

Includes connector system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWB40KTD	1 heat zone	400x700x250	230 V	1.8 kW	2,190.00
With main switch, ON lamp, thermostat and heat display lamp in the panel. Includes drain tap; does not include container. No water inlet.					



**Bain-marie
GN 2/1-200**

Appliance keeps various products warm, easy to clean.

Includes connector system
20 mm lip at back


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWB70KTD	1 heat zone	700x700x250	400 V	3.6 kW	2,690.00
With main switch, ON lamp, thermostat and heat display lamp in the panel. Includes drain tap; does not include container. No water inlet.					


Connection option


All appliances can be connected together to form a flush surface.



Electric boiling pans and accessories

	Boiling pans GN 1/1-150 Includes connector system 20 mm lip at back	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BUKKT	1 heat zone	400x700x250	400 V	7.0 kW	3,190.00
		With main switch and 3 power settings for energy-saving operation. Includes drain tap; does not include container. No water inlet.					

	Container set Suitable for use with BUKKT, BUKKTD and BUKKTH	Model	Details	Outer dimensions in mm WxDxH	Price in euro
		BNKSET			495.00
		Comprising 5	pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x160 143x163x160	

	Draining tray Suitable for use with BUKKT, BUKKTH, BUKKTD, BHUKKTD, BHUKKTDE	Model	Details	Price in euro
		BATB	Drip tray 1/3	98.00

Electric pasta boiler



Pasta boiler
GN 2/3-150

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNKKTG	1 heat zone	400x700x250	400 V	6.0 kW	4,490.00

With main switch and 3 power settings for energy-saving operation. Includes water inlet and outlet (permanent connection required) and perforated tray. The basic configuration is included in the price.



Basic configuration A
Suitable for use with
BNKKTG

Model	Details	Outer dimensions in mm WxDxH
BNKSET1/6	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x160



Pasta boiler
GN 1/1-150 side-
ways

Includes connector
system
20 mm lip at back

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNKKTGQ	1 heat zone	700x700x250	400 V	7.0 kW	5,090.00




With main switch and 3 power settings for energy-saving operation. Includes water inlet and outlet (for permanent installation) and perforated tray. One basic configuration is included in the price.






Basic configuration
Suitable for use with
BNKKTGQ

Model	Details	Outer dimensions in mm WxDxH
BNKSET	Comprising 5 pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x160 143x163x160

Boiling pan/pasta boiler accessories

		Model	Outer dimensions in mm WxDxH	Price in euro
	Individual portion pasta basket Suitable for use with BUKKT, BNKKT and BNKKTQ	BNKPK	102x140x160	79.00
		1 pasta basket with 1 handle		
	Pasta basket GN1/6 Suitable for use with BUKKT, BNKKT and BNKKTQ	BNK1/6K	143x163x160	89.00
		1 pasta basket with 1 handle		
	Pasta basket GN1/3 Suitable for use with BUKKT, BNKKT and BNKKTQ	BNK1/3K	298x163x160	139.00
		1 pasta basket with 2 handles		

Pasta boiler/boiling pan options

		Optional	Description	Price in euro
	Lid for boiling pan	BDN40	Lid for pasta boiler	170.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	95.00
		ABSKTDR	Right-hand finishing strip and connector	95.00

Electric deep fat fryers / accessories



Deep fat fryer
1 tank
100% CNS,
Front drain

Includes connector system
20 mm
lip at back
Total capacity 12 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BF1KTD	8	400x700x250/275	400 V	8.0 kW	2,690.00
BFS1KTD	8	400x700x250/275	400 V	10.0 kW	2,790.00
Reinforced heating element					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C 50.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid. Total tank capacity 12 litres.					



Deep fat fryer
2 tanks
100% CNS,
Front drain

Includes connector system
20 mm
lip at back
Gross capacity 2 x 12 l
Net capacity 2x8 l


Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BF2KTD	2 x 8	600x700x250/275	400 V	16.0 kW	3,890.00
BFS2KTD	2 x 8	600x700x250/275	400 V	20.0 kW	3,990.00
Reinforced heating element					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes 2 baskets, 2 wide-mesh sieves above the heating element and 2 covers. Total capacity 12 litres per tank.					

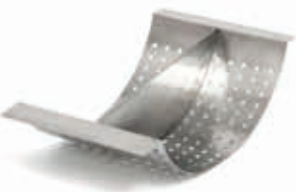


Fryer basket
Suitable for use with
BF(S)1KTD
BF(S)2KTD

Optional	Outer dimensions in mm WxDxH	Price in euro
BFK	230x280x100	88.00

French fry warmer

	Chip scuttle GN1/1 Heated tank and element can be switched on separately. Includes connector system 20 mm lip at back	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BPWKTD	GN1/1-150	400x700x250	230 V	1.0 kW	2,090.00
		Includes perforated stainless steel tray. Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover.					

	Stainless steel tray with divider Suitable for use with BPWKTD	Model	Outer dimensions in mm WxDxH	Price in euro
		BPWG	295x565	410.00
		Stainless steel tray with divider to keep different types of French fries separate.		

Countertop hotplates/simmer plates



Tabletop hotplate
1 heat zone,

Heating element
315 x 535 mm,
Ceran glass
350 x 605 x 4 mm
Includes connector
system
20 mm lip at back

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BTHKTD	50 ° - 190 °C	400x700x250	230 V	1.5 kW	2,290.00
With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements.					



Hot plate and simmer plate
1 heat zone,

Heating element
315 x 535 mm,
Ceran glass
350 x 605 x 4 mm
Includes connector
system
20 mm lip at back

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BTHFKTD	50 - 350 °C	400x700x250	230 V	3.0 kW	2,490.00
Simmer plate With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements.					



Counter unit
made entirely from
CNS

Includes connector
system
20 mm lip at back

Model	Outer dimensions in mm WxDxH	Price in euro
BTEKTD40	400x700x250	1,090.00
BTEKTD60	600x700x250	1,150.00
BTEKTD70	700x700x250	1,190.00
BTEKTD80	800x700x250	1,250.00





**Tabletop unit
with drawer**
made entirely from
CNS


Includes connector
system
20 mm lip at back


Model	Outer dimensions in mm WxDxH	Price in euro
BTSKTD	400x700x250	1,390.00
With 1/1 drawer		

Open/closed base units

	Base unit Made entirely from chrome nickel steel, with 4 feet and removable inspection panel. Can be stood on a base.	Model	Outer dimensions in mm WxDxH	Details	Price in euro
		BUKTD40	400x645x620	Closed on 3 sides, open at front	650.00
		BUKTD50	500x645x620	Closed on 3 sides, open at front	680.00
		BUKTD60	600x645x620	Closed on 3 sides, open at front	710.00
		BUKTD70	700x645x620	Closed on 3 sides, open at front	750.00
		BUKTD80	800x645x620	Closed on 3 sides, open at front	800.00
		BUKTD100	1000x645x620	Closed on 3 sides, open at front	960.00

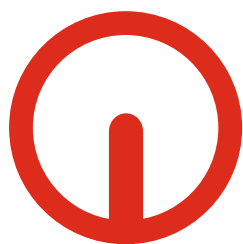
	Base unit Made entirely from chrome nickel steel, with 4 feet and removable inspection panel. Can be stood on a base. Door hinges on left.	Model	Outer dimensions in mm WxDxH	Details	Price in euro
		BUFKTD40	400x680x620	Closed on 3 sides, with 1 swing door	850.00
		BUFKTD50	500x680x620	Closed on 3 sides, with 1 swing door	900.00
		BUFKTD60	600x680x620	Closed on 3 sides, with 1 swing door	920.00
		BUFKTD70	700x680x620	Closed on 3 sides, with 2 swing doors	1,070.00
		BUFKTD80	800x680x620	Closed on 3 sides, with 2 swing doors	1,150.00
		Optional door hinges on right			at no extra charge

	Warming cabinet base unit with convection heat and removable inspection panel, made entirely from chrome nickel steel. Can be stood on a base. Door hinges on left.	Model	Temperature in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWSKTD40	85 °C	400x680x620	230 V	1.0 kW	1,390.00
		1 double-walled swing door at the front, hinges on left and 4 feet.					
		Optional door hinges on right			at no extra charge		

	Warming cabinet base unit with convection heat and removable inspection panel, 100% chrome nickel steel. Can be stood on a base.	Model	Temperature in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWSKTD70	85 °C	700x680x620	230 V	1.2 kW	1,790.00
		BWSKTD80	85 °C	800x680x620	230 V	1.2 kW	1,890.00
		2 double-walled swing doors at the front and 4 feet.					



Cooking
equipment for
the catering
industry





Free-standing GV Series ranges



Special edition models

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Special edition free-standing induction range

	Induction range with 2 cooking zones, back and front					
	Base unit open at front, Ceran glass 370 x 720 x 6 mm,					
	Bevelled on all sides, 20 mm lip at back					
	 punkt star					
Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro	
BI2SH10	2 x square 270	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 5.0 = 10.0 kW	7,890.00	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00	
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00	
Flush-fitting connection system available on request (no surcharge)						
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.						

 <p>Induction range with 2 cooking zones, back and front Base unit open at front, Ceran glass 370 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function</p> <p> flächenstar</p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	BI2SHF10	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 5.0 = 10.0 kW	8,790.00
	BI2SHF14	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 7.0 = 14.0 kW	8,790.00
	Flush-fitting connection system available on request (no surcharge)					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					

Detachable connector system
available on request



Hygienic hairline joint



Side finishing strip



Special edition free-standing induction range



Flex

Flex induction range with 2 cooking zones, back and front
Base unit open at front,
Ceran glass
370 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back
incl. Fullrange Hold
and 5-sensor function



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI2SHFL10	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 5.0 = 10.0 kW	9,290.00
BI2SHFL14	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 7.0 = 14.0 kW	9,290.00

Flush-fitting connection system available on request (no surcharge)

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Can be stood on a base upon request. Includes Fullrange Hold warming and cooking functions up to 250 °C for all cooking zones and 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC.



Induction range with 2 cooking zones, back and front
Base unit open at front,
Ceran glass
388 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back
incl. 5-sensor function



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI2SHV14	2 x square 320 full-surface	Width 450-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 8.0 = 16.0 kW	9,790.00
VKGR1	Optional: Front and back controlled separately				770.00
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

Flush-fitting connection system available on request (no surcharge)

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.



ITC cooking (Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Special edition free-standing induction range with Hygiene oven



Induction range with 4 cooking zones
Base unit open at front,
Ceran glass
700 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH20	4 x square 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 5.0 = 20.0 kW	11,690.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,800.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					



Induction range with 4 cooking zones and oven

Ceran glass
700 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH26B	4 x square 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 5.0 = 25.6 kW	15,490.00
Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,800.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC. Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60-300 °C. Incl.1 baking tray and 1 oven grid shelf.					



Induction range with 4 cooking zones and convection oven



Ceran glass
700 x 720 x 6 mm,



Bevelled on all sides,
20 mm
lip at back





Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH26UB	4 x square 270	Width800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 27.4 kW	16,490.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
Convection oven 50-250 °C				7.4 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,800.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					
Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50-250 °C.					
Incl. 1 baking tray and 1 oven grid shelf.					

Special edition free-standing induction range

	Induction range with 4 cooking zones Base unit open at front, Ceran glass 700 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function		<table><tr><th>Model</th><th>Coil in mm</th><th>Outer dimensions from-to in mm</th><th>Voltage in volts</th><th>Power in kW</th><th>Price in euro</th></tr><tr><td>BI4SHF20</td><td>4 x square 300 full-surface</td><td>Width800-950 Depth 850-950 Height700-800 + Feet 150-200</td><td>400 V</td><td>4 x 5.0 = 20.0 kW</td><td>14,190.00</td></tr><tr><td>BI4SHF28</td><td>4 x square 300 full-surface</td><td>Width800-950 Depth 850-950 Height700-800 + Feet 150-200</td><td>400 V</td><td>4 x 7.0 = 28.0 kW</td><td>14,190.00</td></tr><tr><td colspan="6">Flush-fitting connection system available on request (no surcharge)</td></tr><tr><td colspan="6">With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</td></tr></table>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro	BI4SHF20	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 5.0 = 20.0 kW	14,190.00	BI4SHF28	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 7.0 = 28.0 kW	14,190.00	Flush-fitting connection system available on request (no surcharge)						With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					
	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro																											
	BI4SHF20	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 5.0 = 20.0 kW	14,190.00																											
	BI4SHF28	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 7.0 = 28.0 kW	14,190.00																											
Flush-fitting connection system available on request (no surcharge)																																	
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.																																	

	<p>Induction range with 4 cooking zones Base unit open at front, Ceran glass 700 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. Fullrange Hold and 5-sensor function</p> <p>Flex</p> <p></p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
		BI4SHFL20	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 5.0 = 20.0 kW	15,190.00
		BI4SHFL28	4 x square 300 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 7.0 = 28.0 kW	15,190.00
		<p>Flush-fitting connection system available on request (no surcharge)</p> <p>See accessories / options for top pans for Flex hobs</p> <p>With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</p>					

	Induction range with 4 cooking zones Base unit open at front, Ceran glass 750 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function	

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SHV32	4 x square 320 full-surface	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 8.0 = 32.0 kW	16,990.00
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					

Special edition free-standing induction range with Hygiene oven



Induction range with 4 cooking zones and oven
Ceran glass
700 x 720 x 6 mm,
Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SHB26	4 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 25.6 kW	17,790.00
Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,800.00
Flush-fitting connection system available on request (no surcharge)					

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.
Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60-300 °C. Incl. 1 baking tray and 1 oven grid shelf.



Induction range with 4 cooking zones and convection oven
Ceran glass
700 x 720 x 6 mm,
Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SHUB26	4 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 27.4 kW	18,790.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
Convection oven 50-250 °C				7.4 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,800.00
Flush-fitting connection system available on request (no surcharge)					

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.
Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50-250 °C. incl. 1 baking tray and 1 oven grid shelf.





ITC cooking (Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Special edition free-standing induction range with Hygiene oven

 <p>Induction range with 4 cooking zones and oven Ceran glass 700 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function</p> <p>flächenstar</p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	BI4SHBF26	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 25.6 kW	19,990.00
	Oven GN 2/1 with top/bottom heat 60-300°C					5.6 kW
	BI4SHBF34	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 7.0 = 33.6 kW	19,990.00
Oven GN 2/1 with top/bottom heat 60-300°C						5.6 kW
Flush-fitting connection system available on request (no surcharge)						
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60-300°C. Incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.						




 <p>Induction range with 4 cooking zones and convection oven Ceran glass 700 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function</p> <p>flächenstar</p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	BI4SHUBF26	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 27.4 kW	20,990.00
	Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1 Convection oven 50-250 °C					7.4 kW
	BI4SHUBF34	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 7.0 = 35.4 kW	20,990.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1 Convection oven 50-250 °C						7.4 kW
Flush-fitting connection system available on request (no surcharge)						
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50-250°C. incl. 1 baking tray and 1 oven grid shelf. Integrated Pan Quality Control display PQC.						



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Special edition free-standing induction range with Hygiene oven

	<p>Flex induction range with 4 cooking zones and oven</p> <p>Ceran glass</p> <p>700 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p>incl. Fullrange Hold and 5-sensor function</p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro	
		BI4SHBFL26	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 25.6 kW	20,990.00	
		Oven GN 2/1 with top/bottom heat 60-300°C					5.6 kW	
		BI4SHBFL34	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 7.0 = 33.6 kW	20,990.00	
		Oven GN 2/1 with top/bottom heat 60-300°C					5.6 kW	
		Flush-fitting connection system available on request (no surcharge)						
		See accessories / options for top pans for Flex hobs						
		With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC. Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60-300°C. Incl. 1 baking tray and 1 oven grid shelf.						

Flex

**flächen
star**

Flex induction range
with 4 cooking zones
and convection oven



Ceran glass
700 x 720 x 6 mm,



Bevelled on all sides,
20 mm
lip at back



incl. Fullrange Hold
and 5-sensor function

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SHUBFL26	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 27.4 kW	21,990.00
	Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1				
	Convection oven 50-250 °C			7.4 kW	
BI4SHUBFL34	4 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 7.0 = 35.4 kW	21,990.00
	Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1				
	Convection oven 50-250 °C			7.4 kW	
Flush-fitting connection system available on request (no surcharge)					
See accessories / options for top pans for Flex hobs					
<p>With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC. Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50-250°C. incl. 1 baking tray and 1 oven grid shelf.</p>					

Special edition free-standing induction range

 <p>Induction range with 6 cooking zones Base unit open at front, Ceran glass 1050 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back</p> 	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro	
	BI6SH30	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 30.0 kW	16,490.00	
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)					2,400.00
	Flush-fitting connection system available on request (no surcharge)						
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.						

 <p>Induction range with 6 cooking zones Base unit open at front, Ceran glass 1050 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. 5-sensor function</p> <p></p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	BI6SHF30	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 30.0 kW	18190.00
	BI6SHF42	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 7.0 = 42.0 kW	18190.00
	Flush-fitting connection system available on request (no surcharge)					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					

 Flex	Flex induction range with 6 cooking zones Base unit open at front, Ceran glass 1050 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back incl. Fullrange Hold and 5-sensor function		<table><tr><th>Model</th><th>Coil in mm</th><th>Outer dimensions from-to in mm</th><th>Voltage in volts</th><th>Power in kW</th><th>Price in euro</th></tr><tr><td>BI6SHFL30</td><td>6 x square 300 full-surface</td><td>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</td><td>400 V</td><td>6 x 5.0 = 30.0 kW</td><td>19,690.00</td></tr><tr><td>BI6SHFL42</td><td>6 x square 300 full-surface</td><td>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</td><td>400 V</td><td>6 x 7.0 = 42.0 kW</td><td>19,690.00</td></tr><tr><td colspan="6">Flush-fitting connection system available on request (no surcharge)</td></tr><tr><td colspan="6">See accessories / options for top pans for Flex hobs</td></tr><tr><td colspan="6">With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</td></tr></table>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro	BI6SHFL30	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 30.0 kW	19,690.00	BI6SHFL42	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 7.0 = 42.0 kW	19,690.00	Flush-fitting connection system available on request (no surcharge)						See accessories / options for top pans for Flex hobs						With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.					
	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro																																	
	BI6SHFL30	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 30.0 kW	19,690.00																																	
	BI6SHFL42	6 x square 300 full-surface	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 7.0 = 42.0 kW	19,690.00																																	
	Flush-fitting connection system available on request (no surcharge)																																						
See accessories / options for top pans for Flex hobs																																							
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Base unit closed on 3 sides, open at front. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.																																							

Special edition free-standing induction range with Hygiene oven



Induction range with 6 cooking zones and oven
Ceran glass
1050 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI6SHB36	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 35.6 kW	21,490.00
Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC. Oven with thermostats, heat display lamp, GN-compatible, oven door with adjustable ventilation, top and bottom heat can be controlled separately 60-300°C. Incl.1 baking tray and 1 oven grid shelf.					



Induction range with 6 cooking zones and convection oven
Ceran glass
1050 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI6SHUB36	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 5.0 = 37.4 kW	22,490.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
Convection oven 50-250 °C				7.4 kW	
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00
Flush-fitting connection system available on request (no surcharge)					
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Can be stood on a base upon request. Integrated Pan Quality Control display PQC. Convection oven, heat display lamp, GN-compatible, oven door with adjustable ventilation. Temperature range 50-250°C. incl. 1 baking tray and 1 oven grid shelf.					




Accessories


1 x oven grid shelf


1 x baking tray

Model	Details	Outer dimensions in mm WxD	Surface	Price in euro
BGR2/1	Oven grid shelf	530x650	chrome-plated	108.00
BGR1 +	Oven grid shelf	325x400	chrome-plated	95.00
BBB2/1	Baking tray	530x650	Black steel	170.00
BBB1 +	Baking tray	480x380	Aluminium	150.00






Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL700	304x604x20	approx. 310x610 660 with handles	1,690.00
		BGAFLR700	305x605 Ridged cooking surface	approx. 310x610 660 with handles	1,890.00

	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL700	304x604x60	approx. 310x610x110 660 with handles	1,790.00

	Top pasta pan (light) Suitable for use with Flex appliances Does not include appliance	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxDxH	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	860.00
		Incl. Basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket tray.			

Options

	Glazed door	Optional	Description	Price in euro
		BEBTG	675x375	850.00
		Glazed oven door with interior lighting		
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
		UBH2800	Hygiene H2 base unit 800 mm wide	890.00
		UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00

Cooking
equipment for
the catering
industry



Electric ranges

Free-standing ranges/special
edition models

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Customisable free-standing ranges

Round radiant hob



Electric range with
2 radiant elements

Base unit open at
front,
Ceran glass
350 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS2SHRA Speedstar	2 x round, 270	Width 400-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	4,690.00
BS2SHRB Speedstar with electric pan detection	2 x round, 270	Width 400-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	4,990.00
BS2SHZRC Speedstar with automatic double ring	2 x round, 270	Width 400-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	5,590.00

Flush-fitting connection system available on request (no surcharge)



Electric range with
4 radiant elements

Base unit open at
front,
Ceran glass
700 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back



Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS4SHRA Speedstar	4 x round, 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	6,490.00
BS4SHRB Speedstar with electric pan detection	4 x round, 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	6,890.00
BS4SHZRC Speedstar with automatic double ring	4 x round, 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	7,490.00



Flush-fitting connection system available on request (no surcharge)

Pan detection:






An automatic pan-detection system means that the power is only on when a saucepan is on the hob, which has a significant impact on reducing operating costs in the kitchen. This technology proves to be more economic and efficient, especially for high-power cooking zones with short heat-up times.

Customisable free-standing ranges





Round radiant hob

 <p>Electric range with 6 radiant elements</p> <p>Base unit open at front, Ceran glass 1050 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back</p> <p></p>	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	BS6SHRA Speedstar	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 24.0 kW	8,990.00
	BS6SHRB Speedstar with electric pan detection	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 24.0 kW	9,590.00
	BS6SHZRC Speedstar with automatic double ring	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 24.0 kW	10,690.00
Flush-fitting connection system available on request (no surcharge)						







Options

 <p>Base unit Hygiene H2</p>	Optional	Description	Price
	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
	UBH2800	Hygiene H2 base unit 800 mm wide	890.00
	UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00
 <p>Silver-effect dial Gold-effect dial</p>	AKS	Supplement for silver-effect dial, per unit	30.00
	AKG	Supplement for gold-effect dial, per unit	50.00
 <p>Stainless steel dial</p>	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
 <p>Energy optimisation interface compliant with DIN 18875</p>	EOH1	1 cooking zone enabled for energy optimisation	200.00
	EOH2	2 cooking zones enabled for energy optimisation	310.00
	EOH4	4 cooking zones enabled for energy optimisation	460.00
	EOH6	6 cooking zones enabled for energy optimisation	570.00
 <p>Professional cleaning agent</p>	CPPS	Collo Profi cleaning agent	25.00
		1 bottle Collo Profi Ceran cleaning agent (125 ml)	

Special edition free-standing ranges with round radiant elements and oven

		Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
 <p>Electric range with 6 radiant elements and oven</p> <p>Ceran glass 1050 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p></p>		BS6SHBRA	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 29.6 kW	12,290.00
		Speedstar					
		Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
		BS6SHBRB	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 29.6 kW	12,890.00
		Speedstar with electric pan detection					
		Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
		BS6SHZBRC	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 29.6 kW	13,790.00
		Speedstar with automatic double ring					
		Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
		Flush-fitting connection system available on request (no surcharge)					
 <p>Electric range with 6 radiant elements and convection oven</p> <p>Ceran glass 1050 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p></p>		BS6SHUBRA	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 31.4 kW	13,390.00
		Speedstar					
		Depth up to 900 Oven GN1/1 + Depth 900 or above Oven GN 2/1					
		Convection oven 50-250 °C				7.4 kW	
		BS6SHUBRB	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 31.4 kW	13,990.00
		Speedstar with electric pan detection					
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
		Convection oven 50-250 °C				7.4 kW	
		BS6SHZUBRC	6 x round, 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 31.4 kW	14,990.00
		Speedstar with automatic double ring					
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
		Convection oven 50-250 °C				7.4 kW	
		Flush-fitting connection system available on request (no surcharge)					

Options

		Optional	Description	Price
				in euro
	Glazed door	BEBTG	675x375	850.00
			Glazed oven door with interior lighting	
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
		UBH2800	Hygiene H2 base unit 800 mm wide	890.00
		UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges	260.00
			Ø 70 mm	
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	

Customisable free-standing ranges

Square radiant elements



Electric range with
2 radiant elements,
back and front
Base unit open at
front,
Ceran glass
370 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS2SHQ	2 x square 270	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	4,990.00
BS2SHQT with electric pan detection	2 x square 270	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	5,490.00
Flush-fitting connection system available on request (no surcharge)					



Electric range with
4 radiant elements
Base unit open at
front,
Ceran glass
700 x 720 x 6 mm,


Bevelled on all sides,
20 mm
lip at back


Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS4SHQ	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	6,590.00
BS4SHQT with electric pan detection	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	7,890.00
Flush-fitting connection system available on request (no surcharge)					

Pan detection:

An automatic pan-detection system means that the power is only on when a saucepan is on the hob, which has a significant impact on reducing operating costs in the kitchen. This technology proves to be more economic and efficient, especially for high-power cooking zones with short heat-up times.

Special edition free-standing ranges with square radiant elements and oven

	Electric range with 4 radiant elements and oven		Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
	Ceran glass 700 x 720 x 6 mm,		BS4SHQUB	4 x square 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 4.0 = 21.6 kW	9,890.00
			Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
			BS4SHQTB	4 x square 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 4.0 = 21.6 kW	10,990.00
			with electric pan detection					
	Bevelled on all sides, 20 mm lip at back		Oven GN 2/1 with top/bottom heat 60-300°C				5.6 kW	
		Flush-fitting connection system available on request (no surcharge)						

	Electric range with 4 radiant elements and convection oven	Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
		BS4SHQUB	4 x square 270	Width800-950 Depth 850-950	400 V	4 x 4.0 = 23.4 kW	10,990.00
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1			Height 700-800 + Feet 150-200		
		Convection oven 50-250 °C				7.4 kW	
	Ceran glass 700 x 720 x 6 mm, Bevelled on all sides, 20 mm lip at back	BS4SHQTUB	4 x square 270	Width800-950 Depth 850-950	400 V	4 x 4.0 = 23.4 kW	11,990.00
		with electric pan detection			Height 700-800 + Feet 150-200		
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
		Convection oven 50-250 °C				7.4 kW	
		Flush-fitting connection system available on request (no surcharge)					

	Accessories 1 x oven grid shelf 1 x baking tray	Model	Details	Outer dimensions in mm WxD	Surface	Price in euro
		BGR2/1	Oven grid shelf	530x650	chrome-plated	108.00
		BGR1 +	Oven grid shelf	325x400	chrome-plated	95.00
		BBB2/1	Baking tray	530x650	Black steel	170.00
		BBB1 +	Baking tray	480x380	Aluminium	146.00

Special edition free-standing ranges with square radiant elements and oven



Electric range with 6 radiant elements
Base unit open at front,

Ceran glass
1050 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS6SHQ	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 24.0 kW	9,590.00
BS6SHQT with electric pan detection	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 24.0 kW	10,990.00
Flush-fitting connection system available on request (no surcharge)					



Electric range with 6 radiant elements and oven

Ceran glass
1050 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS6SHQB	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 29.6 kW	13,990.00
Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
BS6SHQTB with electric pan detection	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 29.6 kW	15,990.00
Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
Flush-fitting connection system available on request (no surcharge)					











Electric range with 6 radiant elements and convection oven


Ceran glass
1050 x 720 x 6 mm,

Bevelled on all sides,
20 mm
lip at back

Model	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BS6SHQUB	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 31.4 kW	15,490.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
Convection oven 50-250 °C				7.4 kW	
BS6SHQTUB with electric pan detection	6 x square 270	Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200	400 V	6 x 4.0 = 31.4 kW	17,590.00
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1					
Convection oven 50-250 °C				7.4 kW	
Flush-fitting connection system available on request (no surcharge)					

Options

		Optional	Description	Price
				in euro
	Glazed door	BEBTG	675x375	850.00
			Glazed oven door with interior lighting	
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
		UBH2800	Hygiene H2 base unit 800 mm wide	890.00
		UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00

		Model	Details	Outer dimensions in mm WxD	Material	Price
						in euro
	Oven details Accessories included 1 x cooking grid 1 x baking tray	BGR2/1	Oven grid shelf	530x650	chrome-plated	108.00
		BBB2/1	Baking tray	530x650	Black steel	170.00

Cooking
equipment for
the catering
industry



Gas ranges

Free-standing ranges/special
edition models

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Special edition gas ranges



Standard

Gas range with
2 burners,
back and front
Configured for natural
gas G20
bottom unit open at
front,

bevelled on all sides,
20 mm lip at back

Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2S85	Width 400-550 Depth 850-950 Height 700-800 + Feet 150-200	back front	11.0 kW Double ring E 7.5 Single ring C 3.5	4,290.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Power

Gas range with
2 burners,
back and front
Configured for natural
gas G20
bottom unit open at
front,

bevelled on all sides,
20 mm lip at back

Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG2P85	Width 400-550 Depth 850-950 Height 700-800 + Feet 150-200	back front	15.0 kW Double ring E 7.5 Double ring E 7.5	4,390.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 2 gas burner controls and 1 pan support stand spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Standard

Gas range with
4 burners
Configured for natural
gas G20
bottom unit open at
front,

bevelled on all sides,
20 mm lip at back

Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4S85	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	back left back right front left front right	22.0 kW Double ring E 7.5 Double ring E 7.5 Single ring C 3.5 Single ring C 3.5	5,390.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Diagonal


Gas range with
4 burners
Configured for natural
gas G20
bottom unit open at
front,


bevelled on all sides,
20 mm lip at back


Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4D85	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	back left back right front left front right	22.0 kW Double ring E 7.5 Single ring C 3.5 Single ring C 3.5 Double ring E 7.5	5,390.00
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Special edition gas ranges

 <p>Power</p>	<p>Gas range with 4 burners Configured for natural gas G20 bottom unit open at front, bevelled on all sides, 20 mm lip at back</p>	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4P85	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	back left back right front left front right	30.0 kW Double ring E 7.5 Double ring E 7.5 Double ring E 7.5 Double ring E 7.5	5,490.00
		Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners. Flush-fitting connection system available on request (no surcharge)				

 <p>Diagonal</p>	<p>Gas range with 6 burners Configured for natural gas G20 bottom unit open at front, bevelled on all sides, 20 mm lip at back</p>	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG6D85	Width 1200-1300 Depth 850-950 Height 700-800 + Feet 150-200	back left back centre back right front left front centre front right	33.0 kW Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5	6,890.00
		Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners. Flush-fitting connection system available on request (no surcharge)				

 <p>Power</p>	<p>Gas range with 6 burners Configured for natural gas G20 bottom unit open at front, bevelled on all sides, 20 mm lip at back</p>	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG6P85	Width 1200-1300 Depth 850-950 Height 700-800 + Feet 150-200	back left back centre back right front left front centre front right	41.0 kW Double ring E 7.5 Double ring D 5.5 Double ring E 7.5 Double ring E 7.5 Double ring D 5.5 Double ring E 7.5	6,990.00
		Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners. Flush-fitting connection system available on request (no surcharge)				

Types of burner

3.5 kW single ring C

5.5 kW double ring D

7.5 kW double ring E





Special edition gas ranges with electric oven



Diagonal

Gas range with 4 burners and electric oven
Configured for natural gas G20

Bevelled on all sides, 20 mm lip at back

Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4D85B	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	back left back right front left front right	22.0 kW Double ring E 7.5 Single ring C 3.5 Single ring C 3.5 Double ring E 7.5	8,590.00
Oven GN 2/1 with top/bottom heat 60-300°C			400 V / 5.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Power

Gas range with 4 burners and electric oven
Configured for natural gas G20

Bevelled on all sides, 20 mm lip at back

Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG4P85B	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	back left back right front left front right	30.0 kW Double ring E 7.5 Double ring E 7.5 Double ring E 7.5 Double ring E 7.5	8,690.00
Oven GN 2/1 with top/bottom heat 60-300°C			400 V / 5.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Diagonal


Gas range with 6 burners and electric oven
Configured for natural gas G20


Bevelled on all sides, 20 mm lip at back


Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6D85B	Width 1200-1300 Depth 850-950 Height 700-800 + Feet 150-200	back left back centre back right front left front centre front right	33.0 kW Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5	10,490.00
Oven GN 2/1 with top/bottom heat 60-300°C			400 V / 5.6 kW	
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				
Flush-fitting connection system available on request (no surcharge)				



Special edition gas ranges with multi-purpose electric oven




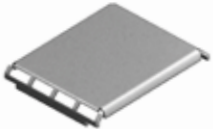





 Diagonal	<p>Gas range with 4 burners and convection oven</p> <p>Configured for natural gas G20</p> <p>Bevelled on all sides, 20 mm lip at back</p>	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4D85UB	Width800-950		22.0 kW	9,590.00
			Depth 850-950	back left	Double ring E 7.5	
			Height700-800	back right	Single ring C 3.5	
			+ Feet 150-200	front left	Single ring C 3.5	
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1		front right	Double ring E 7.5	
Convection oven 50-250 °C			400 V / 7.4 kW			
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.						
Flush-fitting connection system available on request (no surcharge)						

 <p>Power</p>	<p>Gas range with 4 burners and convection oven</p> <p>Configured for natural gas G20</p> <p>Bevelled on all sides, 20 mm lip at back</p>	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BHG4P85UB	Width800-950		30.0 kW	9,690.00
			Depth 850-950	back left	Double ring E 7.5	
			Height700-800	back right	Double ring E 7.5	
			+ Feet 150-200	front left	Double ring E 7.5	
			Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1	front right	Double ring E 7.5	
Convection oven 50-250 °C				400 V / 7.4 kW		
Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 4 gas burner controls and 2 pan support stands, each spanning 2 burners.						
Flush-fitting connection system available on request (no surcharge)						

 Diagonal	Gas range with 6 burners and con- vection oven Configured for natural gas G20					
	Bevelled on all sides, 20 mm lip at back	Model	Outer dimensions from-to in mm	Position	Nominal heat input Type of burner in kW	Price in euro
		BGH6D85UB	Width 1200-1300 Depth 850-950 Height 700-800 + Feet 150-200	back left back centre back right front left front centre front right	33.0 kW Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5 Double ring E 7.5 Single ring C 3.5	11,490.00
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1				
		Convection oven 50-250 °C			400 V / 7.4 kW	
		Sunken hob, gas shut-off valve in base unit, ignition burner with pilot light, 6 gas burner controls and 3 pan support stands, each spanning 2 burners.				
		Flush-fitting connection system available on request (no surcharge)				



Gas range accessories and options

		Optional	Description	Price in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	190.00
		ABM4	Drainage opening in the burner recess for 4 burners	450.00
		ABM6	Drainage opening in the burner recess for 6 burners	590.00
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G85	Hotplate for 1 burner 360 x 390 mm Only suitable for use on type C and D burners.	320.00
	Pan support stand	SR1K85	Pan support stand for single burner	235.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Glazed door	BEBTG	675x375 Glazed oven door with interior lighting	850.00
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
		UBH2800	Hygiene H2 base unit 800 mm wide	890.00
		UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00

Cooking
equipment for
the catering
industry




GV Series 850–950


Free-standing ranges/customisable
models


- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Customisable GV Series units

	Special edition model	Model	Outer dimensions from-to in mm	Price in euro
	Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.	BGV4	Width 450 - 590 Depth 850-950 Height 700-800 + Feet 150-200	3,000.00
		ASA	Cover bevelled on the sides at no extra charge	
		KTD	Cover with hairline joint and connection system (no surcharge)	
		Range of free-standing appliances customisable within dimension range. Made from CNS 18/10, 20 mm lip at back, can be installed on a base. Available with connection system upon request. Hygienic hairline joint system to connect appliances side by side. Extensive range of built-in appliances Delivery time approx. 8 weeks after design drawing signed off		

	<p>Special edition model</p> <p>Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.</p>	Model	Outer dimensions from-to in mm	Price in euro
		BGV6	Width 600 - 790 Depth 850-950 Height 700-800 + Feet 150-200	4,000.00
		ASA	Cover bevelled on the sides at no extra charge	
		KTD	Cover with hairline joint and connection system (no surcharge)	
		Range of free-standing appliances customisable within dimension range. Made from CNS 18/10, 20 mm lip at back, can be installed on a base. Available with connection system upon request. Hygienic hairline joint system to connect appliances side by side. Extensive range of built-in appliances Delivery time approx. 8 weeks after design drawing signed off		


	Special edition model	Model	Outer dimensions from-to in mm	Price in euro
		BGV8	Width 800 - 1000 Depth 850-950 Height 700-800 + Feet 150-200	5,000.00
		ASA	Cover bevelled on the sides at no extra charge	
		KTD	Cover with hairline joint and connection system (no surcharge)	
		Range of free-standing appliances customisable within dimension range. Made from CNS 18/10, 20 mm lip at back, can be installed on a base. Available with connection system upon request. Hygienic hairline joint system to connect appliances side by side. Extensive range of built-in appliances. Delivery time approx. 8 weeks after design drawing signed off		
	Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.			

Available built-in appliances




Customised GV Series models (example)

Choose built-in appliance

	Built-in griddle Mega Depth 750 hard-plated Griddle surface 520 x 670 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE60M	2 heat zones	600x 750 x120	400 V	10.0 kW	4,990.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					




Define desired dimensions of unit

	Special edition model Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.	Model	Outer dimensions	Price in euro
		BGV6	Width 600 Depth 850 Height 700 + Feet 150	4,000.00
		ASA	Cover bevelled on the sides at no extra charge	



Customised free-standing appliance

	Special edition model Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.	Model	Outer dimensions from-to in mm	Price in euro
		BGE60MBGV6	Width 600 Depth 850 Height 700 + Feet 150	8,990.00
		ASA	Cover bevelled on the sides at no extra charge	
		Delivery time approx. 8 weeks after design drawing signed off		

Only when technically feasible!

Options for customisable GV Series units

		Optional	Description	Price
				in euro
	Plain unit	BGVNE	Plain unit Width 400 - 2000 Depth 850-950 Height 700-800 + Feet 150-200	*** Please enquire about price ***
		Plain unit customisable within dimension range. Made from CNS 18/10, 20 mm lip at back, can be installed on a base. Available with connection system upon request. Hygienic hairline joint system to connect appliances side by side.		
	Plain unit with drawer	BGVNES	Plain unit with drawer Width 400 - 2000 Depth 850-950 Height 700-800 + Feet 150-200	*** Please enquire about price ***
		Plain unit customisable within dimension range. Made from CNS 18/10, 20 mm lip at back, can be installed on a base. Available with connection system upon request. Hygienic hairline joint system to connect appliances side by side.		
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	790.00
		UBH2800	Hygiene H2 base unit 800 mm wide	890.00
		UBH21200	Hygiene H2 base unit 1,200 mm wide	990.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Energy optimisation interface compliant with DIN 18875	EOH1	Enabled for energy optimisation, 1 heat zone	200.00
		EOH2	Enabled for energy optimisation, 2 heat zones	310.00
		EOH4	Enabled for energy optimisation, 4 heat zones	460.00
		EOH6	Enabled for energy optimisation, 6 heat zones	570.00
	Bevelled at the back	WAA	Cover bevelled at the back Available for all GV Series appliances	180.00
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	200.00
		BT60	Doors for 600-mm base unit, hinged right or left	225.00
		B2T60	2 doors for 600-mm base unit	260.00
		B2T70	2 doors for 700-mm base unit	320.00
		B2T80	2 doors for 800-mm base unit	350.00
		B2T100	2 doors for 1000-mm base unit	420.00

Cooking
equipment for
the catering
industry



Deep fat fryers/pasta boilers Countertop and free-standing appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Countertop deep fat fryers



Electric deep fat fryer

1 tank
100% CNS,

Front drain

Gross capacity 8 l
Net capacity 6 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFSNK1	6	270x470x270	230 V	3.2 kW	980.00
BFSNK1S	6	270x470x270	400 V	6.0 kW	1,090.00
BFSSNK1	6	270x470x270	400 V	8.0 kW	1,190.00

Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover.



Electric deep fat fryer

1 tank
100% CNS,

Front drain

Gross capacity 10 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFSNK1SG	8	300x600x270	400 V	8.0 kW	1,990.00
BFSSNK1G	8	300x600x270	400 V	10.0 kW	2,190.00

Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover.



Electric deep fat fryer

2 tanks
100% CNS,

Front drain

Gross capacity 2x8 l
Net capacity 2x6 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFSNK2	2 x 6	600x470x270	400 V	12.0 kW	1,950.00
BFSSNK2	2 x 6	600x470x270	400 V	16.0 kW	2,050.00

Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover. **32 A plug**



Electric deep fat fryer

2 tanks
100% CNS,


Front drain


Total capacity 2 x 10 l
Net capacity 2x8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFSNK2G	2 x 8	600x600x270	400 V	16.0 kW	3,290.00
BFSSNK2G	2 x 8	600x600x270	400 V	20.0 kW	3,490.00

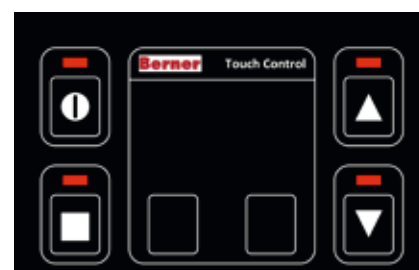
Heated by elements in the tank. Folding mechanism of the heating element facilitates cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and cover. **32 A plug**

Free-standing **deep fat fryers**

	Electric deep fat fryer 1 tank 100% CNS, Drain underneath Door hinges on left Gross capacity 16 l Net capacity 12 l	Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BFHM30	12	300x600x850	400 V	12.0 kW	3,290.00
		BFHE30	12	300x600x850	400 V	12.0 kW	3,890.00
		Electronic					
		BFHMS30	12	300x600x850	400 V	15.0 kW	3,390.00
		Reinforced heating element					
		BFHES30	12	300x600x850	400 V	15.0 kW	3,990.00
		Reinforced electronic heating					
Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.							

	Electric deep fat fryer 1 tank 100% CNS, Drain underneath Door hinges on left Gross capacity 21 l Net capacity 17 l	Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BFHM40	17	400x600x850	400 V	16.5 kW	3,790.00
		BFHE40	17	400x600x850	400 V	16.5 kW	4,390.00
		Electronic					
		Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.					

Electronic model
with sensor keypad



Free-standing deep fat fryers



Electric deep fat fryer
2 tanks
100% CNS,

Drain underneath into
fat collection container

Door hinges on left
Gross capacity 2 x 12 l
Net capacity 2x8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFHM40/2	2 x 8	400x600x850	400 V	15.0 kW	4,990.00
BFHE40/2	2 x 8	400x600x850	400 V	15.0 kW	5,890.00

Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.



Electric deep fat fryer
2 tanks
100% CNS,

Drain underneath into
fat collection container

Door hinges on left
Gross capacity 8 + 12 l
Net capacity 12 + 16 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFHM50/2	8, 12	500x600x850	400 V	19.5 kW	5,290.00
BFHE50/2	8, 12	500x600x850	400 V	19.5 kW	6,190.00

Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.



Electric deep fat fryer
2 tanks
100% CNS,

Drain underneath into
fat collection container

Door hinges on left
Gross capacity 2 x 16 l
Net capacity 2 x 12 l

Model	Net capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BFHM60/2	2 x 12	600x600x850	400 V	24.0 kW	5,490.00
BFHE60/2	2 x 12	600x600x850	400 V	24.0 kW	6,390.00

Electronic

BFHMS60/2	2 x 12	600x600x850	400 V	30.0 kW	5,590.00
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Reinforced heating element

BFHES60/2	2 x 12	600x600x850	400 V	30.0 kW	6,490.00
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Reinforced electronic heating

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.

Deep fat fryer options

		Optional	Description	Voltage in volts	Power in kW	Price in euro
	Deep fat fryer filter system insert for 1 tank	BEPSF1		230 V	0.1 kW	1,750.00
		BEPSF2		230 V	0.1 kW	1,850.00
		BFAFS	Wide fine-mesh sieve			59.00
		BFAFSK	Narrow fine-mesh sieve			48.00
	Deep fat fryer filter system insert for 2 tank	Insert comprises:				
		<ul style="list-style-type: none">- Oil collection container with removable wide-mesh and fine-mesh filter (large)- a base unit containing the oil pump to transfer oil into the collection container- a tube with a quick connection mechanism for attaching it to the fryer tanks- a splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container Cannot be combined with the automatic basket lift KH1 and KH2.				
	Automatic basket lift for deep fat fryer Suitable for BFHM30/40/50 and 60 models	KH1	For 1 tank			1,390.00
		KH2	For 2 tanks			2,850.00
		Supplement on top of fryer				
		Insert comprises:				
	Door hinges on right	<ul style="list-style-type: none">- controls in the installation box with connecting cable- an automatic lifting mechanism comprising mechanics and lifting motor- electronic time control with sensor keypad				
	Silver-effect dial Gold-effect dial	TAR	Door hinges on right			at no extra charge
	Energy optimisation interface compliant with DIN 18875	AKS	Supplement for silver-effect dial, per unit			30.00
		AKG	Supplement for gold-effect dial, per unit			50.00
	Fryer basket	EOH	Enabled for energy optimisation, per heat zone			140.00
	Fryer basket	BFK1	Fryer basket 120 x 300 x 120			75.00
		Suitable for use with BFHM20, BFHE20, BFHM40/2, BFHE40/2, BFHM50/2, BFHE50/2				
	Fryer basket	BFK2	Fryer basket 220 x 300 x 120			87.00
		Suitable for use with BFHM30, BFHE30, BFHM50/2, BFHE50/2, BFHM60/2, BFHE60/2				
	Fryer basket	BFK3	Fryer basket 290 x 300 x 120			95.00
		Suitable for use with BFHM40, BFHE30, BFHM50/2, BFHE50/2, BFHM60/2, BFHE60/2				

Countertop and free-standing **pasta boilers**



Countertop pasta boiler

With a choice of 3 power settings for energy-saving operation

Front drain

Model	Contents in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNSNK	6	270x470x270	230 V	3.2 kW	1,250.00
BNSNKS	6	270x470x270	400 V	5.0 kW	1,490.00

Includes 4 individual portion containers made from CNS, drain tap, drip tray and perforated tray. No water inlet.

Countertop **sous-vide cooker**




Sous-vide cooker

Temperature range
30° - 90°C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BSVSNK	1 heat zone	270x470x270	230 V	3.2 kW	1,890.00


Electronic temperature control with sensor keypad and core temperature sensor. Includes drain tap, insert tray and lid.

Countertop and free-standing **pasta boilers**

	Free-standing pasta boiler GN 2/3 With 3 power settings for energy-saving operation	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BNHA2/3	GN2/3-220	400x600x850	400 V	8.0 kW	4,390.00
		BNHA2/3E	GN2/3-220	400x600x850	400 V	8.0 kW	5,290.00
		Electronic					
		WZN	Automatic water inlet (level control system)				850.00

Includes drip tray, perforated tray, water inlet and outlet. 18-litre capacity. Choice of basic configuration included in the price.

	Basic configuration A Suitable for use with the pasta boiler	Model	Details	Outer dimensions in mm WxDxH
		GAA2/3		
		Comprising 4 pasta baskets: 4 x GN1/6 each measuring		







	Basic configuration B Suitable for use with the pasta boiler	Model	Details	Outer dimensions in mm WxDxH
		GAB2/3		
		Comprising 3 pasta baskets: 3 x GN2/9 each measuring		

Heating element:

no heating element inside, making cleaning easy. With water inlet and outlet, as well as surround for preventing boiling over. Suitable for GN containers and pasta baskets.



Pasta boiler options

		Optional	Description	Voltage in volts	Power in kW	Price in euro
	Water inlet	WZN	Automatic water inlet (level control system)			850.00
	Automatic basket lift	BNK1H	Automatic basket lift For 3 baskets, each controlled separately	230 V	0.75 kW	2,990.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone			140.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit			30.00
		AKG	Supplement for gold-effect dial, per unit			50.00
	Lid for pasta boiler	BNKHD	Lid for pasta boiler BNHA2/3 and BNHA2/3E			165.00

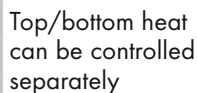
Cooking
equipment for
the catering
industry



Ovens Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





1 x baking tray

254

Cooking
equipment for
the catering
industry




Induction


Built-in appliances


- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN






Induction terminology explained

 <p>Round coil Central pan detection</p>	Coil dimensions in mm	Use / characteristics
	Ø 230	Small hobs Suitable for all induction cookware and pans
	Ø 260	Medium and large hobs Suitable for all induction cookware and pans
	Ø 280	Medium and large hobs Suitable for all induction cookware and pans



 <p>Square coil Central pan detection</p>	Coil dimensions in mm	Use / characteristics
	■ 250 x 250	Small and medium hobs Suitable for all induction cookware and pans
	■ 270 x 270	Medium and large hobs Suitable for all induction cookware and pans
	■ 300 x 300	Large hobs Suitable for all induction cookware and pans

 <p>Full-surface square coil (2 coils) Pan detection across the whole coil area</p>	Coil dimensions in mm	Use / characteristics
	■ 280 x 280	Small and medium hobs Suitable for all induction cookware
	■ 300 x 280	Medium and large hobs Suitable for all induction cookware
	■ 300 x 300	Large hobs Recommended for sauté pans and small cookware Non-aggressive heat, good all-rounder

 <p>Full-surface square coil (4 coils) Pan detection across the whole coil area</p>	Coil dimensions in mm	Use / characteristics
	■ 300 x 300	Medium hobs Suitable for all induction cookware
	■ 320 x 320	Large hobs Suitable for all induction cookware
		Recommended for cooking mainly with small cookware (up to 4 sauté pans)


 mega sauteusenstar	Coil dimensions in mm	Use / characteristics
	 370 x 370	Large hobs Suitable for all induction cookware
		Recommended for cooking mainly with small cookware (up to 4 sauté pans)

Full-surface square coil
(4 coils)
Pan detection across the whole coil area



 vollflächenstar	Coil dimensions in mm	Use / characteristics
	 320 x 640	Large hobs Suitable for all induction cookware
		Recommended when cooking with multiple small pots

Full-surface coil (8/16 coils)

Pan detection across the whole coil area

 move star	Coil dimensions in mm	Use / characteristics
	170 x 240	Only suitable for sauté pans and small cookware
		Power controlled by moving pans around

Coil (1 coil)
Pan detection across the whole coil area

 GN star	Coil dimensions in mm	Use / characteristics
	 260 x 460	GN dimensions for cooking and keeping food warm
		Only suitable for GN-sized induction cookware

Rectangular coil (2 coils)
Pan detection across the whole coil area

Induction terminology explained



9.

190.

200H

ITC cooking (Induction Temperature Control)



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.



Fullrange Hold temperature-controlled cooking with 5 sensors

The optional Fullrange Hold function is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. See options.

The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.



Enhanced warming function

This optional extra is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. The cooking zones can be operated either in power or temperature mode with a 4-digit display.



Warming function

Turning the dial to MIN - W110 switches the warming function on. Once the selected temperature (up to 110 °C) has been reached, the warming mode will keep the appliance at a consistent temperature (central cooking zone). See options.



SPIN Control

Induction cooking zones controlled with a back-lit LED display/dial unit. Appliances with the ITC option or Fullrange Hold warming and cooking functions can be controlled either in power mode (power levels 1 to 9) or temperature mode.

ITC option or Fullrange Hold function required.



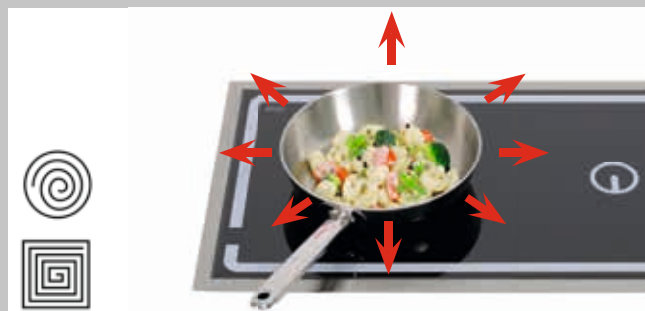
LED light

Ceran induction appliances do not include decoration. When in use, the size and position of the cooking zone(s) are indicated by the LED stripes beneath the Ceran glass.



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob, the quality of the pan will be electronically assessed and the value shown on the display.



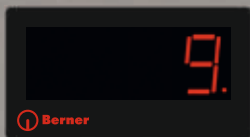
Move function

Power is controlled by moving the cookware around the cooking zone. The power selected on the potentiometer will be delivered to saucepans placed in the middle of the cooking zone. Moving the pan away from the centre of the cooking zone reduces the power, while moving the pan back to the middle of the cooking zone increases power again to the preset value. The Move function works in all directions. Can also be selected for individual cooking zones.



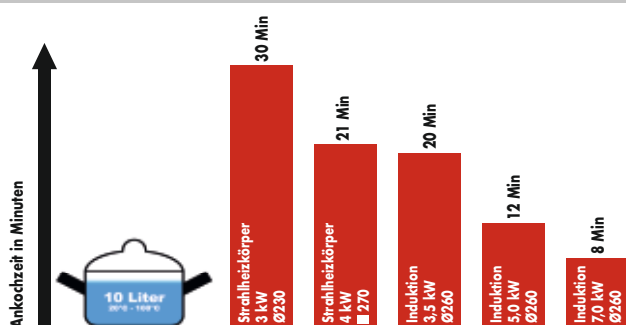
Power Star

With 230 V connection. The 2 cooking zones can be operated at 1.8 kW maximum power each, or just the front cooking zone with 3.5 kW maximum power.



AIS (display in control panel)

Instead of being displayed beneath the Ceran glass, the power and temperature settings are shown separately in the control panel. The LED light showing that the cooking zone is on is the only lamp showing beneath Ceran glass. See options.



Boiling times

An overview of the time it takes for a pan containing 10 litres of water at 22°C to come up to the boil with the lid on on different cooking zones.

Installation options for built-in units



Stainless steel support frames

Version A

Version A 2-mm stainless steel support frame
for stainless steel, granite or marble top panels

Both versions cost the same.



Stainless steel frame for flush installation



Version B



Version B

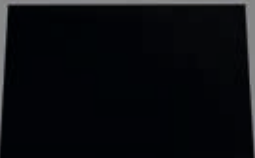

Builds in flush with stainless steel top panel



Both versions cost the same.

Built-in induction appliances

	Induction range 1 hob Outer dimensions with Version A 340x340 Version B 290x290 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGM2.5	230 round	290x290x4	230 V	2.5 kW	1,790.00
		BI1EGM3.5	230 round	290x290x4	230 V	3.5 kW	1,790.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00

	Induction range 1 hob Outer dimensions with Version A 400x400 Version B 350x350 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGS2.5	230 round	350x350x6	230 V	2.5 kW	1,990.00
		BI1EGS3.5	230 round	350x350x6	230 V	3.5 kW	1,990.00
		BI1EGS5	230 round	350x350x6	400 V	5.0 kW	2,290.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
		ITC	Temperature regulation controls up to 250 °C				450.00

	Induction range 1 hob for buffet, black Outer dimensions with Version A 400x400 Version B 350x350 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EG2.5B	230 round	350x350x4	230 V	2.5 kW	2,290.00
		BI1EG3.5B	230 round	350x350x4	230 V	3.5 kW	2,290.00
		BI1EG5B	230 round	350x350x4	400 V	5.0 kW	2,590.00
		Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.					
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00

	Induction range 1 hob for buffet, white Outer dimensions with Version A 400x400 Version B 350x350 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EG2.5W	230 round	350x350x4	230 V	2.5 kW	2,290.00
		BI1EG3.5W	230 round	350x350x4	230 V	3.5 kW	2,290.00
		BI1EG5W	230 round	350x350x4	400 V	5.0 kW	2,590.00
		Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.					
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00

Built-in induction appliances



Induction range with
1 cooking zone

Outer dimensions
with
Version A 400x400
Version B 350x350



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EG3.5	square 270	350x350x6	230 V	3.5 kW	2,490.00
BI1EG5	square 270	350x350x6	400 V	5.0 kW	2,690.00
BI1EG7	square 270	350x350x6	400 V	7.0 kW	2,890.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
ITC	Temperature regulation controls up to 250 °C				450.00



Induction range with
1 cooking zone

Outer dimensions
with
Version A 400x400
Version B 350x350



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EGF5	square 280 full-surface	350x350x6	400 V	5.0 kW	2,790.00
BI1EGF7	square 280 full-surface	350x350x6	400 V	7.0 kW	2,990.00
WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00



Induction range with
1 cooking zone

Outer dimensions
with
Version A 440x440
Version B 388x388



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EGG5	square 270	388x388x6	400 V	5.0 kW	2,690.00
BI1EGG7	square 270	388x388x6	400 V	7.0 kW	2,890.00
BI1EGG8	square 300	388x388x6	400 V	8.5 kW	3,290.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
ITC	Temperature regulation controls up to 250 °C				450.00





Induction range with
1 cooking zone



Outer dimensions
with
Version A 440x440
Version B 388x388
incl. 5-sensor function







Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EGGF5	square 300 full-surface	388x388x6	400 V	5.0 kW	2,990.00
BI1EGGF7	square 300 full-surface	388x388x6	400 V	7.0 kW	3,290.00
WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00

Built-in induction appliances



 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 440x440 Version B 388x388 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGSP5	square 320 full-surface	388x388x6	400 V	5.0 kW	3,790.00
	BI1EGSP	square 320 full-surface	388x388x6	400 V	8.0 kW	3,790.00
	BI1EGSP2	square 320 full-surface	388x388x6	400 V	8.0 kW	4,790.00
	left/right can be controlled separately					
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00



 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 480x480 Version B 430x430 incl. 5-sensor function</p> <p> mega sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGSM2	square 370 full-surface	430x430x6	400 V	10 kW	5,490.00
	left/right can be controlled separately					
	A compartment for connections is needed in the base unit					
	Generator and coil separate, 2.5 m cable included in the price.					
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00



 <p>Induction range with 1 cooking zone with hotplate</p> <p>Outer dimensions with Version A 440x600 Version B 388x560 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGSF6		388x560x6	400 V	= 6.0 kW	3,890.00
	Front	square 300 full-surface induction			5.0	
	Back	approx. 350 x 160 hotplate. 50 °-190°			1.0	
	BI1EGSF8		388x560x6	400 V	= 8.0 kW	3,890.00
	Front	square 300 full-surface induction			7.0	
	Back	approx. 350 x 160 hotplate. 50 °-190°			1.0	
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00

 <p>Induction range with 1 cooking zone with hotplate</p> <p>Outer dimensions with Version A 440x600 Version B 388x560 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGSPW		388x560x6	400 V	= 9.0 kW	4,390.00
	Front	square 320 full-surface induction			8.0	
	Back	approx. 350 x 160 hotplate 50 °-190°			1.0	
	BI1EGSPW2		388x560x6	400 V	= 9.0 kW	5,390.00
	Front	square 320 full-surface induction			8.0	
	Back	approx. 350 x 160 hotplate 50 °-190°			1.0	
	left/right can be controlled separately					
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00

Built-in induction appliances

	Induction range 1 hob	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions with Version A 840 x 280 Version B 788 x 230 incl. 5-sensor function	BI1EGSPQ1	680x150 full-surface	788x230x6	400 V	8.0 kW	3,990.00
		BI1EGSPQ2	680x150 full-surface	788x230x6	400 V	8.0 kW	4,990.00
		left/right can be controlled separately					
		A compartment for connections is needed in the base unit					
		Generator and coil separate, 2.5 m cable included in the price.					
							

	Induction range 1 hob	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions with Version A 280x840 Version B 230x788 incl. 5-sensor function	BI1EGSPL1	150x680 full-surface	230x788x6	400 V	8.0 kW	3,990.00
		BI1EGSPL2	150x680 full-surface	230x788x6	400 V	8.0 kW	4,990.00
		front/back can be controlled separately					
		A compartment for connections is needed in the base unit					
		Generator and coil separate, 2.5 m cable included in the price.					
							



	Induction range 1 round cooking zone Outer dimensions with Version A 460 round Version B 410 round 	Model	Coil in mm	Ceran glass in mm Ø x H	Voltage in volts	Power in kW	Price in euro
		BI1EGR3.5	round, 260	410x6	230 V	3.5 kW	2,990.00
		BI1EGR5	round, 280	410x6	400 V	5.0 kW	3,190.00
		BI1EGR7	round, 280	410x6	400 V	7.0 kW	3,390.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
		ITC	Temperature regulation controls up to 250 °C				450.00






Pan Quality Control PQC




All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in **induction** appliances

 <p>Induction range 1 hob for large saucepans and frying pans</p> <p>Outer dimensions with Version A 480x480 Version B 430x430</p> 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGHK8	round, 350	430x430x6	400 V	8.0 kW	3,390.00
	Saucepan base must be wider than Ø 240mm					
	ITC	Temperature regulation controls up to 250 °C				

 <p>Induction range 1 hob for large saucepans and frying pans</p> <p>Outer dimensions with Version A 520x520 Version B 468x468</p> 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGHK9	round, 350	468x468x6	400 V	9.0 kW	3,890.00
	Saucepan base must be wider than Ø 240mm					
	ITC	Temperature regulation controls up to 250 °C				450.00






ITC cooking



(Induction Temperature Control)

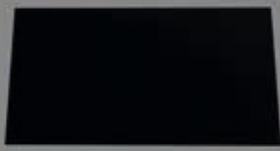



This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

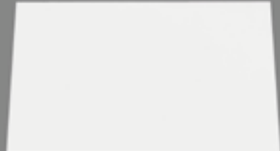





Built-in induction appliances

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGQ7	2 x round, 260	650x350x6	400 V	2 x 3.5 = 7.0 kW	3,990.00
	BI2EGQ10	2 x round, 260	650x350x6	400 V	2 x 5.0 = 10.0 kW	4,490.00
	BI2EGQ14	2 x round, 280	650x350x6	400 V	2 x 7.0 = 14.0 kW	4,990.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00


 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGFFQ7	2 x square 280 full-surface	650x350x6	400 V	2 x 3.5 = 7.0 kW	5,290.00
	BI2EGFFQ10	2 x square 280 full-surface	650x350x6	400 V	2 x 5.0 = 10.0 kW	5,290.00
	BI2EGFFQ14	2 x square 280 full-surface	650x350x6	400 V	2 x 7.0 = 14.0 kW	5,790.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range 2 cooking zones, side by side Black buffet model</p> <p>Outer dimensions with Version A 650x400 Version B 605x350</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGQ7KB	2 x round, 260	605x350x6	400 V	2 x 3.5 = 7.0 kW	4,290.00
	BI2EGQ10KB	2 x round, 260	605x350x6	400 V	2 x 5.0 = 10.0 kW	4,690.00
	Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.  					
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00

 <p>Induction range 2 cooking zones, side by side White buffet model</p> <p>Outer dimensions with Version A 650x400 Version B 605x350</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGQ7KW	2 x round, 260	605x350x4	400 V	2 x 3.5 = 7.0 kW	4,290.00
	BI2EGQ10KW	2 x round, 260	605x350x4	400 V	2 x 5.0 = 10.0 kW	4,690.00
	Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.  					
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00


Built-in induction appliances

Depth of cover from 750 mm







Induction range,
2 hobs,
back and front



Outer dimensions
with
Version A 400x700
Version B 350x650



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EG7	2 x round, 260	350x650x6	400 V	2 x 3.5 = 7.0 kW	3,990.00
BI2EG10	2 x round, 260	350x650x6	400 V	2 x 5.0 = 10.0 kW	4,490.00
BI2EG14	2 x round, 280	350x650x6	400 V	2 x 7.0 = 14.0 kW	4,990.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGFF7	2 x square 280 full-surface	350x650x6	400 V	2 x 3.5 = 7.0 kW	5,290.00
	BI2EGFF10	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	5,290.00
	BI2EGFF14	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	5,790.00



 <p>Flex induction range 2 cooking zones, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p>Flex</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGFFL7	2 x square 280 full-surface	350x650x6	400 V	2 x 3.5 = 7.0 kW	5,750.00
	BI2EGFFL10	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	5,750.00
	BI2EGFFL14	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
See accessories / options for top pans for Flex hobs						
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions up to 250 °C for all cooking zones and 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC.						



 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 420 x 700 Version B 370 x 650 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGFF10W	2 x 300 x 280 full-surface	370x650x6	400 V	2 x 5.0 = 10.0 kW	5,390.00
	BI2EGFF14W	2 x 300 x 280 full-surface	370x650x6	400 V	2 x 7.0 = 14.0 kW	5,890.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00



Built-in induction appliances

Depth of cover from 700 mm

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EG7K	2 x round, 260	350x605x6	400 V	2 x 3.5 = 7.0 kW	3,990.00
	BI2EG10K	2 x round, 260	350x605x6	400 V	2 x 5.0 = 10.0 kW	4,490.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00





 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGF7K	2 x square 280 full-surface	350x605x6	400 V	2 x 3.5 = 7.0 kW	5,290.00
	BI2EGF10K	2 x square 280 full-surface	350x605x6	400 V	2 x 5.0 = 10.0 kW	5,290.00
	BI2EGF14K	2 x square 280 full-surface	350x605x6	400 V	2 x 7.0 = 14.0 kW	5,790.00





 <p>Flex induction range 2 cooking zones, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p> flächen star</p> <p>Flex</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGFL7K	2 x square 280 full-surface	350x605x6	400 V	2 x 3.5 = 7.0 kW	5,790.00
	BI2EGFL10K	2 x square 280 full-surface	350x605x6	400 V	2 x 5.0 = 10.0 kW	5,790.00
	BI2EGFL14K	2 x square 280 full-surface	350x605x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
	See accessories / options for top pans for Flex hobs					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions up to 250 °C for all cooking zones and 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC.					

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 420x650 Version B 370x605</p> <p>incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGF10W	2 x 300 x 280 full-surface	370x605x6	400 V	2 x 5.0 = 10.0 kW	5,390.00
	BI2EGF14W	2 x 300 x 280 full-surface	370x605x6	400 V	2 x 7.0 = 14.0 kW	5,890.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00




Built-in induction appliances

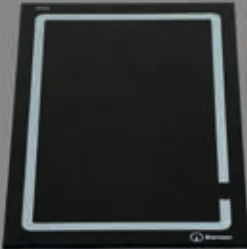

Depth of cover from 700 mm

 <p>Induction range 2 cooking zones, back and front Black buffet model</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EG7KB	2 x round, 260	350x605x4	400 V	2 x 3.5 = 7.0 kW	4,290.00
	BI2EG10KB	2 x round, 260	350x605x4	400 V	2 x 5.0 = 10.0 kW	4,690.00
	Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.					 
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00

 <p>Induction range 2 cooking zones, back and front White buffet model</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EG7KW	2 x round, 260	350x605x4	400 V	2 x 3.5 = 7.0 kW	4,290.00
	BI2EG10KW	2 x round, 260	350x605x4	400 V	2 x 5.0 = 10.0 kW	4,690.00
	Standard model supplied with separate power display to be built into the control panel. Operating LED only beneath the Ceran glass. Includes warming function.					 
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00


Depth of cover from 650 mm


 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p> <p> </p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EG3.5SK	2 x 230 round	350x560x6	230 V	2 x 1.8 = 3.5 kW	2,890.00
	Powerstar 2 x 1.8 kW per cooking zone or 2 x 3.5 kW at the front					
	BI2EG7SK	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	3,990.00
	BI2EG10SK	2 x 230 round	350x560x6	400 V	2 x 5.0 = 10.0 kW	4,490.00
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00


 <p>Induction range with 1 power control dial 1 cooking zone</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EG3.5GN	260x460 rectangular	350x560x6	230 V	3.5 kW	3,290.00
	Includes warming function up to 110 °C. Only suitable for use with GN induction containers.					


Built-in induction appliances


Depth of cover from 600 mm

 <p>Induction range, 2 hobs, back and front Outer dimensions with Version A 350x550 Version B 310x510</p> <p>power star punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EG3.5M	2 x 230 round	310x510x6	230 V	2 x 1.8	2,690.00
	Powerstar 2 x 1.8 kW per cooking zone or 2 x 3.5 kW at the front					= 3.5 kW
	BI2EG5M	2 x 230 round	310x510x6	400 V	2 x 2.5	3,790.00
						= 5.0 kW
	BI2EG7M	2 x 230 round	310x510x6	400 V	2 x 3.5	3,790.00
						= 7.0 kW
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00

 <p>Induction range, 3 cooking zones, side by side Outer dimensions with Version A 1000x400 Version B 950x350</p> <p>punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI3EGQ10	3 x 230 round	950x350x6	400 V	3 x 3.5	6,190.00
						= 10.5 kW
	BI3EGQ15	3 x round, 260	950x350x6	400 V	3 x 5.0	7,490.00
						= 15.0 kW
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1350.00

 <p>Induction range, 3 cooking zones, side by side Outer dimensions with Version A 1000x400 Version B 950x350</p> <p>flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI3EGQF10	3 x square 280 full-surface	950x350x6	400 V	3 x 3.5	7,990.00
						= 10.5 kW
	BI3EGQF15	3 x square 280 full-surface	950x350x6	400 V	3 x 5.0	7,990.00
						= 15.0 kW
	BI3EGQF21	3 x square 280 full-surface	950x350x6	400 V	3 x 7.0	8,490.00
						= 21.0 kW
	WHF5F/3	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				825.00






ITC cooking

(Induction Temperature Control)


This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.





Technical data can be found at www.induktion.de/download.html


Built-in induction appliances

Depth of cover from 750 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p>punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG14	4 x round, 260	650x650x6	400 V	4 x 3.5 = 14.0 kW	7,990.00
	BI4EG20	4 x round, 260	650x650x6	400 V	4 x 5.0 = 20.0 kW	8,590.00
	BI4EG28	4 x round, 280	650x650x6	400 V	4 x 7.0 = 28.0 kW	9,790.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00



 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p>punkt star flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGD14		650x650x6	400 V	= 14.0 kW	8,590.00
	Front	2 x square 280	full-surface		2 x 3.5	
	Back	2 x round, 260			2 x 3.5	
	BI4EGD20		650x650x6	400 V	= 20.0 kW	8,990.00
	Front	2 x square 280	full-surface		2 x 5.0	
	Back	2 x round, 260			2 x 5.0	
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p>flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDF14	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	9,990.00
	BI4EGDF20	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	9,990.00
	BI4EGDF28	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	10,690.00



 <p>Flex induction range, 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p>Flex flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDFL14	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	10,990.00
	BI4EGDFL20	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	10,990.00
	BI4EGDFL28	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	11,790.00
	See accessories / options for top pans for Flex hobs					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.					




Built-in induction appliances

Depth of cover from 750 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 750 x 700 Version B 700 x 650 incl. 5-sensor function</p> <p> flächenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDF20W	4 x 300 x 280 full-surface	700x650x6	400 V	4 x 5.0 = 20.0 kW	10,290.00
	BI4EGDF28W	4 x 300 x 280 full-surface	700x650x6	400 V	4 x 7.0 = 28.0 kW	10,990.00
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

Depth of cover from 700 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> punktstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG14K	4 x round, 260	650x605x6	400 V	4 x 3.5 = 14.0 kW	7,990.00
	BI4EG20K	4 x round, 260	650x605x6	400 V	4 x 5.0 = 20.0 kW	8,590.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> punktstar  flächenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGD14K		650x605x6	400 V	= 14.0 kW	8,590.00
	Front	2 x square 280	full-surface		2 x 3.5	
	Back	2 x round, 260			2 x 3.5	
	BI4EGD20K		650x605x6	400 V	= 20.0 kW	8,990.00
	Front	2 x square 280	full-surface		2 x 5.0	
	Back	2 x round, 260			2 x 5.0	
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00





Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in **induction** appliances


Depth of cover from 700 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p>flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDF14K	4 x square 280 full-surface	650x605x6	400 V	4 x 3.5 = 14.0 kW	9,990.00
	BI4EGDF20K	4 x square 280 full-surface	650x605x6	400 V	4 x 5.0 = 20.0 kW	9,990.00
	BI4EGDF28K	4 x square 280 full-surface	650x605x6	400 V	4 x 7.0 = 28.0 kW	10,790.00

 <p>Flex induction range, 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p>Flex</p> <p>flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDFL14K	4 x square 280 full-surface	650x605x6	400 V	4 x 3.5 = 14.0 kW	10,990.00
	BI4EGDFL20K	4 x square 280 full-surface	650x605x6	400 V	4 x 5.0 = 20.0 kW	10,990.00
	BI4EGDFL28K	4 x square 280 full-surface	650x605x6	400 V	4 x 7.0 = 28.0 kW	11,790.00

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions up to 250 °C for all cooking zones and 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC.

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 800x650 Version B 750x605</p> <p>incl. 5-sensor function</p> <p>flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGF20W	4 x 300 x 280 full-surface	750x605x6	400 V	4 x 5.0 = 20.0 kW	10,290.00
	BI4EGF28W	4 x 300 x 280 full-surface	750x605x6	400 V	4 x 7.0 = 28.0 kW	10,990.00
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00



Fullrange Hold temperature-controlled cooking with 5-sensor function

The optional Fullrange Hold function is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. See options.

The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.

Built-in induction appliances

Depth of cover from 650 mm



Induction range with
4 cooking zones

Outer dimensions with
Version A 700x600
Version B 650x560



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EG7SK	4 x 230 round	650x560x6	400 V	4 x 1.8 = 7.0 kW	4,990.00
Powerstar BI4EG14SK	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	7,990.00
BI4EG20SK	4 x 230 round	650x560x6	400 V	4 x 5.0 = 20.0 kW	8,590.00
WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00



Induction range with
4 cooking zones

Outer dimensions with
Version A 590x600
Version B 550x560



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EG7KK	4 x 230 round	550x560x6	400 V	4 x 1.8 = 7.0 kW	4,990.00
Powerstar BI4EG10KK	4 x 230 round	550x560x6	400 V	4 x 2.5 = 10.0 kW	7,890.00
BI4EG14KK	4 x 230 round	550x560x6	400 V	4 x 3.5 = 14.0 kW	7,890.00
WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00

Depth of cover from 600 mm



Induction range with
4 cooking zones

Outer dimensions with
Version A 590x550
Version B 550x510



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EG7M	4 x 230 round	550x510x6	400 V	4 x 1.8 = 7.0 kW	4,890.00
Powerstar BI4EG10M	4 x 230 round	550x510x6	400 V	4 x 2.5 = 10.0 kW	7,690.00
BI4EG14M	4 x 230 round	550x510x6	400 V	4 x 3.5 = 14.0 kW	7,690.00
WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00







Pan Quality Control PQC



All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in induction appliances

Depth of cover from 700 mm



 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EG21K	6 x round, 260	950x605x6	400 V	6 x 3.5 = 21.0 kW	10,990.00
	BI6EG30K	6 x round, 260	950x605x6	400 V	6 x 5.0 = 30.0 kW	12,890.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00



 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EGAF21K	6 x square 280 full-surface	950x605x6	400 V	6 x 3.5 = 21.0 kW	14,990.00
	BI6EGAF30K	6 x square 280 full-surface	950x605x6	400 V	6 x 5.0 = 30.0 kW	14,990.00
	BI6EGAF42K	6 x square 280 full-surface	950x605x6	400 V	6 x 7.0 = 42.0 kW	15,990.00

 <p>Flex induction range, 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p>Flex</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EGAFL21K	6 x square 280 full-surface	950x605x6	400 V	6 x 3.5 = 21.0 kW	16,490.00
	BI6EGAFL30K	6 x square 280 full-surface	950x605x6	400 V	6 x 5.0 = 30.0 kW	16,490.00
	BI6EGAFL42K	6 x square 280 full-surface	950x605x6	400 V	6 x 7.0 = 42.0 kW	17,490.00
	See accessories / options for top pans for Flex hobs					
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions up to 250 °C for all cooking zones and 5-sensor function for added pan protection. Integrated Pan Quality Control display PQC.					

Built-in induction appliances

Depth of cover from 750 mm

 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1200x700 Version B 1150x650</p> 	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	BI6EG21B	6 x round, 260	1150x650x6	400 V	6 x 3.5 = 21.0 kW	11,190.00	
	BI6EG30B	6 x round, 260	1150x650x6	400 V	6 x 5.0 = 30.0 kW	12,990.00	
	BI6EG42B	6 x round, 280	1150x650x6	400 V	6 x 7.0 = 42.0 kW	14,790.00	
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)					2,400.00

 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1200x700 Version B 1150x650 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EGF21B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 3.5 = 21.0 kW	15,290.00
	BI6EGF30B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 5.0 = 30.0 kW	15,290.00
	BI6EGF42B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 7.0 = 42.0 kW	16,090.00
	WHF5F/6	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,650.00

Flex

**flächen
star**

Flex induction range,
6 cooking zones

Outer dimensions
with

Version A 1200x700

Version B 1150x650

incl. Fullrange Hold
and 5-sensor function

Model

Coil

in mm

Ceran glass

in mm WxDxH

Voltage

in volts

Power

in kW

Price

in euro

BI6EGFL21B

6 x 300 x 280
full-surface

1150x650x6

400 V

6 x 3.5
= 21.0 kW

16,790.00

BI6EGFL30B

6 x 300 x 280
full-surface

1150x650x6

400 V

6 x 5.0
= 30.0 kW

16,790.00

BI6EGFL42B

6 x 300 x 280
full-surface

1150x650x6

400 V


6 x 7.0
= 42.0 kW


17,590.00


See accessories / options for top pans for Flex hobs

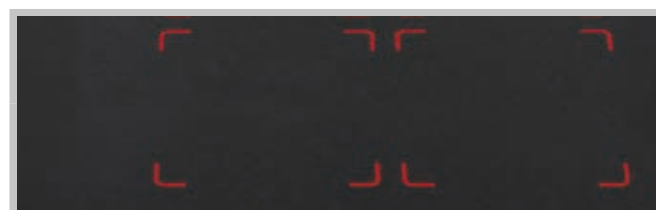
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.

Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1,590.00
		BGAFLR600	294x554x20 Ridged cooking surface	300x560 (610 with handles)	1,790.00

	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1,690.00

	Top pasta pan (light) Suitable for use with Flex appliances Does not include appliance	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	860.00
		incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			



LED light

Ceran induction appliances do not include decoration. When in use, the size and position of the cooking zone(s) are indicated by the LED stripes beneath the Ceran glass.

Built-in induction appliances



Induction range,
2 cooking zones,
side by side

Outer dimensions with
Version A 770x420
Version B 720x370



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAQ7	2 x square 270	720x370x6	400 V	2 x 3.5 = 7.0 kW	4,890.00
BI2EGAQ10	2 x square 270	720x370x6	400 V	2 x 5.0 = 10.0 kW	4,890.00
BI2EGAQ14	2 x square 270	720x370x6	400 V	2 x 7.0 = 14.0 kW	5,490.00
BI2EGAQ17	2 x square 300	720x370x6	400 V	2 x 8.5 = 17.0 kW	5,790.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



Induction range,
2 cooking zones,
side by side

Outer dimensions with
Version A 770x420
Version B 720x370

incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAFQ10	2 x square 300 full-surface	720x370x6	400 V	2 x 5.0 = 10.0 kW	5,690.00
BI2EGAFQ14	2 x square 300 full-surface	720x370x6	400 V	2 x 7.0 = 14.0 kW	5,690.00
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00



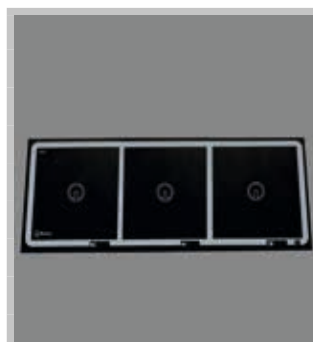
Induction range,
2 cooking zones,
side by side

Outer dimensions with
Version A 770x420
Version B 720x370

incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGASQ10	2 x square 300 full-surface	720x370x6	400 V	2 x 5.0 = 10.0 kW	6,290.00
BI2EGASQ14	2 x square 300 full-surface	720x370x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00



Induction range,
3 cooking zones,
side by side

Outer dimensions with
Version A 1100 x 420
Version B 1050 x 370

incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI3EGAFQ15	3 x square 300 full-surface	1050x370x6	400 V	3 x 5.0 = 15.0 kW	8,490.00
BI3EGAFQ21	3 x square 300 full-surface	1050x370x6	400 V	3 x 7.0 = 21.0 kW	8,490.00
WHF5F/3	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				825.00

Built-in induction appliances

Depth of cover from 850 mm



Induction range,
2 hobs,
back and front

Outer dimensions with
Version A 420x770
Version B 370x720



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGA7	2 x square 270	370x720x6	400 V	2 x 3.5 = 7.0 kW	4,890.00
BI2EGA10	2 x square 270	370x720x6	400 V	2 x 5.0 = 10.0 kW	4,890.00
BI2EGA14	2 x square 270	370x720x6	400 V	2 x 7.0 = 14.0 kW	5,490.00
BI2EGA17	2 x square 300	370x720x6	400 V	2 x 8.5 = 17.0 kW	5,790.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



Induction range
2 cooking zones,
back and front
Outer dimensions
Version A 420x770
Version B 370x720
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAF10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	5,690.00
BI2EGAF14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	5,690.00



Flex induction range
2 cooking zones,
back and front
Outer dimensions with
Version A 420x770
Version B 370x720

incl. Fullrange Hold
and 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAF10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	6,190.00
BI2EGAF14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	6,190.00

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.



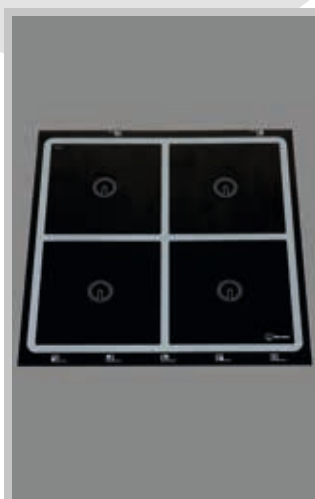
Induction range,
2 hobs,
back and front
Outer dimensions with
Version A 420x770
Version B 370x720
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAS10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	6,290.00
BI2EGAS14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

Built-in induction appliances

Depth of cover from 850 mm

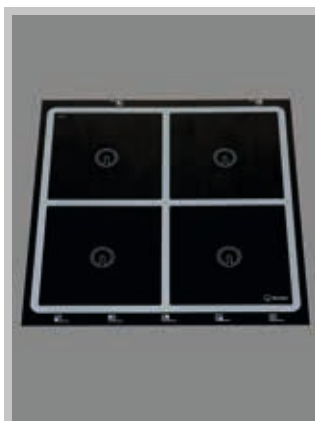


Induction range with
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGA14	4 x square 270	700x720x6	400 V	4 x 3.5 = 14.0 kW	8,590.00
BI4EGA20	4 x square 270	700x720x6	400 V	4 x 5.0 = 20.0 kW	8,990.00
BI4EGA28	4 x square 270	700x720x6	400 V	4 x 7.0 = 28.0 kW	10,390.00
BI4EGA34	4 x square 300	700x720x6	400 V	4 x 8.5 = 34.0 kW	10,790.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00



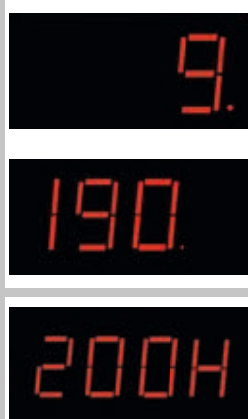
Induction range with
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720

Front cooking zones
with 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGAK20		700x720x6	400 V	= 20.0 kW	10,290.00
Front	2 x square 300 full-surface			2 x 5.0	
Back	2 x square 270			2 x 5.0	
BI4EGAK24		700x720x6	400 V	= 24.0 kW	10,490.00
Front	2 x square 300 full-surface			2 x 7.0	
Back	2 x square 270			2 x 5.0	
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00





ITC cooking (Induction Temperature Control)





This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right, or by directly setting the exact temperature (between 70 °C and 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.

Built-in **induction** appliances



Depth of cover from 850 mm

	Induction range with 4 cooking zones	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions with Version A 750x770 Version B 700x720 incl. 5-sensor function	BI4EGAF20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	10,890.00
		BI4EGAF28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	10,890.00

	Flex induction range, 4 cooking zones	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions with Version A 750x770 Version B 700x720	BI4EGAFL20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	11,890.00
	incl. Fullrange Hold and 5-sensor function 	BI4EGAFL28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	11,890.00

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.

	Induction range with 4 cooking zones	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions with Version A 750x770 Version B 700x720 incl. 5-sensor function	BI4EGAS20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	12,490.00
		BI4EGAS28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	12,490.00

WHF5F/4 Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones) 1,100.00

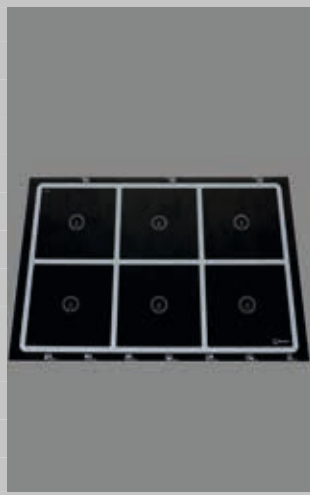


Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in induction appliances

Depth of cover from 850 mm



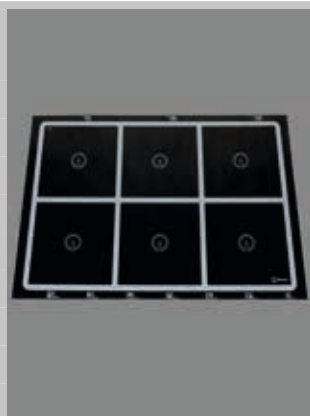
Induction range with
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720



**punkt
star**

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGA21	6 x square 270	1050x720x6	400 V	6 x 3.5 = 21.0 kW	12,690.00
BI6EGA30	6 x square 270	1050x720x6	400 V	6 x 5.0 = 30.0 kW	13,690.00
BI6EGA42	6 x square 270	1050x720x6	400 V	6 x 7.0 = 42.0 kW	14,990.00
BI6EGA51	6 x square 300	1050x720x6	400 V	6 x 8.5 = 51.0 kW	15,290.00
2 x 35 A cables					
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2,400.00



Induction range with
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720

Front cooking zones
with 5-sensor function



**punkt
star**



**flächen
star**

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGAK30		1050x720x6	400 V	= 30.0 kW	14,990.00
Front	3 x square 300 full-surface			3 x 5.0	
Back	3 x square 270			3 x 5.0	
BI6EGAK36		1050x720x6	400 V	= 36.0 kW	14,990.00
Front	3 x square 300 full-surface			3 x 7.0	
Back	3 x square 270			3 x 5.0	
WHF5F/6	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,650.00

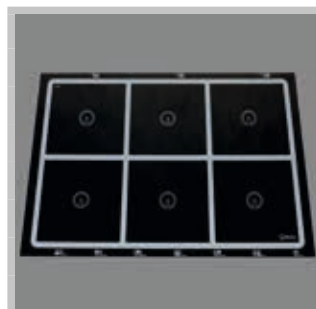


Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in induction appliances

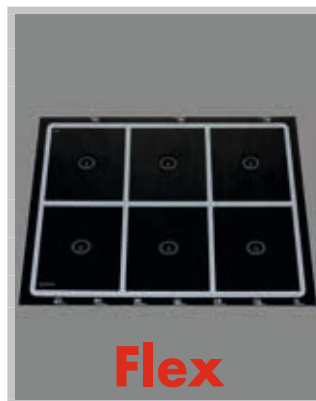
Depth of cover from 850 mm



Induction range with
6 cooking zones
Outer dimensions with
Version A 1100x770
Version B 1050x720
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGAF30	6 x square 300 full-surface	1050x720x6	400 V	6 x 5.0 = 30.0 kW	15,990.00
BI6EGAF42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	15,990.00



Flex induction range,
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720

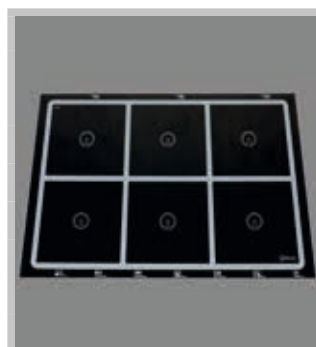
incl. Fullrange Hold
and 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EG AFL30	6 x square 300 full-surface	1050x720x6	400 V	6 x 5.0 = 30.0 kW	17,490.00
BI6EG AFL42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	17,490.00

See accessories / options for top pans for Flex hobs

With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Includes Fullrange Hold warming and cooking functions with a temperature range up to 250 °C for all cooking zones and 5-sensor function for enhanced pan protection. Integrated Pan Quality Control display PQC.



Induction range with
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGAS30	6 x square 300 full-surface	1050x720x6	400 V	6 x 5.0 = 30.0 kW	17,990.00
BI6EGAS42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	17,990.00
WHF5F/6	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,650.00



Fullrange Hold temperature-controlled cooking with 5 sensors


The optional Fullrange Hold function is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. See options.


The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.


Induction options

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
	Move function	Move	Optional: Move function (price per cooking zone)	160.00
			Only available for Punktstar coils	
	Operable from both sides	BB1	Cooking zone operable from both sides	***UPON REQUEST***
		BBIV	Cooking zone operable from both sides with priority control	***UPON REQUEST***
	Display in the control panel	AIS	Display in the control panel (only ON LED beneath the Ceran glass)	***NO EXTRA CHARGE***
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	270.00
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	400.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Flex accessories

	Top griddle pan with removable splash guard Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL700	304x604x20	approx. 310x610 660 with handles	1,690.00
		BGAFLR700	304x604x20 Ridged cooking surface	approx. 310x610 660 with handles	1,890.00

	Top roasting pan Pan height 100 mm Suitable for use with Flex appliances Does not include appliance	Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL700	304x604x60	approx. 310x610x110 660 with handles	1,790.00



	Top pasta pan (light) Suitable for use with Flex appliances Does not include appliance	Model	Inner dimensions in mm WxDxH	Dimensions in mm WxDxH	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	860.00
		Incl. Basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket tray.			







Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in induction appliances

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 850x450 Version B 800x400</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLQ10	2 x square 270	800x400x6	400 V	2 x 5.0 = 10.0 kW	5,090.00
	BI2EGLQ17	2 x square 300	800x400x6	400 V	2 x 8.5 = 17.0 kW	5,990.00
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 850x450 Version B 800x400 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLFQ10	2 x square 300 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	5,990.00
	BI2EGLFQ14	2 x square 300 full-surface	800x400x6	400 V	2 x 7.0 = 14.0 kW	5,990.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 850x450 Version B 800x400 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLSQ10	2 x square 320 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	7,190.00
	BI2EGLSQ16	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	7,190.00
	BI2EGLSQM7	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	8,690.00
	Both cooking zones (left/right) can be controlled separately					

WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00
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Fullrange Hold temperature-controlled cooking with 5 sensors



The optional Fullrange Hold function is an enhanced warming and cooking feature with a temperature range up to 250 °C and a 4-digit temperature display. See options.



The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.

Built-in induction appliances

Depth of cover from 900 mm

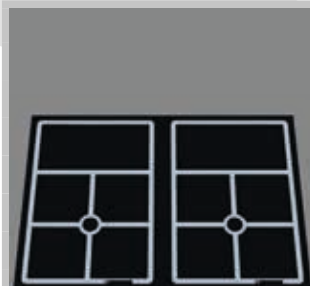
 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGL10	2 x square 270	400x800x6	400 V	2 x 5.0 = 10.0 kW	5,090.00
	BI2EGL17	2 x square 300	400x800x6	400 V	2 x 8.5 = 17.0 kW	5,990.00
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				145.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLF10	2 x square 300 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	5,990.00
	BI2EGLF14	2 x square 300 full-surface	400x800x6	400 V	2 x 7.0 = 14.0 kW	5,990.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLS10	2 x square 320 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	7,290.00
	BI2EGLS16	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	7,290.00
	BI2EGLSM7	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	8,690.00
	Both cooking zones (left/right) can be controlled separately Only suitable for dual-side operation					

WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00
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Built-in induction appliances

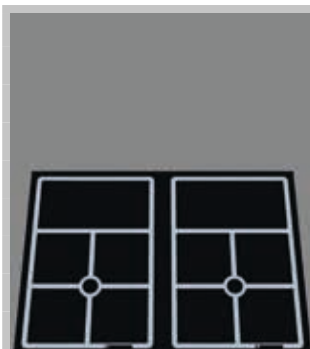


Induction range,
2 cooking zones,
side by side, with
hotplate

Outer dimensions with
Version A 840x600
Version B 788x560
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGMF12		788x560x6	400 V	= 12.0 kW	6,890.00
Front	2 x square 300	full-surface induction		2 x 5.0	
Back	2 x 350 x 160	hotplate. 50 °-190°		2 x 1.0	
BI2EGMF16		788x560x6	400 V	= 16.0 kW	6,890.00
Front	2 x square 300	full-surface induction		2 x 7.0	
Back	2 x 350 x 160	hotplate. 50 °-190°		2 x 1.0	
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (both of the front cooking zones)				550.00



Induction range,
2 cooking zones,
side by side, with
hotplate

Outer dimensions with
Version A 840x600
Version B 788x560
incl. 5-sensor function



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGMS12		788x560x6	400 V	= 12.0 kW	7,990.00
Front	2 x square 320	full-surface induction		2 x 5.0	
Back	2 x 350 x 160	hotplate. 50 °-190°		2 x 1.0	
BI2EGMS18		788x560x6	400 V	= 18.0 kW	7,990.00
Front	2 x square 320	full-surface induction		2 x 8.0	
Back	2 x 350 x 160	hotplate. 50 °-190°		2 x 1.0	
BI2EGMSM7		788x560x6	400 V	= 18.0 kW	9,690.00
Front	2 x square 320	full-surface induction		2 x 8.0	
Back	2 x 350 x 160	hotplate. 50 °-190°		2 x 1.0	
Both cooking zones (left/right) can be controlled separately					
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (both of the front cooking zones)				550.00

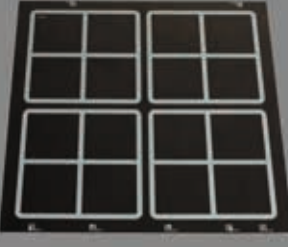



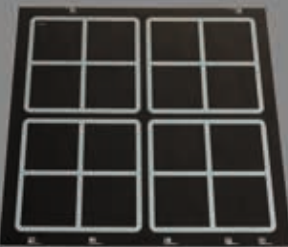

Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

Built-in induction appliances




Depth of cover from 900 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> flächenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLF20	4 x square 300 full-surface	800x800x6	400 V	4 x 5.0 = 20.0 kW	11,190.00
	BI4EGLF28	4 x square 300 full-surface	800x800x6	400 V	4 x 7.0 = 28.0 kW	11,190.00
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> sauteusenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLS20	4 x square 320 full-surface	800x800x6	400 V	4 x 5.0 = 20.0 kW	14,190.00
	BI4EGLS32	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	14,190.00
	BI4EGLSM9	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	15,990.00

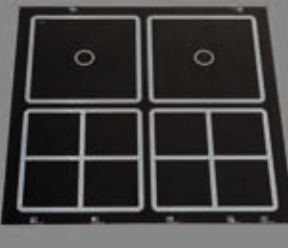


Both front cooking zones (left/right) can be controlled separately

WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
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 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 Front cooking zones with 5-sensor function</p> <p> punktstar  flächenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLK20		800x800x6	400 V	= 20.0 kW	10,490.00
	Front	2 x square 300	full-surface		2 x 5.0	
	Back	2 x square 270			2 x 5.0	

BI4EGLK24			800x800x6	400 V	= 24.0 kW	10,490.00
Front	2 x square 300	full-surface			2 x 7.0	
Back	2 x square 270				2 x 5.0	

WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
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 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 Front cooking zones with 5-sensor function</p> <p> punktstar  sauteusenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLK26		800x800x6	400 V	= 26.0 kW	11,990.00
	Front	2 x square 320	full-surface		2 x 8.0	
	Back	2 x square 270			2 x 5.0	

BI4EGLKM9			800x800x6	400 V	= 26.0 kW	13,790.00
Front	2 x square 320	full-surface			2 x 8.0	
Back	2 x square 270				2 x 5.0	

Both front cooking zones (left/right) can be controlled separately



WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
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How a **full-surface induction hob** works





- A full-surface induction hob enables cookware to be positioned anywhere within the perimeter of the hob.
- Coils are laid next to one another leaving no space between the different cooking zones, creating maximum cooking space on the hob – the perfect solution for à la carte kitchens.
- Each cooking zone features a 5-sensors function (empty pan detection across the entire hob)





Built-in full-surface induction hob





 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 440x810 Version B 388x760 incl. 5-sensor function</p> <p> vollflächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGV10G	2 x square 320 full-surface	388x760x6	400 V	2 x 5.0 = 10.0 kW	7,290.00
	BI2EGV16G	2 x square 320 full-surface	388x760x6	400 V	2 x 8.0 = 16.0 kW	7,290.00
	BI2EGVM5G	2 x square 320 full-surface	388x760x6	400 V	2 x 8.0 = 16.0 kW	8,090.00
	Front cooking zones (left/right) can be controlled separately					
	BI2EGVM7G	2 x square 320 full-surface	388x760x6	400 V	2 x 8.0 = 16.0 kW	8,790.00
Both cooking zones (left/right) can be controlled separately Only suitable for dual-side operation						
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

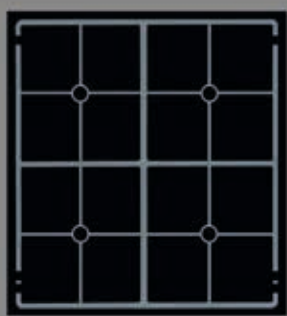

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 810x450 Version B 760x400 incl. 5-sensor function</p> <p> vollflächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGVQ10G	2 x square 320 full-surface	760x400x6	400 V	2 x 5.0 = 10.0 kW	7,190.00
	BI2EGVQ16G	2 x square 320 full-surface	760x400x6	400 V	2 x 8.0 = 16.0 kW	7,190.00
	BI2EGVQM7G	2 x square 320 full-surface	760x400x6	400 V	2 x 8.0 = 16.0 kW	8,790.00
	Both cooking zones (left/right) can be controlled separately					
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 810x810 Version B 760x760 incl. 5-sensor function</p> <p> vollflächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGV32G	4 x square 320 full-surface	760x760x6	400 V	4 x 8.0 = 32.0 kW	14,190.00
	BI4EGVM9G	4 x square 320 full-surface	760x760x6	400 V	4 x 8.0 = 32.0 kW	16,190.00
	Both front cooking zones (left/right) can be controlled separately					
	BI4EGVM13G	4 x square 320 full-surface	760x760x6	400 V	4 x 8.0 = 32.0 kW	17,590.00
	All cooking zones (left/right) can be controlled separately Only suitable for dual-side operation					
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00



Built-in compact full-surface induction hob

	Induction range, 2 hobs, back and front						
	Outer dimensions with Version A 440x770 Version B 388x720 incl. 5-sensor function						
	 vollflächen star						
		Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGV10	2 x square 320 full-surface	388x720x6	400 V	2 x 5.0 = 10.0 kW	7,190.00
		BI2EGV16	2 x square 320 full-surface	388x720x6	400 V	2 x 8.0 = 16.0 kW	7,190.00
		WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00
		Model WHF5F includes a separate 4-digit temperature display to be integrated into the control panel.					 

	Induction range, 2 cooking zones, side by side						
	Outer dimensions with Version A 800x440 Version B 750x388 incl. 5-sensor function						
	 vollflächen star						
		Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGVQ10	2 x square 320 full-surface	750x388x6	400 V	2 x 5.0 = 10.0 kW	7,190.00
		BI2EGVQ16	2 x square 320 full-surface	750x388x6	400 V	2 x 8.0 = 16.0 kW	7,190.00
		WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00
		Model WHF5F includes a separate 4-digit temperature display to be integrated into the control panel.					 

	Induction range with 4 cooking zones						
	Outer dimensions with Version A 800x770 Version B 750x720 incl. 5-sensor function						
	 vollflächen star						



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGV32	4 x square 320 full-surface	750x720x6	400 V	4 x 8.0 = 32.0 kW	14,190.00
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00
Model WHF5F includes a separate 4-digit temperature display to be integrated into the control panel.					





Induction appliance options



		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
	Move function	Move	Optional: Move function (price per cooking zone)	160.00
			Only available for Punktstar coils	
	Operable from both sides	BBI	Cooking zone operable from both sides	***UPON REQUEST***
		BBIV	Cooking zone operable from both sides with priority control	***UPON REQUEST***
	Display in the control panel	AIS	Display in the control panel (only ON LED beneath the Ceran glass)	***NO EXTRA CHARGE***
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	270.00
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	400.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Built-in Move Star induction appliances

	Induction range with 1 cooking zone					
	Outer dimensions with					
	Version A 265x350					
	Version B 215x300					
						

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EGMO	170x240	215x300x6	230 V	3.5 kW	2,690.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
Standard design includes hot-plate function.					
A compartment for connections is needed in the base unit					
Generator and coil separate, up to 2.5 m cable included in the price.					

	Induction range with 2 cooking zones, side by side						
	Outer dimensions with Version A 450x350 Version B 400 x 300						
							
		Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGMO	2x170x240	400x300x6	400 V	2 x 3.5 = 7 kW	4,890.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
		Standard design includes hot-plate function.					
		A compartment for connections is needed in the base unit					
		Generator and coil separate, up to 2.5 m cable included in the price.					

	Induction range with 3 cooking zones, side by side					
	Outer dimensions with					
	Version A 650 x 350					
	Version B 605 x 300					
						

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI3EGMO	3x170x240	605x300x6	400 V	3 x 3.5 = 10.5 kW	6,590.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
Standard design includes hot-plate function.					
A compartment for connections is needed in the base unit					
Generator and coil separate, up to 2.5 m cable included in the price.					

Move Star function

Power is controlled by moving the saucepan around the cooking zone. The closer a pan is positioned to the head of the arrow, the lower the heat under the pan.



Induction appliance options

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
	Move function	Move	Optional: Move function (price per cooking zone)	160.00
			Only available for Punktstar coils	
	Operable from both sides	BB1	Cooking zone operable from both sides	***UPON REQUEST***
		BBIV	Cooking zone operable from both sides with priority control	***UPON REQUEST***
	Display in the control panel	AIS	Display in the control panel (only ON LED beneath the Ceran glass)	***NO EXTRA CHARGE***
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	270.00
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	400.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Built-in induction wok hob models



Stainless steel support frames

Version A

Version A

Stainless steel frame, 2 mm thick, rounded corners, can be built into stainless steel or stone top panels.



Stainless steel support frame without rounded corners

Version A2

Version A2

Stainless steel frame, 2 mm thick, no rounded corners. Can be built in flush with stainless steel or stone top panels.



Individual Ceran glass bowl for pre-cut recess

Version C

Version C

Only the Ceran glass bowl to build into a round, pre-cut hole in stainless steel worktops. A special stamping tool is required for cutting the hole out.

Built-in induction wok hobs



Induction wok hob

Outer dimensions with
Version

A 400 x 400
A2 400x400
C Ø 300

Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
BWEB3.5	round, 300	Wok recess 300 x 6	230 V	3.5 kW	2,590.00
BWEB5	round, 300	Wok recess 300 x 6	400 V	5.0 kW	2,890.00
BWEB7	round, 300	Wok recess 300 x 6	400 V	7.0 kW	3,090.00
BWEB8.5RS	round, 300	Wok recess 300 x 6	400 V	8.5 kW	3,390.00
Danger! Extremely high power. Do not use if inexperienced!					
ITC	Temperature regulation controls up to 250 °C				450.00



Induction wok hob
with
2 cooking zones
side by side

Outer dimensions with
Version

A 800 x 400
A2 800x400
C 2 x Ø 300

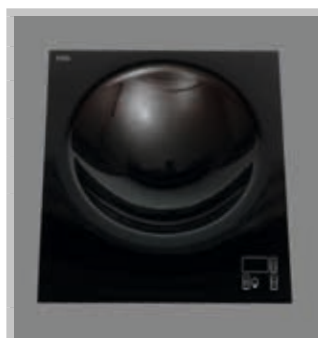
Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
BWEB2Q10	2 x round, 300	Wok recess 300 x 6	400 V	2 x 5.0 = 10.0 kW	5,190.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



Induktion wok hob
Flow Wok
Wok recess, diameter
300 mm

Outer dimensions with
Version A 440 x 440
Version B 388x388

Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
BWEBFW3.5	round, 300	388x388x6	230 V	3.5 kW	2,990.00
BWEBFW5	round, 300	388x388x6	400 V	5.0 kW	3,290.00
ITC	Temperature regulation controls up to 250 °C				450.00







Induction wok hob,
Flow Wok with
sensor keypad
Wok recess, diameter
300 mm


Outer dimensions with
Version A 440x500
Version B 388x450

Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
BWEBT3.5	round, 300	388x450x6	230 V	3.5 kW	3,290.00
BWEBT5	round, 300	388x450x6	400 V	5.0 kW	3,590.00
ITC	Temperature regulation controls up to 250 °C				450.00


Induction wok hob accessories



	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
		Wok, WPR1ITC required for ITC					
	Wok Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
		Extra-light wok for easy use. WPL1ITC required for ITC					


	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
		Non-stick wok. WPA1ITC required for ITC					
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
		Wok, also suitable for ITC					




	Wok lid Suitable for use with the wok WPR1 and WPA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WD1	Stainless steel	390 mm	0.800 kg	4 (5)	145.00
		Lid for wok					

Large built-in **induction wok hobs**

	Large induction wok hob Outer dimensions with Version A 500 x 500 A2 500x500 C Ø 400	Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
		BWBEB9	round, 400	Wok recess 400 x 6	400 V	9.0 kW	4,990.00
		ITC	Temperature regulation controls up to 250 °C				450.00

	Wok Suitable for use with the BWBK8 and BWK10	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	440.00
		WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	455.00
	Wok Suitable for use with the BWBK8 and BWK10	Wok for large wok hob, WPR2ITC required for ITC					
		WPS2	Steel	470 mm	1.900 kg	5 (9)	190.00
		Wok for large wok hob, also suitable for ITC					




ITC cooking

(Induction Temperature Control)

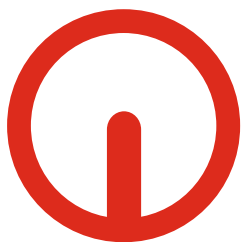
This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.



Induction wok hob options

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
	Operable from both sides	BBI	Cooking zone operated from both sides	***UPON REQUEST***
		BBIV	Cooking zone operated from both sides with priority control	***UPON REQUEST***
	Display in the control panel	AIS	Display in the control panel (only ON LED beneath the Ceran glass)	***NO EXTRA CHARGE***
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	270.00
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	400.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Cooking
equipment for
the catering
industry



Built-in induction appliances with sensor keypad

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

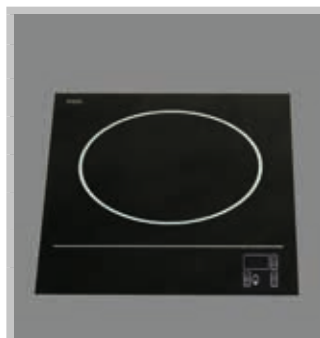




Induction appliances with sensor keypad

- high-performance appliances
- no control panel required

Built-in in induction appliances with sensor keypad



Induction range,
1 cooking zone with
sensor keypad

Outer dimensions with
Version A 400x500
Version B 350x450



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI1EGS3.5T	230 round	350x450x6	230 V	3.5 kW	2,590.00
BI1EGS5T	230 round	350x450x6	400 V	5.0 kW	2,890.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
ITC	Temperature regulation controls up to 250 °C				450.00



Induction range,
2 cooking zones
side by side with
sensor keypad

Outer dimensions with
Version A 700 x 500
Version B 650x450



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGS3.5QT	2 x 230 round	650x450x6	230 V	2 x 1.8 = 3.5 kW	3,790.00
BI2EGS7QT	2 x 230 round	650x450x6	400 V	2 x 3.5 = 7.0 kW	4,590.00
BI2EGS10QT	2 x 230 round	650x450x6	400 V	2 x 5.0 = 10.0 kW	4,990.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



Sensor keypad power setting function:



The appliance can be switched on and the power selected easily by tapping on the touchpad (glass).




Prices quoted exclude VAT and delivery



Built-in in induction appliances with sensor keypad



 <p>Induction range, 2 cooking zones back and front with sensor keypad</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGS3.5TK	2 x 230 round	350x605x6	230 V	2 x 1.8	3,790.00
	Powerstar 2 x 1.8 kW per cooking zone or 3.5 kW at the front = 3.5 kW					
	BI2EGS7TK	2 x 230 round	350x605x6	400 V	2 x 3.5	4,590.00
	= 7.0 kW					
	BI2EGS10TK	2 x 230 round	350x605x6	400 V	2 x 5.0	4,990.00
	= 10.0 kW					
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00





 <p>Induction range, 4 cooking zone with sensor keypad</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGS7TK	4 x 230 round	650x605x6	400 V	4 x 1.8	5,990.00
	Powerstar 4 x 1.8 kW per cooking zone or 2 x 3.5 kW at the front = 7.0 kW					
	BI4EGS14TK	4 x 230 round	650x605x6	400 V	4 x 3.5	8,690.00
	= 14.0 kW					
	BI4EGS20TK	4 x 230 round	650x605x6	400 V	4 x 5.0	8,690.00
	= 20.0 kW					
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00

 <p>Induction wok hob, Flow Wok with sensor keypad</p> <p>Wok recess, diameter 300 mm</p> <p>Outer dimensions with Version A 440x500 Version B 388x450</p>	Model	Coil in mm	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
	BWEBT3.5	round, 300	388x450x6	230 V	3.5 kW	3,290.00
	BWEBT5	round, 300	388x450x6	400 V	5.0 kW	3,590.00
	ITC	Temperature regulation controls up to 250 °C				450.00

Accessories and options

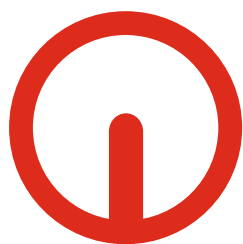
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
		Wok, WPR1ITC required for ITC					
	Wok Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
		Extra-light wok for easy use. WPL1ITC required for ITC					

	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Non-stick wok. WPA1ITC required for ITC					
		WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
		Wok, also suitable for ITC					

Optional	Description	Price in euro
	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m 95.00
	GSG2	Separate generator and coil for each cooking zone, cable 4.5 m 160.00
	GSG3	Separate generator and coil for each cooking zone, 5.0 m cable 270.00
	EOIEC1/2	1 and 2 cooking zones 420.00
	EOIEC3/4	3 and 4 cooking zones 840.00
	SGF	Separate generator compartment for 2-6 generators ***UPON REQUEST***
	IPXB	Protective casing for generator (IP65) ***UPON REQUEST***



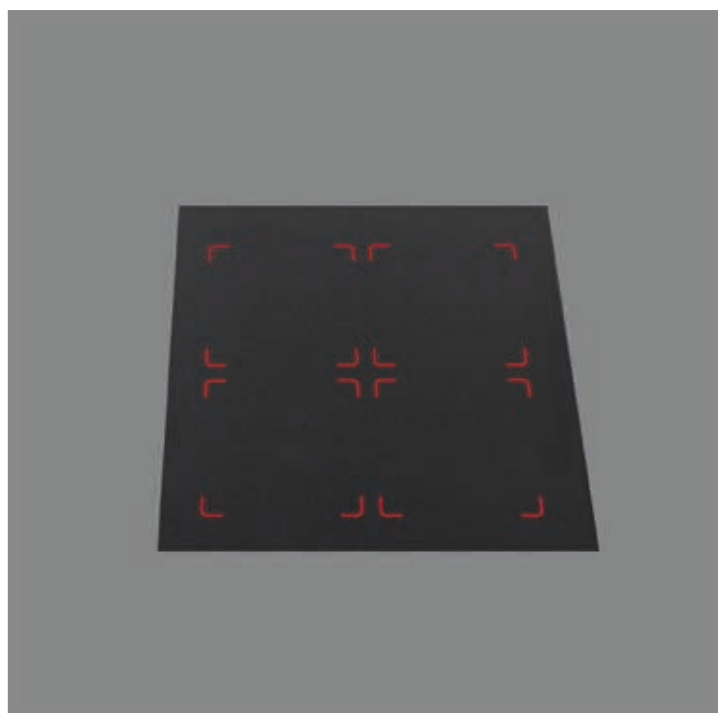
Cooking
equipment for
the catering
industry



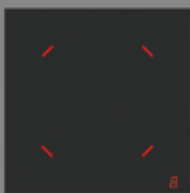

LED-LIGHT induction



Illuminated cooking zone display



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Built-in appliances **LED-LIGHT** induction

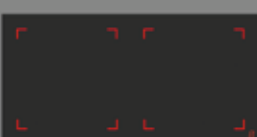

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGS2.5LED	230 round	350x350x6	230 V	2.5 kW	2,390.00
	BI1EGS3.5LED	230 round	350x350x6	230 V	3.5 kW	2,390.00
	BI1EGS5LED	230 round	350x350x6	400 V	5.0 kW	2,690.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				200.00
	ITC	Temperature regulation controls up to 250 °C				450.00

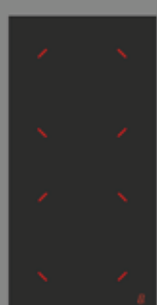

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 440x440 Version B 388x388 incl. 5-sensor function</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGGF5LED	square 300 full-surface	388x388x6	400 V	5.0 kW	3,390.00
	BI1EGGF7LED	square 300 full-surface	388x388x6	400 V	7.0 kW	3,690.00
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				275.00



 <p>Induction range with 1 cooking zone for large saucepans and frying pans</p> <p>Outer dimensions with Version A 520x520 Version B 468x468</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGHK9LED	round, 350	468x468x6	400 V	9.0 kW	4,290.00
	Saucepan base must be wider than Ø 240mm					
	ITC	Temperature regulation controls up to 250 °C				450.00

Built-in appliances LED-LIGHT induction

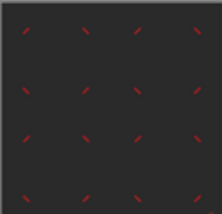

	<p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGQ7LED	2 x round, 260	650x350x6	400 V	2 x 3.5 = 7.0 kW	4,790.00
		BI2EGQ10LED	2 x round, 260	650x350x6	400 V	2 x 5.0 = 10.0 kW	5,290.00
		BI2EGQ14LED	2 x round, 280	650x350x6	400 V	2 x 7.0 = 14.0 kW	5,790.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				
ITC		Temperature regulation controls up to 250 °C (all cooking zones)					900.00

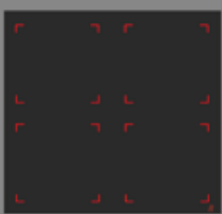

	<p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGFFQ7LED	2 x square 280 full-surface	650x350x6	400 V	2 x 3.5 = 7.0 kW	5,990.00
		BI2EGFFQ10LED	2 x square 280 full-surface	650x350x6	400 V	2 x 5.0 = 10.0 kW	5,990.00
		BI2EGFFQ14LED	2 x square 280 full-surface	650x350x6	400 V	2 x 7.0 = 14.0 kW	6,590.00
		WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

	<p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EG7LED	2 x round, 260	350x650x6	400 V	2 x 3.5 = 7.0 kW	4,790.00
		BI2EG10LED	2 x round, 260	350x650x6	400 V	2 x 5.0 = 10.0 kW	5,290.00
		BI2EG14LED	2 x round, 280	350x650x6	400 V	2 x 7.0 = 14.0 kW	5,790.00
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				
ITC		Temperature regulation controls up to 250 °C (all cooking zones)					900.00



	<p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p></p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI2EGFF7LED	2 x square 280 full-surface	350x650x6	400 V	2 x 3.5 = 7.0 kW	5,990.00
		BI2EGFF10LED	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	5,990.00
		BI2EGFF14LED	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	6,590.00

Built-in appliances **LED-LIGHT** induction



 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> punkt star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG14LED	4 x round, 260	650x650x6	400 V	4 x 3.5 = 14.0 kW	9,390.00
	BI4EG20LED	4 x round, 260	650x650x6	400 V	4 x 5.0 = 20.0 kW	9,990.00
	BI4EG28LED	4 x round, 280	650x650x6	400 V	4 x 7.0 = 28.0 kW	11,190.00
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGDF14LED	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	11,390.00
	BI4EGDF20LED	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	11,390.00
	BI4EGDF28LED	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	12,090.00



Built-in appliances LED-LIGHT induction

	Induction range, 2 cooking zones, side by side					
	Outer dimensions with Version A 770x420 Version B 720x370					
	 punkt star					

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGAQ7LED	2 x square 270	720x370x6	400 V	2 x 3.5 = 7.0 kW	5,690.00
BI2EGAQ10LED	2 x square 270	720x370x6	400 V	2 x 5.0 = 10.0 kW	5,690.00
BI2EGAQ14LED	2 x square 270	720x370x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



	Induction range, 2 hobs, back and front					
	Outer dimensions with Version A 420x770 Version B 370x720					
	 punkt star					



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI2EGA7LED	2 x square 270	370x720x6	400 V	2 x 3.5 = 7.0 kW	5,690.00
BI2EGA10LED	2 x square 270	370x720x6	400 V	2 x 5.0 = 10.0 kW	5,690.00
BI2EGA14LED	2 x square 270	370x720x6	400 V	2 x 7.0 = 14.0 kW	6,290.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				900.00



	Induction range with 4 cooking zones					
	Outer dimensions with Version A 750x770 Version B 700x720					
	 punkt star					



Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGA14LED	4 x square 270	700x720x6	400 V	4 x 3.5 = 14.0 kW	9,990.00
BI4EGA20LED	4 x square 270	700x720x6	400 V	4 x 5.0 = 20.0 kW	10,390.00
BI4EGA28LED	4 x square 270	700x720x6	400 V	4 x 7.0 = 28.0 kW	11,790.00
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				200.00
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1,600.00

Built-in appliances **LED-LIGHT** induction



 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 850x450 Version B 800x400 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLFQ10LED	2 x square 300 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	6,790.00
	BI2EGLFQ14LED	2 x square 300 full-surface	800x400x6	400 V	2 x 7.0 = 14.0 kW	6,790.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00



 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 850x450 Version B 800x400 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLSQ10LED	2 x square 320 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	7,990.00
	BI2EGLSQ16LED	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	7,990.00
	BI2EGLSQM7LED	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	9,490.00
Both cooking zones (left/right) can be controlled separately						
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800 incl. 5-sensor function</p> <p> flächen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLF10LED	2 x square 300 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	6,790.00
	BI2EGLF14LED	2 x square 300 full-surface	400x800x6	400 V	2 x 7.0 = 14.0 kW	6,790.00
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800 incl. 5-sensor function</p> <p> sauteusen star</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EGLS10LED	2 x square 320 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	7,990.00
	BI2EGLS16LED	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	7,990.00
	BI2EGLSM7LED	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	9,490.00
Both cooking zones (left/right) can be controlled separately Only suitable for dual-side operation						
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				550.00

Built-in appliances **LED-LIGHT** induction

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> flächenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLF20LED	4 x square 300 full-surface	800x800x6	400 V	4 x 5.0 = 20.0 kW	12,590.00
	BI4EGLF28LED	4 x square 300 full-surface	800x800x6	400 V	4 x 7.0 = 28.0 kW	12,590.00
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> sauteusenstar</p>	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLS20LED	4 x square 320 full-surface	800x800x6	400 V	4 x 5.0 = 20.0 kW	15,590.00
	BI4EGLS32LED	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	15,590.00
	BI4EGLSM9LED	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	17,390.00
	Both front cooking zones (left/right) can be controlled separately					
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1,100.00

Induction LED-LIGHT options

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
	Operable from both sides	BBI	Cooking zone operated from both sides	***UPON REQUEST***
		BBIV	Cooking zone operated from both sides with priority control	***UPON REQUEST***
	Display in the control panel	AIS	Display in the control panel (only ON LED beneath the Ceran glass)	***NO EXTRA CHARGE***
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	270.00
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	400.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

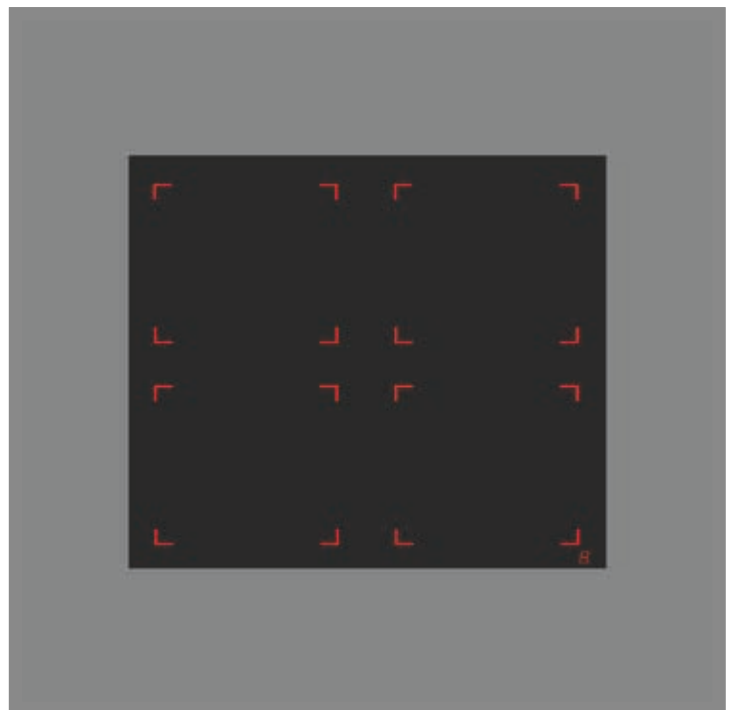
Cooking
equipment for
the catering
industry




Cooking Table/kitchen equipment





Customisable induction

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN




Built-in Cooking table/kitchen equipment

	Cooking table	Model	Coils in mm	Ceran glass in mm WxDxH	Voltage in volts	Price in euro
		BIXEGCT1100	as required		400 V	
	Maximum outer dimensions for version A 1150x950 Version B 1100x900	Customisable up to a maximum of 1100x900x6				
		UPON REQUEST				
		Number and position of Ceran glass cooking zones fully customisable. Induction and radiant hotplates also available.				







ITC cooking

(Induction Temperature Control)




This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.




LED light

When in use, the size and position of the cooking zone(s) are indicated by the LED stripes beneath the Ceran glass.



SPIN Control

Induction cooking zones controlled with a back-lit LED display/dial unit. Appliances with the ITC option or Fullrange Hold warming and cooking functions can be controlled either in power mode (power levels 1 to 9) or temperature mode.
ITC option or Fullrange Hold function required.



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob, the quality of the pan will be electronically assessed and the value shown on the display.

Cooking
equipment for
the catering
industry



Cooking Table/buffet equipment

Customisable induction

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN










Cooking table/buffet equipment

- Thanks to a customised configuration of induction coils and top elements, the cooking table is the perfect all-rounder for breakfast and banqueting.
- The flexible design of the cooking table ensures seamless integration with any catering concept.
- Wide range of top elements and temperature-controlled induction enables food to be kept warm and cooked at a precise temperature.


Built-in cooking table/buffet equipment

	Cooking table	Model	Coils in mm	Ceran glass in mm WxDxH	Voltage in volts	Price in euro
		BIXEGCT1800	as required		400 V	
	Maximum outer dimensions for Version A 1850x850 Version B 1800x800	Customisable up to a maximum of 1800 x 800 x 4				
		UPON REQUEST				

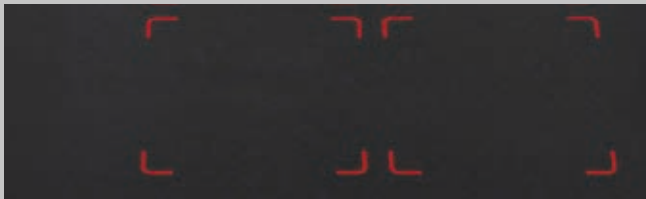





ITC cooking

(Induction Temperature Control)




This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the left. At any time, the temperature can be set at the temperature reached on power mode by turning the dial to temperature mode. To do this, turn the dial in the temperature mode until an H appears after the temperature on the display. These controls always apply to all cooking zones on the same hob and cannot be used to control cooking zones individually. See options.




LED light

When in use, the size and position of the cooking zone(s) are indicated by the LED stripes beneath the Ceran glass.



SPIN Control

Induction cooking zones controlled with a back-lit LED display/dial unit. Appliances with the ITC option or Fullrange Hold warming and cooking functions can be controlled either in power mode (power levels 1 to 9) or temperature mode. ITC option or Fullrange Hold function required.



Pan Quality Control PQC

All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob, the quality of the pan will be electronically assessed and the value shown on the display.

Flex accessories



Top griddle pan
with removable
splash guard

Suitable for use with
Flex appliances
Does not include appliance

Model	Cooking surface in mm	Dimensions in mm WxD	Price in euro
BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1,590.00
BGAFLR600	294x554x20 Ridged cooking surface	300x560 (610 with handles)	1,790.00



Top roasting pan
Pan height 100 mm

Suitable for use with
Flex appliances
Does not include appliance

Model	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1,690.00



Top pasta pan (light)

Suitable for use with
Flex appliances
Does not include appliance

Model	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
BPALFL	300x500x150	approx. 325x530x150	860.00
incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			



Wok ring

Optional	Description	Price in euro
WAG1	Ø 250 x 95 mm	225.00
	For woks wider than 300 mm in diameter	

Cooking
equipment for
the catering
industry



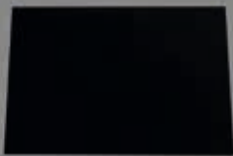



Induction hotplate

Built-in appliances

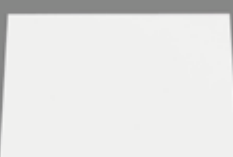



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in induction hotplate





	Single-zone induction hotplate	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Outer dimensions Version A 400x400 Version B 350x350	BI1EGW	square 270	350x350x4	230 V	1.0 kW	1,790.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request.					
				KSW dial control			Optional feature at no extra charge

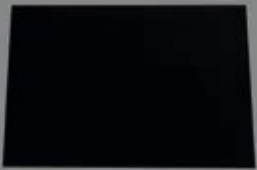



	Single-zone induction hotplate Black Ceran glass	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGWB	square 270	350x350x4	230 V	1.0 kW	1,890.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request.					
	Outer dimensions Version A 400x400 Version B 350x350			KSW dial control			
				Optional feature at no extra charge			





	Single-zone induction hotplate White Ceran glass						
	Outer dimensions Version A 400x400 Version B 350x350						
							
		Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGWW	square 270	350x350x4	230 V	1.0 kW	1,890.00
		Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request.					
			KSW dial control Optional feature at no extra charge				



Built-in induction hotplate

	2-zone induction hotplate	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGGW	300x300	388x388x4	230 V	1.5 kW	2,190.00
		Induction hotplate up to 100°C					
	Outer dimensions with Version A 440x440 Version B 388x388	WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.					
						KSW dial control Optional feature at no extra charge 	

	2-zone induction hotplate Black Ceran glass	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGGWB	300x300	388x388x4	230 V	1.5 kW	2,290.00
		Induction hotplate up to 100°C					
	Outer dimensions with Version A 440x440 Version B 388x388	WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.					
						KSW dial control Optional feature at no extra charge 	

	2-zone induction hotplate White Ceran glass	Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BI1EGGW	300x300	388x388x4	230 V	1.5 kW	2,290.00
		Induction hotplate up to 100°C					
	Outer dimensions with Version A 440x440 Version B 388x388	WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
		With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.					
						KSW dial control Optional feature at no extra charge 	

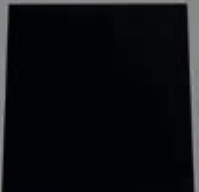



Wipe-control or dial











All induction hotplates feature a Wipe-control sensor keypad. Power is controlled by a slide panel and the temperature/power is displayed in a 3-digit LED display. Alternatively, the appliance can be fitted with dial controls and ON/OFF switch at no extra charge.



Built-in induction hotplate GN 1/1

 <p>Induction hotplate with 2 zones, back and front GN1/1</p> <p>Outer dimensions with Version A 360x560 Version B 320x520</p> <p> GN star</p>	<p>Model</p> <p>BI2EGGW</p>	<p>Coil in mm</p> <p>260x460</p>	<p>Ceran glass in mm WxDxH</p> <p>320x520x4</p>	<p>Voltage in volts</p> <p>230 V</p>	<p>Power in kW</p> <p>1.5 kW</p>	<p>Price in euro</p> <p>2,250.00</p>
	<p>Induction hotplate up to 100°C</p>					
	<p>WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</p>					
	<p>With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Front/back temperatures can be controlled separately.</p>					
			<p>KSW dial control</p> <p>Optional feature at no extra charge</p>			

 <p>Induction hotplate with 2 zones, back and front Black Ceran glass GN1/1</p> <p>Outer dimensions with Version A 360x560 Version B 320x520</p> <p> GN star</p>	<p>Model</p> <p>BI2EGGWB</p>	<p>Coil in mm</p> <p>260x460</p>	<p>Ceran glass in mm WxDxH</p> <p>320x520x4</p>	<p>Voltage in volts</p> <p>230 V</p>	<p>Power in kW</p> <p>1.5 kW</p>	<p>Price in euro</p> <p>2,350.00</p>
	<p>Induction hotplate up to 100°C</p>					
	<p>WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</p>					
	<p>With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Front/back temperatures can be controlled separately.</p>					
			<p>KSW dial control</p> <p>Optional feature at no extra charge</p>			

 <p>Induction hotplate with 2 zones, back and front White Ceran glass GN1/1</p> <p>Outer dimensions with Version A 360x560 Version B 320x520</p> <p> GN star</p>	<p>Model</p> <p>BI2EGGWW</p>	<p>Coil in mm</p> <p>260x460</p>	<p>Ceran glass in mm WxDxH</p> <p>320x520x4</p>	<p>Voltage in volts</p> <p>230 V</p>	<p>Power in kW</p> <p>1.5 kW</p>	<p>Price in euro</p> <p>2,350.00</p>
	<p>Induction hotplate up to 100°C</p>					
	<p>WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</p>					
	<p>With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, depending on requirement. Front/back temperatures can be controlled separately.</p>					
			<p>KSW dial control</p> <p>Optional feature at no extra charge</p>			

Connection option:
2 x 1.5 kW appliances per socket



Built-in induction hotplate GN 2/1

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGGW	2x260x460	650x520x4	230 V	3.0 kW	5,190.00

Induction hotplate with 2 zones side by side GN2/1

Outer dimensions with
Version A 700x570
Version B 650x520

GN star

WHF150 Optional: Temperature range up to 150°C ****No extra charge****
Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.

With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.

KSW dial control
Optional feature at no extra charge

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGGWB	2x260x460	650x520x4	230 V	3.0 kW	5,390.00

Induction hotplate with 2 zones side by side Black Ceran glass GN2/1

Outer dimensions with
Version A 700x570
Version B 650x520

GN star

WHF150 Optional: Temperature range up to 150°C ****No extra charge****
Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.

With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.

KSW dial control
Optional feature at no extra charge

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGGWW	2x260x460	650x520x4	230 V	3.0 kW	5,390.00

Induction hotplate with 2 zones side by side White Ceran glass GN2/1

Outer dimensions with
Version A 700x570
Version B 650x520

GN star

WHF150 Optional: Temperature range up to 150°C ****No extra charge****
Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.

With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Left-/right-hand temperatures can be controlled separately.

KSW dial control
Optional feature at no extra charge



Wipe-control or dial



All induction hotplates feature a Wipe-control sensor keypad. Power is controlled by a slide panel and the temperature/power is displayed in a 3-digit LED display. Alternatively, the appliance can be fitted with dial controls and ON/OFF switch at no extra charge.





Built-in induction hotplate GN 3/1

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGGW	3x260x460	970x520x4	400 V	4.5 kW	6,990.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Front/back temperatures can be controlled separately.					
				KSW dial control Optional feature at no extra charge	



Induction hotplate with 3 zones side by side GN3/1

Outer dimensions with
Version A 1020x570
Version B 970 x 520

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGGW B	3x260x460	970x520x4	400 V	4.5 kW	7,290.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Front/back temperatures can be controlled separately.					
				KSW dial control Optional feature at no extra charge	

Induction hotplate with 3 zones side by side Black Ceran glass GN3/1



Outer dimensions with
Version A 1020x570
Version B 970 x 520

Model	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGGW W	3x260x460	970x520x4	400 V	4.5 kW	7,290.00
Induction hotplate up to 100°C					
WHF150 Optional: Temperature range up to 150°C **No extra charge** Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.					
With wipe-control sensor keypad and digital display to be built into the control panel. Can be flush-fitted or installed in a support frame, upon request. Front/back temperatures can be controlled separately.					
				KSW dial control Optional feature at no extra charge	

Induction hotplate with 3 zones side by side White Ceran glass GN3/1

Outer dimensions with
Version A 1020x570
Version B 970 x 520

Wipe-control or dial

	<p>All induction hotplates feature a Wipe-control sensor keypad. Power is controlled by a slide panel and the temperature/power is displayed in a 3-digit LED display. Alternatively, the appliance can be fitted with dial controls and ON/OFF switch at no extra charge.</p>	
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Cooking
equipment for
the catering
industry



Induction/ radiant hobs

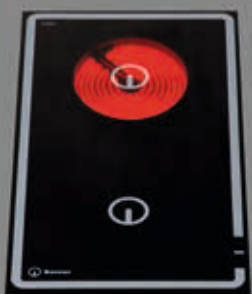
Built-in combination appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in combination appliances

Induction/radiant hobs

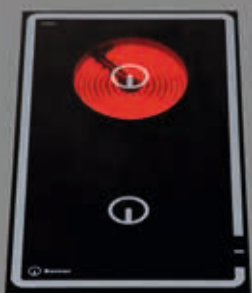


Combination range
2 cooking zones,
back and front

Outer dimensions
with
Version A 400x700
Version B 350x650



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK2EG		350x650x6	400 V	= 6.5 kW	2,890.00
Front	230 round	Spot induction		1 x 3.5	
Back	230 round	Radiant hobs		1 x 3.0	



Combination range
2 cooking zones,
back and front

Outer dimensions
with
Version A 400x700
Version B 350x650



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK2EGM		350x650x6	400 V	= 8.0 kW	3,390.00
Front	round, 260	Spot induction		1 x 5.0	
Back	230 round	Radiant hobs		1 x 3.0	



Combination range
2 cooking zones,
back and front

Outer dimensions
with
Version A 400x700
Version B 350x650







Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK2EGF		350x650x6	400 V	= 8.0 kW	3,690.00
Front	square 280	Full-surface induction		1 x 5.0	
Back	230 round	Radiant hobs		1 x 3.0	





Built-in combination appliances

Induction/radiant hobs

 <p>Combination range 2 cooking zones, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> punkt star</p>	Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BK2EGK		350x605x6	400 V	= 6.5 kW	2,890.00
	Front	230 round	Spot induction		1 x 3.5	
	Back	230 round	Radiant hobs		1 x 3.0	

 <p>Combination range 2 cooking zones, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> punkt star</p>	Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BK2EGMK		350x605x6	400 V	= 8.0 kW	3,390.00
	Front	round, 260	Spot induction		1 x 5.0	
	Back	230 round	Radiant hobs		1 x 3.0	

 <p>Combination range 2 cooking zones, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> flächen star</p>	Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BK2EGFK		350x605x6	400 V	= 8.0 kW	3,690.00
	Front	square 280	Full-surface induction		1 x 5.0	
	Back	230 round	Radiant hobs		1 x 3.0	

Radiant hob information

With power controls and ON lamp in the panel and residual heat indicators beneath the glass.

Induction information

Each cooking zone has its own digital display beneath the Ceran glass (showing the power setting (level 1 to 9)).



Built-in combination appliances

Induction/radiant hobs



Combination range
4 cooking zones

Outer dimensions
with
Version A 700x700
Version B 650x650



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK4EG		650x650x6	400 V	= 13.0 kW	4,890.00
Front	2 x 230 round	Spot induction		2 x 3.5	
Back	2 x 230 round	Radiant hobs		2 x 3.0	
BK4EGM		650x650x6	400 V	= 16.0 kW	5,290.00
Front	2 x 260 round	Spot induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0	



Combination range
4 cooking zones

Outer dimensions
with
Version A 700x700
Version B 650x650



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK4EGF		650x650x6	400 V	= 16.0 kW	6,290.00
Front	2 x 280 square	Full-surface induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0	



Combination range
4 cooking zones

Outer dimensions
with
Version A 700x650
Version B 650x605



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK4EGK		650x605x6	400 V	= 13.0 kW	4,890.00
Front	2 x 230 round	Spot induction		2 x 3.5	
Back	2 x 230 round	Radiant hobs		2 x 3.0	
BK4EGMK		650x605x6	400 V	= 16.0 kW	5,290.00
Front	2 x 260 round	Spot induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0	



Combination range
4 cooking zones











Outer dimensions
with
Version A 700x650
Version B 650x605



Model	Coil/radiant elem. in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BK4EGFK		650x605x6	400 V	= 16.0 kW	6,290.00
Front	2 x 280 square	Full-surface induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0	

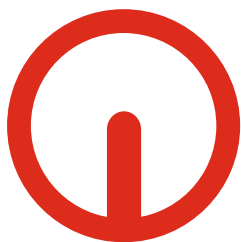
Combination appliance options

Induction/radiant hobs

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	270.00
		AIS	Display in the control panel ***NO EXTRA CHARGE*** (only ON LED beneath the Ceran glass)	
	Control panel display			
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	55.00
	Control panel	ESB	Stainless steel control panel	140.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420.00
		EOIEC3/4	3 and 4 cooking zones	840.00
		EOIEC6	6 cooking zones	1,260.00
	Generator compartment	SGF	Separate generator compartment for 2-6 generators ***UPON REQUEST***	
	IPX box	IPXB	Protective casing for generator (IP65) ***UPON REQUEST***	



Cooking
equipment for
the catering
industry



Radiant hobs

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN










radiant hobs


- energy-saving pan detection
- dual ring system
- with **Speed Star** electronic controls via a potentiometer, up to 30% faster

Built-in appliance **round** radiant hobs

	<p>Built-in range with radiant elements 1 cooking zone</p> <p>Outer dimensions with Version A 340x340 Version B 290x290</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1CEGM	round, 210	290x290x4	230 V	2.3 kW	640.00

	<p>Built-in range with radiant elements 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1CEG	230 round	350x350x6	230 V	2.5 kW	860.00
		BS1PEG	230 round	350x350x6	230 V	3.0 kW	890.00
		BS1CEGT	230 round	350x350x6	230 V	2.5 kW	1,290.00
		Electric pan detection					
		BS1PEGT	230 round	350x350x6	230 V	3.0 kW	1,290.00
		Electric pan detection					
		BS1PEGZ	230 round	350x350x6	230 V	3.0 kW	950.00
		Manual double ring					

	<p>Built-in range with radiant elements 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1CEGA	230 round	350x350x6	230 V	3.5 kW	1,350.00
		Speedstar					
		BS1CEGB	230 round	350x350x6	230 V	3.5 kW	1,490.00
		Speedstar with electronic pan detection					
		BS1ZEGC	230 round	350x350x6	230 V	3.5 kW	1,650.00
		Speedstar with automatic double ring					
		WHFS1	Warming function 4-digit display on the control panel			 	290.00

	<p>Built-in range with radiant elements 1 round cooking zone</p> <p>Outer dimensions with Version A 460 round Version B 410 round</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS1CEGRA	round, 270	Ø 410 x 6	400 V	4.0 kW	1,890.00
		Speedstar					
		BS1CEGRB	round, 270	Ø 410 x 6	400 V	4.0 kW	2,090.00
		Speedstar with electronic pan detection					
		BS1ZEGRC	round, 270	Ø 410 x 6	400 V	4.0 kW	2,190.00
		Speedstar with automatic double ring					

Built-in appliance **round** radiant hobs



Built-in range with
radiant elements
2 cooking zones
side by side

Outer dimensions with
Version A 700x400
Version B 650x350

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGQ	2 x 230 round	650x350x6	400 V	2 x 2.5 = 5.0 kW	1,550.00
BS2CESQ	2 x 230 round	650x350x6	400 V	2 x 3.0 = 6.0 kW	1,750.00
BS2CEGQT	2 x 230 round	650x350x6	400 V	2 x 2.5 = 5.0 kW	2,190.00
BS2CESQT	2 x 230 round	650x350x6	400 V	2 x 3.0 = 6.0 kW	2,390.00
BS2ZESQ	2 x 230 round	650x350x6	400 V	2 x 3.0 = 6.0 kW	1,850.00



Built-in range with
radiant elements
2 cooking zones
side by side

Outer dimensions with
Version A 700x400
Version B 650x350



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGQRA	2 x 230 round	650x350x6	400 V	2 x 3.5 = 7.0 kW	2,390.00
BS2CEGQB	2 x 230 round	650x350x6	400 V	2 x 3.5 = 7.0 kW	2,690.00
BS2CEGQC	2 x 230 round	650x350x6	400 V	2 x 3.5 = 7.0 kW	3,150.00
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



Built-in range with
radiant elements
2 cooking zones
side by side

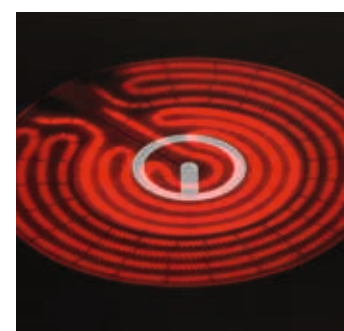
Outer dimensions with
Version A 700x400
Version B 650x350



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CERQA	2 x 270 round	650x350x6	400 V	2 x 4.0 = 8.0 kW	2,490.00
BS2CERQB	2 x 270 round	650x350x6	400 V	2 x 4.0 = 8.0 kW	2,790.00
BS2ZERQC	2 x 270 round	650x350x6	400 V	2 x 4.0 = 8.0 kW	3,290.00

Manual double radiant ring

The size of the heating element can be manually adjusted to the size of the saucepan by switching the outer ring on or off.



Built-in appliance **round** radiant hobs

Depth of cover from 750 mm



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEG	2 x 230 round	350x650x6	400 V	2 x 2.5 = 5.0 kW	1,550.00
BS2CES	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	1,750.00
BS2CEGT	2 x 230 round	350x650x6	400 V	2 x 2.5 = 5.0 kW	2,190.00
Electric pan detection					
BS2CEST	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	2,390.00
Electric pan detection					
BS2ZES	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	1,850.00
Manual double ring					

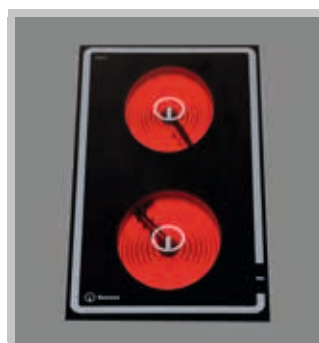


Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGRA	2 x 230 round	350x650x6	400 V	2 x 3.5 = 7.0 kW	2,390.00
Speedstar					
BS2CEGRB	2 x 230 round	350x650x6	400 V	2 x 3.5 = 7.0 kW	2,690.00
Speedstar with electronic pan detection					
BS2ZEGRC	2 x 230 round	350x650x6	400 V	2 x 3.5 = 7.0 kW	3,150.00
Speedstar with automatic double ring					
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CERA	2 x 270 round	350x650x6	400 V	2 x 4.0 = 8.0 kW	2,490.00
Speedstar					
BS2CERB	2 x 270 round	350x650x6	400 V	2 x 4.0 = 8.0 kW	2,790.00
Speedstar with electronic pan detection					
BS2ZERC	2 x 270 round	350x650x6	400 V	2 x 4.0 = 8.0 kW	3,290.00
Speedstar with automatic double ring					

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in appliance **round** radiant hobs

Depth of cover from 700 mm



Built-in range with
radiant elements,
2 cooking zones
back and front

Outer dimensions with
Version A 400x650
Version B 350x605

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGK	2 x 230 round	350x605x6	400 V	2 x 2.5 = 5.0 kW	1,550.00
BS2CESN	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	1,750.00
BS2CEGKT	2 x 230 round	350x605x6	400 V	2 x 2.5 = 5.0 kW	2,190.00
Electric pan detection					
BS2CESNT	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	2,390.00
Electric pan detection					
BS2ZESN	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	1,850.00
Manual double ring					



Built-in range with
radiant elements,
2 cooking zones
back and front

Outer dimensions with
Version A 400x650
Version B 350x605

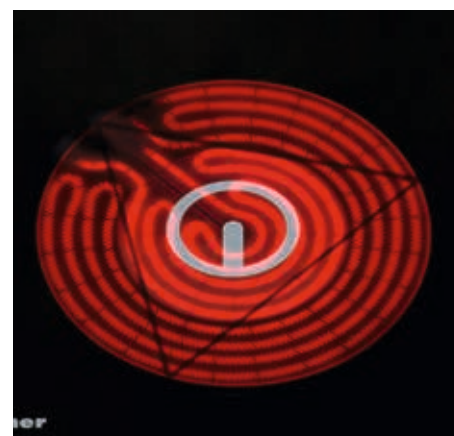


Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGKA	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	2,390.00
Speedstar					
BS2CEGKB	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	2,690.00
Speedstar with electronic pan detection					
BS2ZEGKC	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	3,150.00
Speedstar with automatic double ring					
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00




Speedstar with automatic double ring



A sensor enables the size of the heat zone to be automatically adjusted to the size of the saucepan. The outer ring switches on automatically if required.




Built-in appliance **round** radiant hobs

Depth of cover from 650 mm

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGKK	2 x 230 round	350x560x6	400 V	2 x 2.5 = 5.0 kW	1,550.00
	BS2CESKK	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	1,750.00
	BS2CEGKKT	2 x 230 round	350x560x6	400 V	2 x 2.5 = 5.0 kW	2,190.00
	BS2CESKKT	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	2,390.00
	BS2ZESKK	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	1,850.00

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p> <p>Speed Elektronik Star</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGKKA	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	2,390.00
	BS2CEGKKB	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	2,690.00
	BS2ZEGKKC	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	3,150.00
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00
						

Depth of cover from 600 mm

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 350x550 Version B 310x510</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGM	2 x 180 round	310x510x6	230 V	2 x 1.7 = 3.4 kW	980.00

Built-in appliance **round** radiant hobs



Built-in range with
radiant elements
3 cooking zones
side by side

Outer dimensions with
Version A 1000x400
Version B 950x350

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS3CEGQ	3 x 230 round	950x350x6	400 V	3 x 2.5 = 7.5 kW	2,290.00
BS3CESQ	3 x 230 round	950x350x6	400 V	3 x 3.0 = 9.0 kW	2,390.00
BS3CEGQT	3 x 230 round	950x350x6	400 V	3 x 2.5 = 7.5 kW	3,050.00
Electric pan detection					
BS3CESQT	3 x 230 round	950x350x6	400 V	3 x 3.0 = 9.0 kW	3,190.00
Electric pan detection					
BS3ZESQ	3 x 230 round	950x350x6	400 V	3 x 3.0 = 9.0 kW	2,550.00
Manual double ring					



Built-in range with
radiant elements
3 cooking zones
side by side

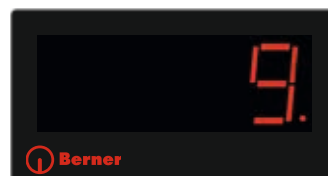
Outer dimensions with
Version A 1000x400
Version B 950x350



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS3CEGQA	3 x 230 round	950x350x6	400 V	3 x 3.5 = 10.5 kW	3,490.00
Speedstar					
BS3CEGQB	3 x 230 round	950x350x6	400 V	3 x 3.5 = 10.5 kW	3,750.00
Speedstar with electronic pan detection					
BS3ZESQC	3 x 230 round	950x350x6	400 V	3 x 3.5 = 10.5 kW	4,390.00
Speedstar with automatic double ring					
WHFS3	Warming function (all cooking zones) 4-digit display on the control panel				870.00



WHFS Warming/cooking function
up to 250°C for Speedstar radiant
hobs with a 4-digit display



Built-in appliance **round** radiant hobs

Depth of cover from **750 mm**



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEG	4 x 230 round	650x650x6	400 V	4 x 2.5 = 10.0 kW	2,190.00
BS4CES	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	2,490.00
BS4CEGT	4 x 230 round	650x650x6	400 V	4 x 2.5 = 10.0 kW	3,290.00
Electric pan detection					
BS4CEST	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	3,490.00
Electric pan detection					
BS4ZES	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	2,490.00
Manual double ring					



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGRA	4 x 230 round	650x650x6	400 V	4 x 3.5 = 14.0 kW	3,590.00
Speedstar					
BS4CEGRB	4 x 230 round	650x650x6	400 V	4 x 3.5 = 14.0 kW	4,050.00
Speedstar with electronic pan detection					
BS4ZEGC	4 x 230 round	650x650x6	400 V	4 x 3.5 = 14.0 kW	4,590.00
Speedstar with automatic double ring					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00



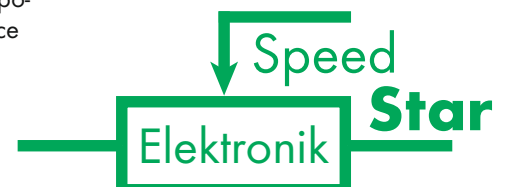
Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CERA	4 x 270 round	650x650x6	400 V	4 x 4.0 = 16.0 kW	3,690.00
Speedstar					
BS4CERB	4 x 270 round	650x650x6	400 V	4 x 4.0 = 16.0 kW	4,150.00
Speedstar with electronic pan detection					
BS4ZERC	4 x 270 round	650x650x6	400 V	4 x 4.0 = 16.0 kW	4,690.00
Speedstar with automatic double ring					

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in appliance **round** radiant hobs

Depth of cover from 700 mm



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x650
Version B 650x605

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGK	4 x 230 round	650x605x6	400 V	4 x 2.5 = 10.0 kW	2,190.00
BS4CESN	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	2,490.00
BS4CEGKT	4 x 230 round	650x605x6	400 V	4 x 2.5 = 10.0 kW	3,290.00
Electric pan detection					
BS4CESNT	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	3,490.00
Electric pan detection					
BS4ZESN	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	2,490.00
Manual double ring					



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x650
Version B 650x605



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGKA	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	3,590.00
Speedstar					
BS4CEGKB	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	4,050.00
Speedstar with electronic pan detection					
BS4ZEGKC	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	4,590.00
Speedstar with automatic double ring					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00




Manual double radiant ring


The size of the heating element can be manually adjusted to the size of the saucepan by switching the outer ring on or off.




Built-in appliance **round** radiant hobs


Depth of cover from 650 mm

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x600 Version B 650x560</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS4CEGSK	4 x 230 round	650x560x6	400 V	4 x 2.5 = 10.0 kW	2,190.00
	BS4CESKK	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	2,490.00
	BS4CEGSKT	4 x 230 round	650x560x6	400 V	4 x 2.5 = 10.0 kW	3,290.00
	BS4CESKKT	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	3,490.00
	BS4ZESKK	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	2,490.00

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x600 Version B 650x560</p> <p>Speed Elektronik Star</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS4CEGSKA	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	3,590.00
	BS4CEGSKB	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	4,050.00
	BS4ZEGSKC	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	4,590.00
	WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 590x600 Version B 550x560</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS4CEGKK	4 x 210 round	550x560x6	400 V	4 x 2.3 = 9.2 kW	1,850.00

Depth of cover from 600 mm

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 590x550 Version B 550x510</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS4CEGM	4 x 190 round	550x510x6	400 V	4 x 2.0 = 8.0 kW	1,550.00

Built-in appliance **round** radiant hobs

Depth of cover from 750 mm



Built-in range with
radiant elements
6 cooking zones

Outer dimensions with
Version A 1200x700
Version B 1150x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGKKB	6 x 230 round	1150x650x6	400 V	6 x 2.5 = 15.0 kW	3,490.00
BS6CESKB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	3,690.00
BS6CEGKTB	6 x 230 round	1150x650x6	400 V	6 x 2.5 = 15.0 kW	4,890.00
Electric pan detection					
BS6CESKTB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	5,190.00
Electric pan detection					
BS6ZEGKB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	3,790.00
Manual double ring					



Built-in range with
radiant elements
6 cooking zones

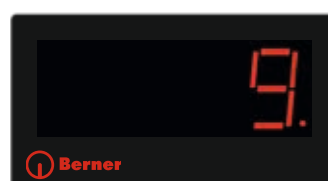
Outer dimensions with
Version A 1200x700
Version B 1150x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGKAB	6 x 230 round	1150x650x6	400 V	6 x 3.5 = 21.0 kW	5,190.00
Speedstar					
BS6CEGKBB	6 x 230 round	1150x650x6	400 V	6 x 3.5 = 21.0 kW	5,790.00
Speedstar with electronic pan detection					
BS6ZEGKCB	6 x 230 round	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6,190.00
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				1,740.00



WHFS Warming/cooking function
up to 250°C for Speedstar radiant
hobs with a 4-digit display



Built-in appliance **round** radiant hobs

Depth of cover from 700 mm



Built-in range with
radiant elements
6 cooking zones

Outer dimensions with
Version A 1000x650
Version B 950x605

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGK	6 x 230 round	950x605x6	400 V	6 x 2.5 = 15.0 kW	3,490.00
BS6CESK	6 x 230 round	950x605x6	400 V	6 x 3.0 = 18.0 kW	3,690.00
BS6CEGKT	6 x 230 round	950x605x6	400 V	6 x 2.5 = 15.0 kW	4,890.00
Electric pan detection					
BS6CESKT	6 x 230 round	950x605x6	400 V	6 x 3.0 = 18.0 kW	5,190.00
Electric pan detection					
BS6ZEGK	6 x 230 round	950x605x6	400 V	6 x 3.0 = 18.0 kW	3,790.00
Manual double ring					



Built-in range with
radiant elements
6 cooking zones

Outer dimensions with
Version A 1000x650
Version B 950x605

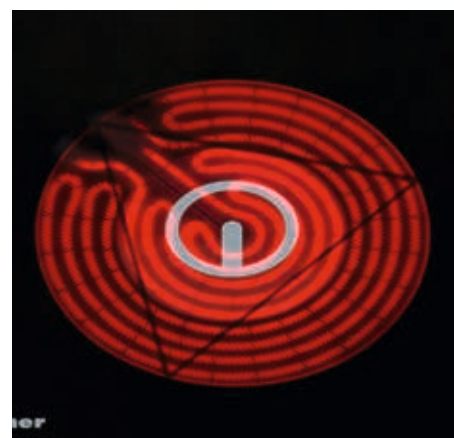


Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGKA	6 x 230 round	950x605x6	400 V	6 x 3.5 = 21.0 kW	5,190.00
Speedstar					
BS6CEGKB	6 x 230 round	950x605x6	400 V	6 x 3.5 = 21.0 kW	5,790.00
Speedstar with electronic pan detection					
BS6ZEGKC	6 x 230 round	950x605x6	400 V	6 x 3.5 = 21.0 kW	6,190.00
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				1,740.00



Speedstar with automatic double ring

A sensor enables the size of the heat zone to be automatically adjusted to the size of the saucepan. The outer ring switches on automatically if required.



Built-in appliance **round** radiant hobs



Built-in range with
radiant elements
2 cooking zones
side by side

Outer dimensions with
Version A 770x420
Version B 720x 370



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGARQA Speedstar	2 x 270 round	720x370x6	400 V	2 x 4.0 = 8.0 kW	2,590.00
BS2CEGARQB Speedstar with electronic pan detection	2 x 270 round	720x370x6	400 V	2 x 4.0 = 8.0 kW	2,950.00
BS2ZEGARQC Speedstar with automatic double ring	2 x 270 round	720x370x6	400 V	2 x 4.0 = 8.0 kW	3,390.00

Depth of cover from 850 mm



Built-in range with
radiant elements,
2 cooking zones
back and front

Outer dimensions with
Version A 400x770
Version B 350x720



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGARA Speedstar	2 x 270 round	350x720x6	400 V	2 x 4.0 = 8.0 kW	2,590.00
BS2CEGARB Speedstar with electronic pan detection	2 x 270 round	350x720x6	400 V	2 x 4.0 = 8.0 kW	2,950.00
BS2ZEGARC Speedstar with automatic double ring	2 x 270 round	350x720x6	400 V	2 x 4.0 = 8.0 kW	3,390.00



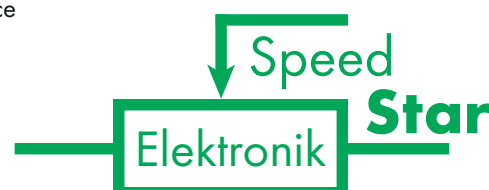
Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720












Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGARA Speedstar	4 x 270 round	700x720x6	400 V	4 x 4.0 = 16.0 kW	3,890.00
BS4CEGARB Speedstar with electronic pan detection	4 x 270 round	700x720x6	400 V	4 x 4.0 = 16.0 kW	4,090.00
BS4ZEGARC Speedstar with automatic double ring	4 x 270 round	700x720x6	400 V	4 x 4.0 = 16.0 kW	4,890.00

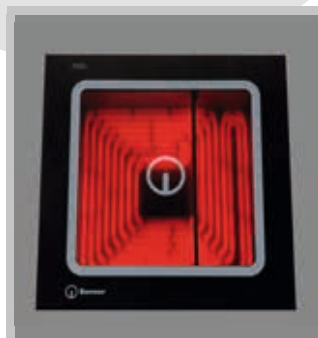
Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in radiant hob options

		Optional	Description	Price in euro
	Operable from both sides	BBS	Cooking zone operated from both sides ***UPON REQUEST***	
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH3	3 cooking zones enabled for energy optimisation	400.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Power control with a separate sensor keypad	OLED	Electronic control with a separate sensor keypad Only for Speedstar models (price per cooking zone)	220.00
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25.00

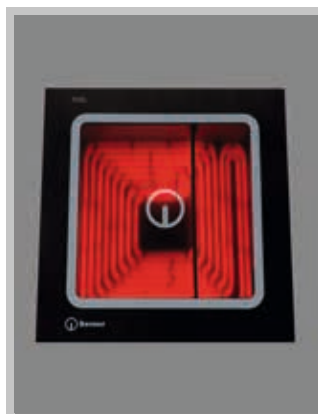
Built-in appliance **square** radiant hobs



Built-in range with
radiant elements
1 cooking zone

Outer dimensions with
Version A 400x400
Version B 350x350

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS1PEGQ	square 240	350x350x6	230 V	3.0 kW	1,090.00
BS1PEGQT	square 240	350x350x6	230 V	3.0 kW	1,490.00
Electric pan detection					
BS1ZEGQ	square 240	350x350x6	230 V	3.0 kW	1,150.00
Manual double ring					

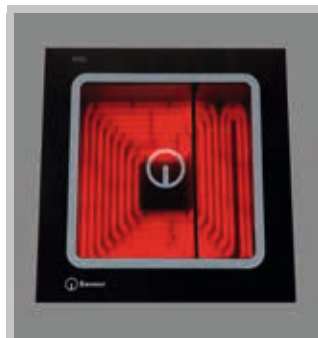


Built-in range with
radiant elements
1 cooking zone

Outer dimensions with
Version A 400x400
Version B 350x350



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS1PEGQA	square 240	350x350x6	230 V	3.5 kW	1,550.00
Speedstar					
BS1PEGQB	square 240	350x350x6	230 V	3.5 kW	1,650.00
Speedstar with electronic pan detection					
BS1ZEGQC	square 240	350x350x6	230 V	3.5 kW	1,750.00
Speedstar with automatic double ring					
WHFS1	Warming/cooking function up to 250°C 4-digit display on the control panel				290.00




Built-in range with
radiant elements
1 cooking zone



Outer dimensions with
Version A 440x440
Version B 388x388


Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS1QEG	square 270	388x388x6	400 V	4.0 kW	1,490.00
BS1QTEG	square 270	388x388x6	400 V	4.0 kW	1,690.00
Electric pan detection					

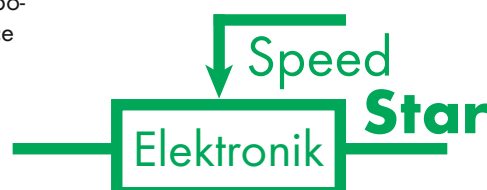
Built-in appliance **square** radiant hobs

 <p>Built-in range with radiant elements 2 cooking zones side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CESSQ	2 x square 240	650x350x6	400 V	2 x 3.0 = 6.0 kW	1,890.00
	BS2CESSQT	2 x square 240	650x350x6	400 V	2 x 3.0 = 6.0 kW	2,490.00
	BS2ZESSQ	2 x square 240	650x350x6	400 V	2 x 3.0 = 6.0 kW	1,990.00

 <p>Built-in range with radiant elements 2 cooking zones side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <div>  </div>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CESSQA	2 x square 240	650x350x6	400 V	2 x 3.5 = 7.0 kW	2,490.00
	BS2CESSQB	2 x square 240	650x350x6	400 V	2 x 3.5 = 7.0 kW	2,850.00
	BS2ZESSQC	2 x square 240	650x350x6	400 V	2 x 3.5 = 7.0 kW	3,290.00
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00

 <p>Built-in range with radiant elements 2 cooking zones side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p>Power</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEPQ	2 x square 270	650x350x6	400 V	2 x 4.0 = 8.0 kW	2,390.00
	BS2CETQ	2 x square 270	650x350x6	400 V	2 x 4.0 = 8.0 kW	2,850.00

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in appliance **square** radiant hobs

Depth of cover from 750 mm



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CESS	2 x square 240	350x650x6	400 V	2 x 3.0 = 6.0 kW	1,890.00
BS2CESST	2 x square 240	350x650x6	400 V	2 x 3.0 = 6.0 kW	2,490.00
Electric pan detection					
BS2ZEES	2 x square 240	350x650x6	400 V	2 x 3.0 = 6.0 kW	1,990.00
Manual double ring					



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CESSA	2 x square 240	350x650x6	400 V	2 x 3.5 = 7.0 kW	2,490.00
Speedstar					
BS2CESSB	2 x square 240	350x650x6	400 V	2 x 3.5 = 7.0 kW	2,850.00
Speedstar with electronic pan detection					
BS2ZEESC	2 x square 240	350x650x6	400 V	2 x 3.5 = 7.0 kW	3,290.00
Speedstar with automatic double ring					
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



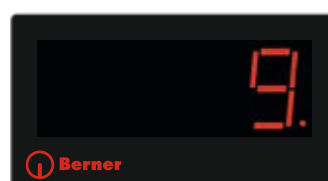
Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 400x700
Version B 350x650

Power


Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEP	2 x square 270	350x650x6	400 V	2 x 4.0 = 8.0 kW	2,390.00
BS2CET	2 x square 270	350x650x6	400 V	2 x 4.0 = 8.0 kW	2,850.00
Electric pan detection					


WHFS Warming/cooking function
up to 250°C for Speedstar radiant
hobs with a 4-digit display




Built-in appliance **square** radiant hobs


Depth of cover from 700 mm

	<p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2CEGP	2 x square 240	350x605x6	400 V	2 x 3.0 = 6.0 kW	1,890.00
		BS2CEGPT	2 x square 240	350x605x6	400 V	2 x 3.0 = 6.0 kW	2,490.00
		BS2ZEGP	2 x square 240	350x605x6	400 V	2 x 3.0 = 6.0 kW	1,990.00

	<p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions Version A 400x650 Version B 350x605</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2CEGPA	2 x square 240	350x605x6	400 V	2 x 3.5 = 7.0 kW	2,490.00
		BS2CEGPB	2 x square 240	350x605x6	400 V	2 x 3.5 = 7.0 kW	2,850.00
		BS2ZEGPC	2 x square 240	350x605x6	400 V	2 x 3.5 = 7.0 kW	3,290.00
		WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



	<p>Built-in range with radiant elements, 3 cooking zones side by side</p> <p>Outer dimensions with Version A 1000x400 Version B 950x350</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS3CESSQ	3 x square 240	950x350x6	400 V	3 x 3.0 = 9.0 kW	2,550.00
		BS3CESSQT	3 x square 240	950x350x6	400 V	3 x 3.0 = 9.0 kW	3,190.00
		BS3ZESSQ	3 x square 240	950x350x6	400 V	3 x 3.0 = 9.0 kW	2,750.00

	<p>Built-in range with radiant elements, 3 cooking zones side by side</p> <p>Outer dimensions with Version A 1000x400 Version B 950x350</p>	Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS3CESSQA	3 x square 240	950x350x6	400 V	3 x 3.5 = 10.5 kW	3,590.00
		BS3CESSQB	3 x square 240	950x350x6	400 V	3 x 3.5 = 10.5 kW	3,850.00
		BS3ZESSQC	3 x square 240	950x350x6	400 V	3 x 3.5 = 10.5 kW	4,490.00
		WHFS3	Warming function (all cooking zones) 4-digit display on the control panel				870.00



Built-in appliance **square** radiant hobs

Depth of cover from 750 mm



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CESS	4 x square 240	650x650x6	400 V	4 x 3.0 = 12.0 kW	2,650.00
BS4CESST	4 x square 240	650x650x6	400 V	4 x 3.0 = 12.0 kW	3,390.00
Electric pan detection					
BS4ZESS	4 x square 240	650x650x6	400 V	4 x 3.0 = 12.0 kW	2,690.00
Manual double ring					



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CESSA	4 x square 240	650x650x6	400 V	4 x 3.5 = 14.0 kW	3,750.00
Speedstar					
BS4CESSB	4 x square 240	650x650x6	400 V	4 x 3.5 = 14.0 kW	4,190.00
Speedstar with electronic pan detection					
BS4ZESSC	4 x square 240	650x650x6	400 V	4 x 3.5 = 14.0 kW	4,690.00
Speedstar with automatic double ring					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00



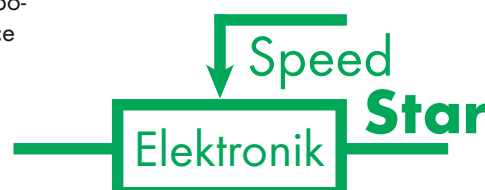
Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x700
Version B 650x650

Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGG	4 x square 270	650x650x6	400 V	4 x 4.0 = 16.0 kW	3,990.00
BS4CEQT	4 x square 270	650x650x6	400 V	4 x 4.0 = 16.0 kW	4,790.00
With electronic pan detection					

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in appliance **square** radiant hobs

Depth of cover from 700 mm



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x650
Version B 650x605

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGP	4 x square 240	650x605x6	400 V	4 x 3.0 = 12.0 kW	2,650.00
BS4CEGPT	4 x square 240	650x605x6	400 V	4 x 3.0 = 12.0 kW	3,390.00
Electric pan detection					
BS4ZEGP	4 x square 240	650x605x6	400 V	4 x 3.0 = 12.0 kW	2,690.00
Manual double ring					



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 700x650
Version B 650x605



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEGPA	4 x square 240	650x605x6	400 V	4 x 3.5 = 14.0 kW	3,750.00
Speedstar					
BS4CEGPB	4 x square 240	650x605x6	400 V	4 x 3.5 = 14.0 kW	4,190.00
Speedstar with electronic pan detection					
BS4ZEGPC	4 x square 240	650x605x6	400 V	4 x 3.5 = 14.0 kW	4,690.00
Speedstar with automatic double ring					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00



Built-in range with
radiant elements
4 cooking zones

Outer dimensions with
Version A 800x650
Version B 750x605

Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEW	4 x square 270	750x605x6	400 V	4 x 4.0 = 16.0 kW	4,290.00
BS4CEWT	4 x square 270	750x605x6	400 V	4 x 4.0 = 16.0 kW	5,090.00
Electric pan detection					

pan detection

The pan-detection function can be switched off
using the main switch.



Built-in appliance **square** radiant hobs

Depth of cover from 750 mm



Built-in range with
radiant elements,
6 cooking zones

Outer dimensions with
Version A 1200x700
Version B 1150x650

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGP	6 x square 240	1150x650x6	400 V	6 x 3.0 = 18.0 kW	3,990.00
BS6CEGPT	6 x square 240	1150x650x6	400 V	6 x 3.0 = 18.0 kW	5,490.00
Electric pan detection					
BS6ZEGP	6 x square 240	1150x650x6	400 V	6 x 3.0 = 18.0 kW	4,190.00
Manual double ring					



Built-in range with
radiant elements,
6 cooking zones

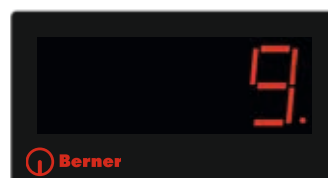
Outer dimensions with
Version A 1200x700
Version B 1150x650



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGPA	6 x square 240	1150x650x6	400 V	6 x 3.5 = 21.0 kW	5,490.00
Speedstar					
BS6CEGPB	6 x square 240	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6,090.00
Speedstar with electronic pan detection					
BS6ZEGPC	6 x square 240	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6,590.00
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				1,740.00



WHFS Warming/cooking function
up to 250°C for Speedstar radiant
hobs with a 4-digit display



Built-in appliance **square** radiant hobs



Built-in range with radiant elements, 2 cooking zones side by side

Outer dimensions with
Version A 770x420
Version B 720x370

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2PEGAQ	2 x square 240	720x370x6	400 V	2 x 3.0 = 6.0 kW	2,090.00
BS2PEGAQT	2 x square 240	720x370x6	400 V	2 x 3.0 = 6.0 kW	2,690.00
Electric pan detection					
BS2ZEGAQ	2 x square 240	720x370x6	400 V	2 x 3.0 = 6.0 kW	2,090.00
Manual double ring					



Built-in range with radiant elements, 2 cooking zones

Outer dimensions with
Version A 770x420
Version B 720x370



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2PEGAQA	2 x square 240	720x370x6	400 V	2 x 3.5 = 7.0 kW	2,650.00
Speedstar					
BS2PEGAQB	2 x square 240	720x370x6	400 V	2 x 3.5 = 7.0 kW	2,950.00
Speedstar with electronic pan detection					
BS2ZEGAQC	2 x square 240	720x370x6	400 V	2 x 3.5 = 7.0 kW	3,490.00
Speedstar with automatic double ring					
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



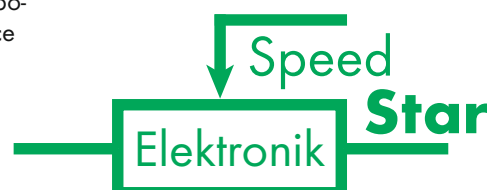
Built-in range with radiant elements, 2 cooking zones side by side

Outer dimensions with
Version A 770x420
Version B 720x370

Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGAQ	2 x square 270	720x370x6	400 V	2 x 4.0 = 8.0 kW	2,550.00
BS2CEGAQT	2 x square 270	720x370x6	400 V	2 x 4.0 = 8.0 kW	3,050.00
Electric pan detection					

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in appliance **square** radiant hobs

Depth of cover from 850 mm



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 420x770
Version B 370x720

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2PEGA	2 x square 240	370x720x6	400 V	2 x 3.0 = 6.0 kW	2,090.00
BS2PEGAT	2 x square 240	370x720x6	400 V	2 x 3.0 = 6.0 kW	2,690.00
Electric pan detection					
BS2PZEGA	2 x square 240	370x720x6	400 V	2 x 3.0 = 6.0 kW	2,090.00
Manual double ring					



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 420x770
Version B 370x720



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2PEGAA	2 x square 240	370x720x6	400 V	2 x 3.5 = 7.0 kW	2,650.00
Speedstar					
BS2PEGAB	2 x square 240	370x720x6	400 V	2 x 3.5 = 7.0 kW	2,950.00
Speedstar with electronic pan detection					
BS2ZEGAC	2 x square 240	370x720x6	400 V	2 x 3.5 = 7.0 kW	3,490.00
Speedstar with automatic double ring					
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				580.00



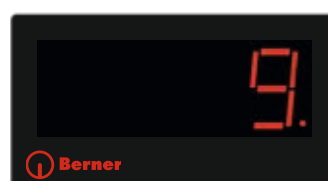
Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with
Version A 420x770
Version B 370x720

Power

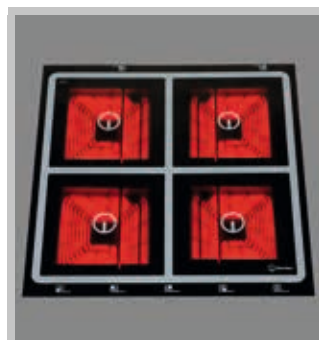
Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGA	2 x square 270	370x720x6	400 V	2 x 4.0 = 8.0 kW	2,550.00
BS2CEGAT	2 x square 270	370x720x6	400 V	2 x 4.0 = 8.0 kW	3,050.00
Electric pan detection					

WHFS Warming/cooking function
up to 250°C for Speedstar radiant
hobs with a 4-digit display



Built-in appliance **square** radiant hobs

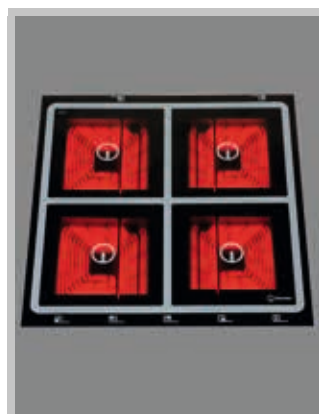
Depth of cover from 850 mm



Built-in range with
radiant elements,
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4PEGA	4 x square 240	700x720x6	400 V	4 x 3.0 = 12.0 kW	2,850.00
BS4PEGAT	4 x square 240	700x720x6	400 V	4 x 3.0 = 12.0 kW	3,750.00
Electric pan detection					
BS4ZEGA	4 x square 240	700x720x6	400 V	4 x 3.0 = 12.0 kW	2,950.00
Manual double ring					

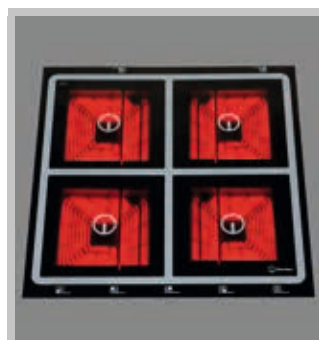


Built-in range with
radiant elements,
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4PEGAA	4 x square 240	700x720x6	400 V	4 x 3.5 = 14.0 kW	3,950.00
Speedstar					
BS4PEGAB	4 x square 240	700x720x6	400 V	4 x 3.5 = 14.0 kW	4,390.00
Speedstar with electronic pan detection					
BS4ZEGAC	4 x square 240	700x720x6	400 V	4 x 3.5 = 14.0 kW	4,950.00
Speedstar with automatic double ring					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1,160.00



Built-in range with
radiant elements,
4 cooking zones

Outer dimensions with
Version A 750x770
Version B 700x720

Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4CEQA	4 x square 270	700x720x6	400 V	4 x 4.0 = 16.0 kW	4,190.00
BS4CEQAT	4 x square 270	700x720x6	400 V	4 x 4.0 = 16.0 kW	4,990.00
Electric pan detection					

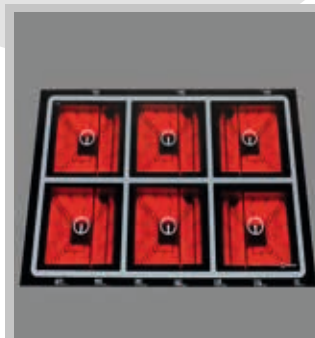
pan detection

The pan-detection function can be switched off
using the main switch.



Built-in appliance **square** radiant hobs

Depth of cover from 850 mm



Built-in range with
radiant elements,
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6PEGA	6 x square 240	1050x720x6	400 V	6 x 3.0 = 18.0 kW	4,390.00
BS6PEGAT	6 x square 240	1050x720x6	400 V	6 x 3.0 = 18.0 kW	5,990.00
Electric pan detection					
BS6ZEGA	6 x square 240	1050x720x6	400 V	6 x 3.0 = 18.0 kW	4,690.00
Manual double ring					



Built-in range with
radiant elements,
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6PEGAA	6 x square 240	1050x720x6	400 V	6 x 3.5 = 21.0 kW	5,990.00
Speedstar					
BS6PEGAB	6 x square 240	1050x720x6	400 V	6 x 3.5 = 21.0 kW	6,550.00
Speedstar with electronic pan detection					
BS6ZEGAC	6 x square 240	1050x720x6	400 V	6 x 3.5 = 21.0 kW	6,950.00
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				1,740.00



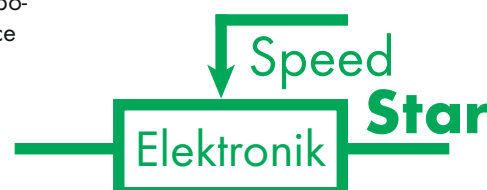
Built-in range with
radiant elements,
6 cooking zones

Outer dimensions with
Version A 1100x770
Version B 1050x720










Power

Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS6CEGA	6 x square 270	1050x720x6	400 V	6 x 4.0 = 24.0 kW	5,790.00
BS6CEGAT	6 x square 270	1050x720x6	400 V	6 x 4.0 = 24.0 kW	6,990.00
Electric pan detection					

Speedstar electronically adjusted by potentiometer – quick, high-performance



Built-in radiant hob options

		Optional	Description	Price in euro
	Operable from both sides	BBS	Cooking zone operated from both sides ***UPON REQUEST***	
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH3	3 cooking zones enabled for energy optimisation	400.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
		EOH6	6 cooking zones enabled for energy optimisation	570.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Power control with a separate sensor keypad	OLED	Electronic control with a separate sensor keypad Only for Speedstar models (price per cooking zone)	220.00
	Ceran scraper	PCS	Ceran scraper	9.00
	Ceran scraper	PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25.00

Cooking
equipment for
the catering
industry



radiant hobs

Built-in appliances
with sensor keypad

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in appliance **round** radiant hobs with **sensor keypad**



Built-in range with
radiant elements,
1 cooking zone with
sensor keypad
Outer dimensions with
Version A 400x500
Version B 350x450



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS1EGSTA Speedstar	230 round	350x450x6	230 V	2.5 kW	1,750.00
BS1EGSTB Speedstar with electronic pan detection	230 round	350x450x6	230 V	2.5 kW	1,850.00



Built-in range with
radiant elements,
2 cooking zones with
sensor keypad
Outer dimensions with
Version A 700x500
Version B 650x450



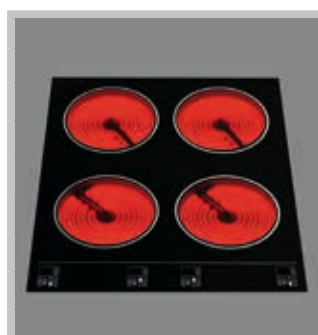
Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2EGSQA Speedstar	2 x 230 round	650x450x6	400 V	2 x 2.5 = 4.6 kW	3,290.00
BS2EGSQT Speedstar with electronic pan detection	2 x 230 round	650x450x6	400 V	2 x 2.5 = 4.6 kW	3,590.00



Built-in range with
radiant elements,
2 cooking zones with
sensor keypad
Outer dimensions with
Version A 400x650
Version B 350x605



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2EGSTA Speedstar	2 x 230 round	350x605x6	400 V	2 x 2.3 = 4.6 kW	3,290.00
BS2EGSTB Speedstar with electronic pan detection	2 x 230 round	350x605x6	400 V	2 x 2.3 = 4.6 kW	3,590.00






Built-in range with
radiant elements,
4 cooking zones with
sensor keypad
Outer dimensions with
Version A 700x650
Version B 650x605



Model	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS4EGSTA Speedstar	4 x 230 round	650x605x6	400 V	4 x 2.3 = 9.2 kW	4,490.00
BS4EGSTB Speedstar with electronic pan detection	4 x 230 round	650x605x6	400 V	4 x 2.3 = 9.2 kW	4,790.00

Built-in radiant hob options

E	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
		EOH1	1 cooking zone enabled for energy optimisation	200.00
		EOH2	2 cooking zones enabled for energy optimisation	310.00
		EOH4	4 cooking zones enabled for energy optimisation	460.00
	Ceran scraper			
		PCS	Ceran scraper	9.00
	Ceran scraper			
		PCSB	Large professional Ceran scraper	35.00
	Professional cleaning agent			
		CPPS	Collo Profi cleaning agent	25.00
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	

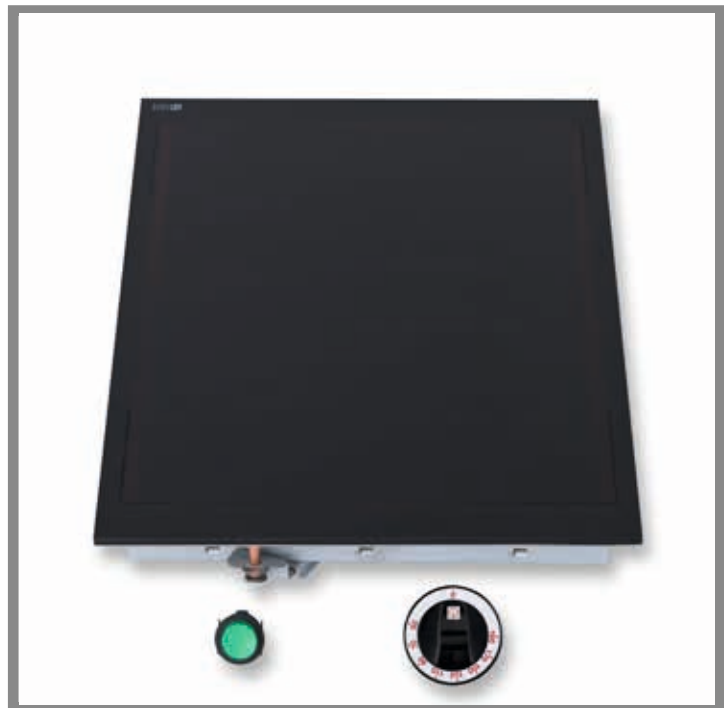
Cooking
equipment for
the catering
industry



Hotplates/ Simmer plates

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in hotplates with radiant elements



Built-in electric hotplate
1 heat zone,
1/1 small, heating element
220 x 400 mm

Outer dimensions with
Version A 300x500
Version B 260x460

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH1KL	30 ° - 110 °C	260x460x4	230 V	1.0 kW	820.00
WH1K	50 ° - 190 °C	260x460x4	230 V	1.0 kW	820.00
WH1KS	50 ° - 290 °C	260x460x4	230 V	1.0 kW	860.00

Suitable for indirect warming



Built-in electric hotplate
1 heat zone,
1/1, heating element
290 x 450 mm

Outer dimensions with
Version A 360x560
Version B 320x520

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH1L	30 ° - 110 °C	320x520x4	230 V	1.0 kW	940.00
WH1	50 ° - 190 °C	320x520x4	230 V	1.0 kW	940.00
WH1S	50 ° - 290 °C	320x520x4	230 V	1.0 kW	1,020.00

Suitable for indirect warming



Built-in electric black Ceran glass hotplate
1 heat zone,
1/1, heating element
290 x 450 mm

Outer dimensions with
Version A 360x560
Version B 320x520

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH1LB	30 ° - 110 °C	320x520x4	230 V	1.0 kW	1,040.00
WH1B	50 ° - 190 °C	320x520x4	230 V	1.0 kW	1,040.00





Built-in electric hotplate
White Ceran glass
1 heat zone,
1/1, heating element
290 x 450 mm


Outer dimensions with
Version A 360x560
Version B 320x520

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH1LW	30 ° - 110 °C	320x520x4	230 V	1.0 kW	1,040.00
WH1W	50 ° - 190 °C	320x520x4	230 V	1.0 kW	1,040.00


Built-in hotplates with radiant elements


	Built-in electric hotplate 1 heat zone, 2/1 , heating element 612 x 450 mm Outer dimensions with Version A 700x570 Version B 650x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH2L	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1,190.00
		WH2	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1,290.00


	Built-in electric hotplate Black Ceran glass 1 heat zone, 2/1 , heating element 612 x 450 mm Outer dimensions with Version A 700x570 Version B 650x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH2LB	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1,390.00
		WH2B	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1,490.00

	Built-in electric hotplate White Ceran glass 1 heat zone, 2/1 , heating element 612 x 450 mm Outer dimensions with Version A 700x570 Version B 650x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH2LW	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1,390.00
		WH2W	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1,490.00


Built-in hotplates with radiant elements


	Built-in electric hotplate 2 heat zones, (2/1, 1/1) 3/1 , heating element 1 x 612 x 450 mm 1 x 290 x 450 mm Outer dimensions with Version A 1020x570 Version B 970x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH3L	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1,590.00
		WH3	50 ° - 190 °C	970x520x4	230 V	2.5 kW	1,790.00


	Built-in electric hotplate Black Ceran glass 2 heat zones, (2/1, 1/1) 3/1 , heating element 1 x 612 x 450 mm 1 x 290 x 450 mm Outer dimensions with Version A 1020x570 Version B 970x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH3LB	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1,990.00
		WH3B	50 ° - 190 °C	970x520x4	230 V	2.5 kW	2,190.00


	Built-in electric hotplate White Ceran glass 2 heat zones, (2/1, 1/1) 3/1 , heating element 1 x 612 x 450 mm 1 x 290 x 450 mm Outer dimensions with Version A 1020x570 Version B 970x520	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH3LW	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1,990.00
		WH3W	50 ° - 190 °C	970x520x4	230 V	2.5 kW	2,190.00

Built-in hotplates with radiant elements

	Built-in electric hotplate 1 heat zone, heating element 315 x 285 mm Outer dimensions with Version A 400x400 Version B 350x350	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH35L	30 ° - 110 °C	350x350x4	230 V	1.0 kW	720.00
		WH35	50 ° - 190 °C	350x350x4	230 V	1.0 kW	720.00

	Built-in electric hotplate Black Ceran glass 1 heat zone, heating element 315 x 285 mm Outer dimensions with Version A 400x400 Version B 350x350	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH35LB	30 ° - 110 °C	350x350x4	230 V	1.0 kW	820.00
		WH35B	50 ° - 190 °C	350x350x4	230 V	1.0 kW	820.00

	Built-in electric hotplate White Ceran glass 1 heat zone, heating element 315 x 285 mm Outer dimensions with Version A 400x400 Version B 350x350	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH35LW	30 ° - 110 °C	350x350x4	230 V	1.0 kW	820.00
		WH35W	50 ° - 190 °C	350x350x4	230 V	1.0 kW	820.00

	Built-in electric hotplate 1 heat zone, heating element 315 x 490 mm Outer dimensions with Version A 400x600 Version B 350x560	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH56L	30 ° - 110 °C	350x560x4	230 V	1.5 kW	1,050.00
		WH56	50 ° - 190 °C	350x560x4	230 V	1.5 kW	1,050.00

Built-in hotplates with radiant elements



Built-in electric hotplate
1 heat zone,
heating element
315 x 535 mm

Outer dimensions with
Version A 400x650
Version B 350x605

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH60L	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1,090.00
WH60	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1,090.00



Built-in electric hotplate
Black Ceran glass
1 heat zone,
heating element
315 x 535 mm

Outer dimensions with
Version A 400x650
Version B 350x605

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH60LB	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1,190.00
WH60B	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1,190.00





Built-in electric hotplate
White Ceran glass
1 heat zone,
heating element
315 x 535 mm


Outer dimensions with
Version A 400x650
Version B 350x605

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WH60LW	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1,190.00
WH60W	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1,190.00

Built-in hotplates with radiant elements

	Built-in electric hotplate 1 heat zone, 330 x 530 mm Outer dimensions with Version A 450x650 Version B 400x600	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH4	30 ° - 110 °C	400x600x4	230 V	1.0 kW	970.00
		WH4S	50 ° - 190 °C	400x600x4	230 V	1.0 kW	970.00

	Built-in electric hotplate 2 heat zones back and front 1x 330 x 360 mm 1x 330 x 360 mm Outer dimensions with Version A 450x850 Version B 400x800	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH5	30 ° - 110 °C	400x800x4	230 V	1.5 kW	1,290.00
		WH5S	50 ° - 190 °C	400x800x4	230 V	1.5 kW	1,290.00

	Built-in electric hotplate 2 heat zones back and front 1x 530 x 360 mm 1x 530 x 360 mm Outer dimensions with Version A 650x850 Version B 600x800	Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		WH6	30 ° - 110 °C	600x800x4	230 V	2.0 kW	1,860.00
		WH6S	50 ° - 190 °C	600x800x4	230 V	2.0 kW	1,860.00

Built-in version A
with stainless steel support frame



Built-in simmer plates with radiant elements



Built-in electric
simmer plate
1 heat zone,
heating element
315 x 490 mm

Outer dimensions with
Version A 400x600
Version B 350x560

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WHF56	50 ° - 350 °C	350x560x6	230 V	2.5 kW	1,970.00






Built-in electric
simmer plate
1 heat zone,
heating element
315 x 535 mm

Outer dimensions with
Version A 400x650
Version B 350x605

Model	Temp. Sector in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
WHF60	50 ° - 350 °C	350x605x6	230 V	3.0 kW	2,190.00

Options

E	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
		EOH1	1 cooking zone enabled for energy optimisation	200.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Power control with a separate sensor keypad	OLED2	Electronic control with a separate sensor keypad	950.00

Built-in hotplate/wok hotplate radiant hobs



Built-in electric hotplate

1 round heat zone
Round heating element 300 mm (radiant element)

Outer dimensions with
Version A 460 round
Version B 410 round

Model	Temp. Sector in °C	Ceran glass in mm Ø x H	Voltage in volts	Power in kW	Price in euro
WH1RL	30 ° - 110 °C	410x6	230 V	1.0 kW	1,350.00
WH1R	50 ° - 190 °C	410x6	230 V	1.0 kW	1,350.00



Built-in electric wok hotplate

1 heat zone
(radiant hob)

Outer dimensions
Version
A 400 x 400
A2 400x400
C Ø 300

Model	Temp. Sector in °C	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
WHW	30 ° - 110 °C	Wok recess 300 x 6	230 V	1.5 kW	1,450.00



Built-in electric wok hotplate Flow Wok

1 heat zone
(radiant element)

Outer dimensions with
Version A 440x440
Version B 388x388

Model	Temp. Sector in °C	Ceran glass bowl in mm Ø x H	Voltage in volts	Power in kW	Price in euro
WHWFW	30 ° - 110 °C	Wok recess 300 x 6	230 V	1.5 kW	1,490.00

Cooking
equipment for
the catering
industry



Hot&Cold
Built-in appliances





- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN







Built-in Hot&Cold appliances

GN 1/1



	Built-in hot & cold appliance GN1/1 Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	Model	Temperature range in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in W	Price in euro
		BEHC1	-6 °C to +140 °C	340x540x4	230V	850 W	3,290.00
		Contains R134A refrigerant					
	Built-in hot & cold appliance GN1/1 Black Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	BEHC1ZK	-6 °C to +140 °C	340x540x4	230V	850 W	3,190.00
		Designed to be connected to a Please state refrigerant.					
		*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***					

	Built-in hot & cold appliance GN1/1 Black Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	Model	Temperature range in °C	Ceran glass in mm WxDxH	Voltage in volts	Power in W	Price in euro
		BEHC1B	-6 °C to +140 °C	340x540x4	230V	850 W	3,590.00
		Contains R134A refrigerant					
	Built-in hot & cold appliance GN1/1 White Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	BEHC1BZK	-6 °C to +140 °C	340x540x4	230V	850 W	3,490.00
		Designed to be connected to a Please state refrigerant.					
		*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***					

	Built-in hot & cold appliance GN1/1 White Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	Model	Temperature range in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BEHC1W	-6 °C to +140 °C	340x540x4	230V	850 W	3,590.00
		Contains R134A refrigerant					
	Built-in hot & cold appliance GN1/1 White Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	BEHC1WZK	-6 °C to +140 °C	340x540x4	230V	850 W	3,490.00
		Designed to be connected to a Please state refrigerant.					
		*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***					

Cooking
equipment for
the catering
industry

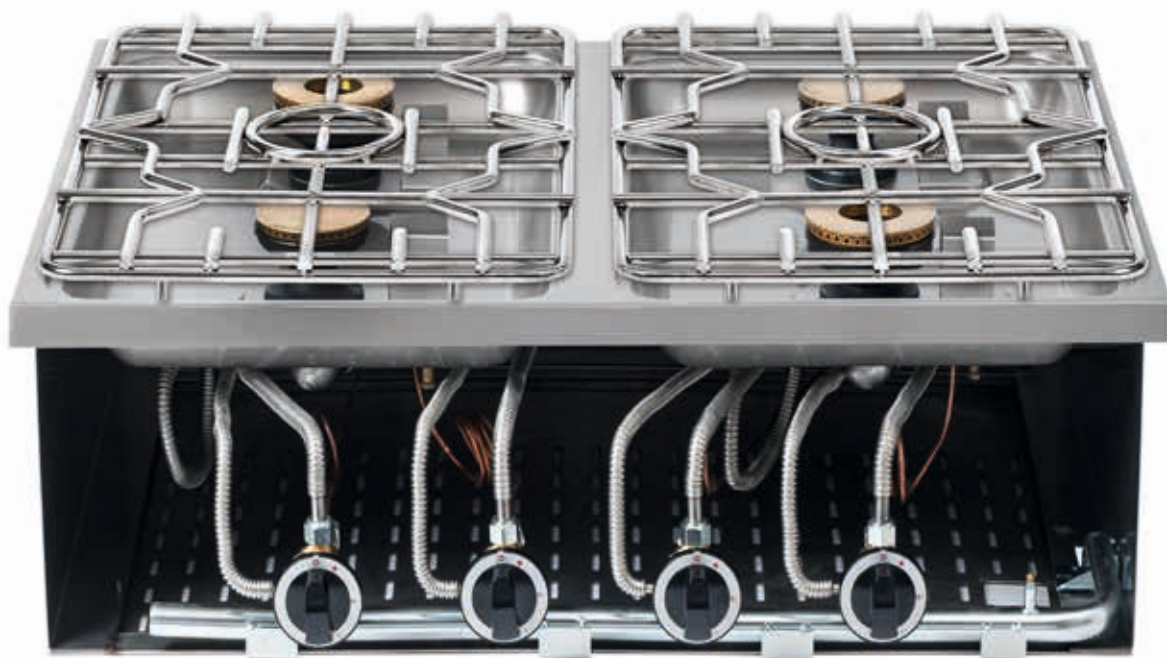


Gas ranges

Built-in 70 and 80 appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN







Built-in gas range


- Can be welded in, fitted onto the countertop or flush-fitted
- N.B.: Only build into stainless steel and stone counters.
Do not build into flammable materials that are not heat-resistant
- Gas shut-off valve required on site.
- appliance configured for natural gas (G20).
Adaptors for other types of gas are supplied with the appliance



Built-in gas range

	Gas range with 1 burner	Model	Position	Type of burner	Nominal heat input in kW	Price in euro
	Configured for natural gas G20	BEG1S40C	central	single ring C	3.5 kW	1,290.00
	Outer dimensions of built-in unit 390x390x230 mm	Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				

	Gas range with 1 burner	Model	Position	Type of burner	Nominal heat input in kW	Price in euro
	Configured for natural gas G20	BEG1S40D	central	double ring D	5.5 kW	1,390.00
	Outer dimensions of built-in unit 390x390x230 mm	Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				

	Gas range with 1 burner	Model	Position	Type of burner	Nominal heat input in kW	Price in euro
	Configured for natural gas G20	BEG1S40E	central	double ring E	7.5 kW	1,490.00
	Outer dimensions of built-in unit 390x390x230 mm	Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
		Hot plates cannot be used on type E burners.				



Before any built-in gas unit is used for the first time, a licensed specialist must carry out a pressure and leakage test.

Types of burner

3.5 kW single ring C



5.5 kW double ring D



7.5 kW double ring E





Built-in gas range 70



Standard

Gas range with
2 burners,
back and front

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S70			9.0 kW	2,500.00
	back	Double ring D	5.5 kW	
	front	Single ring C	3.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.



Power

Gas range with
2 burners,
back and front

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70			11.0 kW	2,600.00
	All burners are double ring D		5.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.



Standard

Gas range with
2 burners,
side by side

Configured for natural
gas G20

Outer dimensions
of built-in unit
600x390x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S70Q			9.0 kW	2,500.00
	right-hand side	double ring D	5.5 kW	
	left	single ring C	3.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.



Power

Gas range with
2 burners,
side by side

Configured for natural
gas G20

Outer dimensions
of built-in unit
600x390x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70Q			11.0 kW	2,600.00
	All burners are double ring D		5.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.



Built-in gas range 70



Standard

Gas range with
4 burners

Configured for natural
gas G20

Outer dimensions
of built-in unit
790x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4S70			18.0 kW	3,890.00
	back left	Double ring D	5.5 kW	
	back right	Double ring D	5.5 kW	
	front left	Single ring C	3.5 kW	
	front right	Single ring C	3.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				



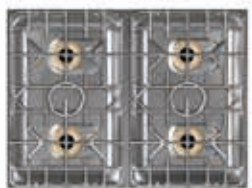
Diagonal

Gas range with
4 burners

Configured for natural
gas G20

Outer dimensions
of built-in unit
790x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4D70			18.0 kW	3,890.00
	back left	Double ring D	5.5 kW	
	back right	Single ring C	3.5 kW	
	front left	Single ring C	3.5 kW	
	front right	Double ring D	5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				



Power

Gas range with
4 burners

Configured for natural
gas G20

Outer dimensions
of built-in unit
790x600x230 mm


Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4P70			22.0 kW	4,090.00
	All burners are double ring D		5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				


Ignition burner with protective cover






Built-in gas range 70

	Gas range with 6 burners	Model	Position	Type of burner	Nominal heat input	Price
					in kW	in euro
 Standard	Configured for natural gas G20 Outer dimensions of built-in unit 1190x600x230 mm	BEG6S70			27.0 kW	5,290.00
			back left	Double ring D	5.5 kW	
			back centre	Double ring D	5.5 kW	
			back right	Double ring D	5.5 kW	
			front left	Single ring C	3.5 kW	
			front centre	Single ring C	3.5 kW	
			front right	Single ring C	3.5 kW	
			Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.			

	Gas range with 6 burners	Model	Position	Type of burner	Nominal heat input	Price
					in kW	in euro
 Diagonal	Configured for natural gas G20 Outer dimensions of built-in unit 1190x600x230 mm	BEG6D70			27.0 kW	5,290.00
			back left	Double ring D	5.5 kW	
			back centre	Single ring C	3.5 kW	
			back right	Double ring D	5.5 kW	
			front left	Single ring C	3.5 kW	
			front centre	Double ring D	5.5 kW	
			front right	Single ring C	3.5 kW	
			Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.			



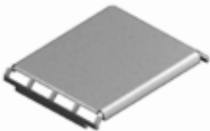
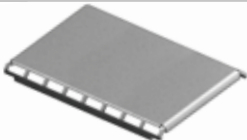




	Gas range with 6 burners	Model	Position	Type of burner	Nominal heat input	Price
					in kW	in euro
 Power	Configured for natural gas G20 Outer dimensions of built-in unit 1190x600x230 mm	BEG6P70			33.0 kW	5,590.00
			All burners are double ring D		5.5 kW	
			Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.			

Dial





Accessories and options for System 70 and 80

		Optional	Description	Price
				in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	290.00
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	550.00
	Pan support stand	SR1K70	Pan support stand for single burner	220.00
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	190.00
		ABM4	Drainage opening in the burner recess for 4 burners	450.00
		ABM6	Drainage opening in the burner recess for 6 burners	590.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00



Built-in gas range 80

operable from both sides



Power

Gas range with
2 burners,
2 front and 1 back

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70BB			11.0 kW	2,850.00
	All burners are double ring D		5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				



Diagonal

Gas range with
4 burners,
2 front and
2 back
Configured for natural
gas G20

Outer dimensions
of built-in unit
790x600x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4D70BB			18.0 kW	4,290.00
	back left	Double ring D	5.5 kW	
	back right	Single ring C	3.5 kW	
	front left	Single ring C	3.5 kW	
	front right	Double ring D	5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				



Power

Gas range with
4 burners,
2 front and
2 back
Configured for natural
gas G20


Outer dimensions
of built-in unit
790x600x230 mm


Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4P70BB			22.0 kW	4,490.00
	All burners are double ring D		5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				



Built-in gas range 80

operable from both sides

 <div>Diagonal</div>	Gas range with 6 burners, 3 front and 3 back					
	Configured for natural gas G20	Model	Position	Type of burner	Nominal heat input in kW	Price in euro
	Outer dimensions of built-in unit 1190x600x230 mm	BEG6D70BB	operable from both sides		27.0 kW	5,690.00
		back left	Double ring D	5.5 kW		
		back centre	Single ring C	3.5 kW		
		back right	Double ring D	5.5 kW		
		front left	Single ring C	3.5 kW		
		front centre	Double ring D	5.5 kW		
		front right	Single ring C	3.5 kW		
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.						

 <p>Power</p>	Gas range with 6 burners, 3 front and 3 back					
	Configured for natural gas G20					
	Outer dimensions of built-in unit 1190x600x230 mm					

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG6P70BB	operable from both sides All burners are double ring D		33.0 kW 5.5 kW	5,990.00
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				

Wok ring





Accessories and options for System 70 and 80

		Optional	Description	Price
				in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	290.00
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	550.00
	Pan support stand	SR1K70	Pan support stand for single burner	220.00
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	190.00
		ABM4	Drainage opening in the burner recess for 4 burners	450.00
		ABM6	Drainage opening in the burner recess for 6 burners	590.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00

Cooking
equipment for
the catering
industry



Gas ranges

Built-in 85 and 90 appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN





Built-in gas range 85



Standard

Gas range with
2 burners,
back and front

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S85			11.0 kW	2,850.00
	back	Double ring E	7.5 kW	
	front	Single ring C	3.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
Hot plates cannot be used on type E burners.				



Power

Gas range with
2 burners,
back and front

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P85			15.0 kW	2,990.00
	All burners are double ring E		7.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
Hot plates cannot be used on type E burners.				



Standard

Gas range with
2 burners,
side by side

Configured for natural
gas G20

Outer dimensions
of built-in unit
800x390x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S85Q			11.0 kW	2,850.00
	left	double ring E	7.5 kW	
	right-hand side	Single ring C	3.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
Hot plates cannot be used on type E burners.				



Power

Gas range with
2 burners,
side by side


Configured for natural
gas G20


Outer dimensions
of built-in unit
800x390x230 mm


Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P85Q			15.0 kW	2,990.00
	All burners are double ring E		7.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
Hot plates cannot be used on type E burners.				



Built-in gas range 85

 Standard	Gas range with 4 burners					
	Configured for natural gas G20					
	Outer dimensions of built-in unit 790x800x230 mm					
		Model	Position	Type of burner	Nominal heat input in kW	Price in euro
		BEG4S85			22.0 kW	4,390.00
			back left	Double ring E	7.5 kW	
			back right	Double ring D	5.5 kW	
		front left	Single ring C	3.5 kW		
			front right	Double ring D	5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.						
Hot plates cannot be used on type E burners.						

 <p>Diagonal</p>	Gas range with 4 burners	Model	Position	Type of burner	Nominal heat input in kW	Price in euro
	Configured for natural gas G20	BEG4D85			22.0 kW	4,390.00
			back left	Double ring E	7.5 kW	
			back right	Single ring C	3.5 kW	
			front left	Single ring C	3.5 kW	
			front right	Double ring E	7.5 kW	
	Outer dimensions of built-in unit 790x800x230 mm	Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				
Hot plates cannot be used on type E burners.						

 <p>Power</p>	Gas range with 4 burners					
	Configured for natural gas G20					
	Outer dimensions of built-in unit 790x800x230 mm					
		Model	Position	Type of burner	Nominal heat input in kW	Price in euro
		BEG4P85	All burners are double ring E		30.0 kW 7.5 kW	4,690.00
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.						
Hot plates cannot be used on type E burners.						

Wok ring





Built-in gas range 85

Built-in gas range



Standard

Gas range with
6 burners

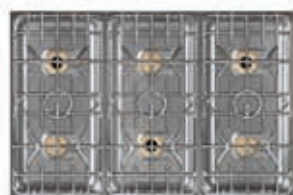
Configured for natural
gas G20

Outer dimensions
of built-in unit
1190x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG6S85			37.0 kW	5,790.00
	back left	Double ring E	7.5 kW	
	back centre	Double ring E	7.5 kW	
	back right	Double ring D	5.5 kW	
	front left	Double ring E	7.5 kW	
	front centre	Single ring C	3.5 kW	
	front right	Double ring D	5.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.

Hot plates cannot be used on type E burners.



Diagonal

Gas range with
6 burners

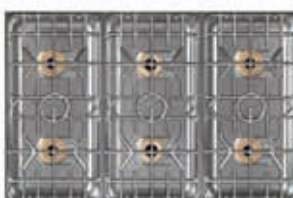
Configured for natural
gas G20

Outer dimensions
of built-in unit
1190x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG6D85			33.0 kW	5,790.00
	back left	Double ring E	7.5 kW	
	back centre	Single ring C	3.5 kW	
	back right	Double ring E	7.5 kW	
	front left	Single ring C	3.5 kW	
	front centre	Double ring E	7.5 kW	
	front right	Single ring C	3.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.

Hot plates cannot be used on type E burners.



Power

Gas range with
6 burners

Configured for natural
gas G20

Outer dimensions
of built-in unit
1190x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG6P85			41.0 kW	5,990.00
	back left	Double ring E	7.5 kW	
	back centre	Double ring D	5.5 kW	
	back right	Double ring E	7.5 kW	
	front left	Double ring E	7.5 kW	
	front centre	Double ring D	5.5 kW	
	front right	Double ring E	7.5 kW	

Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.

Hot plates cannot be used on type E burners.



Built-in gas range 90

operable from both sides



Power

Gas range with
2 burners,
2 front and 1 back

Configured for natural
gas G20

Outer dimensions
of built-in unit
390x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P85BB	operable from both sides	All burners are double ring E	15.0 kW 7.5 kW	3,090.00
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.				
Hot plates cannot be used on type E burners.				



Diagonal

Gas range with
4 burners,
2 front and
2 back
Configured for natural
gas G20

Outer dimensions
of built-in unit
790x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4D85BB	operable from both sides		22.0 kW	4,690.00
	back left	Double ring E	7.5 kW	
	back right	Single ring C	3.5 kW	
	front left	Single ring C	3.5 kW	
	front right	Double ring E	7.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				
Hot plates cannot be used on type E burners.				

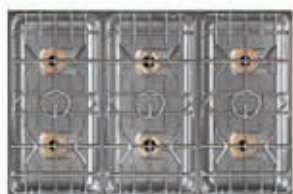


Power

Gas range with
4 burners,
2 front and
2 back
Configured for natural
gas G20

Outer dimensions
of built-in unit
790x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4P85BB	operable from both sides	All burners are double ring E	30.0 kW 7.5 kW	4,990.00
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				
Hot plates cannot be used on type E burners.				



Power



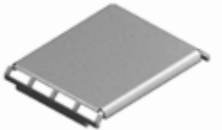




Gas range with
6 burners,
3 front and
3 back
Configured for natural
gas G20

Outer dimensions
of built-in unit
1190x800x230 mm

Model	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG6P85BB	operable from both sides		41.0 kW	6,390.00
	back left and right	Double ring E	7.5 kW	
	back centre	Double ring D	5.5 kW	
	back left and right	Double ring E	7.5 kW	
	front centre	Double ring D	5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				
Hot plates cannot be used on type E burners.				



Accessories and options for System 85 and 90

		Optional	Description	Price
				in euro
	Change of burner positions	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	Wok ring Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	225.00
	Hotplate	WHP1G85	Hotplate for 1 burner 360 x 390 mm Only suitable for use on type C and D burners.	320.00
	Pan support stand	SR1K85	Pan support stand for single burner	235.00
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	190.00
		ABM4	Drainage opening in the burner recess for 4 burners	450.00
		ABM6	Drainage opening in the burner recess for 6 burners	590.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00



Before any built-in gas unit is used for the first time, a licensed specialist must carry out a pressure and leakage test.

Cooking
equipment for
the catering
industry



Griddles

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN







Built-in griddles


Hard-plated

- heated using aluminium block heat storage technology
- even heat distribution
- minimum drop in temperature
- specially ground and polished stainless steel for optimum cooking results
- low radiating heat

Built-in griddle

	Built-in hard-plated griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface 320 x 520 mm	BGE40	1 heat zone	400x600x120	400 V	4.5 kW	2,990.00
		BGE40Speed	1 heat zone	400x600x120	400 V	5.6 kW	3,790.00
	Temperature range 60 ° - 300 °C	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm.					
		Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in hard-plated griddle with ridged cooking surface					
	Griddle surface 320 x 520 mm					
	Temperature range 60 ° - 300 °C					
	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BGER40	1 heat zone	400x600x120	400 V	4.5 kW	3,290.00
	BGER40Speed	1 heat zone	400x600x120	400 V	5.6 kW	4,090.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).				
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.				

	Built-in hard-plated griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface 420 x 520 mm	BGE50	2 heat zones	500x600x120	400 V	6.0 kW	3,490.00
		BGE50Speed	2 heat zones	500x600x120	400 V	7.6 kW	4,490.00
	Temperature range 60 ° - 300 °C	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm.					
		Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

Heat-up time in minutes 20–200 °C




BGE60 with aluminium block

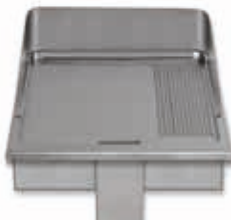
16 mins

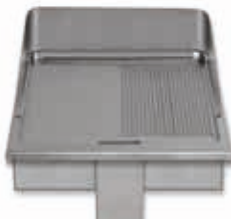
BGE60 Speed


5 min.

Built-in griddle

	Built-in hard-plated griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Cooking surface 520 x 520 mm Temperature range 60 ° - 300 °C	BGE60	2 heat zones	600x600x120	400 V	7.5 kW	3,790.00
		BGE60Speed	2 heat zones	600x600x120	400 V	9.4 kW	4,790.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					


	Built-in hard-plated griddle, one third ridged						
	Griddle surface 520 x 520 mm						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEG60	2 heat zones	600x600x120	400 V	7.5 kW	4,090.00
		BGEG60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5,090.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					


	Built-in hard-plated griddle, one half ridged					
	Griddle surface 520 x 520 mm					
	Temperature range 60 ° - 300 °C					
	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
	With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					
Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
BGEH60	2 heat zones	600x600x120	400 V	7.5 kW	4,090.00	
BGEH60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5,090.00	


	Built-in hard-plated griddle, ridged						
	Ridged cooking surface 520 x 520 mm						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGER60	2 heat zones	600x600x120	400 V	7.5 kW	4,290.00
		BGER60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5,290.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					


Technical data can be found at www.induktion.de/download.html

Built-in griddle

	Built-in hard-plated griddle Griddle surface 720 x 520 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE80	2 heat zones	800x600x120	400 V	10.5 kW	4,790.00
		BGE80Speed	2 heat zones	800x600x120	400 V	13.4 kW	5,990.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in hard-plated griddle, one half ridged Griddle surface 720 x 520 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH80	2 heat zones	800x600x120	400 V	10.5 kW	5,090.00
		BGEH80Speed	2 heat zones	800x600x120	400 V	13.4 kW	6,290.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in hard-plated griddle Griddle surface 920 x 520 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE100	3 heat zones	1000x600x120	400 V	13.5 kW	5,290.00
		BGE100Speed	3 heat zones	1000x600x120	400 V	17.4 kW	6,690.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in hard-plated griddle, one half ridged Griddle surface 920 x 520 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH100	3 heat zones	1000x600x120	400 V	13.5 kW	5,590.00
		BGEH100Speed	3 heat zones	1000x600x120	400 V	17.4 kW	6,990.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

Built-in mega-griddle



Built-in griddle
Mega
Depth: 750
Hard-plated
Griddle surface
320 x 670 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE40M	1 heat zone	400x750x120	400 V	6.0 kW	3,890.00
BGE40MSpeed	1 heat zone	400x750x120	400 V	7.4 kW	4,690.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Built-in griddle
Mega
Depth: 750
Hard-plated
1/2 of cooking surface
ridged
Griddle surface
320 x 670 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGEH40M	1 heat zone	400x750x120	400 V	6.0 kW	4,190.00
BGEH40MSpeed	1 heat zone	400x750x120	400 V	7.4 kW	4,990.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					



Built-in griddle
Mega
Depth: 750
Hard-plated
Griddle surface
520 x 670 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE60M	2 heat zones	600x750x120	400 V	10.0 kW	4,990.00
BGE60MSpeed	2 heat zones	600x750x120	400 V	12.4 kW	5,990.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					





Built-in griddle
Mega
Depth: 750
1/2 of cooking surface
ridged
Griddle surface
520 x 670 mm


Temperature range
60 ° - 300 °C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGEH60M	2 heat zones	600x750x120	400 V	10.0 kW	5,290.00
BGEH60MSpeed	2 heat zones	600x750x120	400 V	12.4 kW	6,290.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					

Built-in mega-griddle

	Built-in griddle Mega Depth: 750 Hard-plated Griddle surface 720 x 670 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE80M	2 heat zones	800x 750 x120	400 V	14.0 kW	5,990.00
		BGE80M Speed	2 heat zones	800x 750 x120	400 V	17.6 kW	7,190.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in griddle Mega Depth: 750 1/2 of cooking surface ridged Griddle surface 720 x 670 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH80M	2 heat zones	800x 750 x120	400 V	14.0 kW	6,290.00
		BGEH80M Speed	2 heat zones	800x 750 x120	400 V	17.6 kW	7,490.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					

	Built-in hard-plated griddle, operated from both sides Griddle surface 490 x 910 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE970	2 heat zones	550x970x120	400 V	12.0 kW	6,190.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	Built-in hard-plated griddle, operated from both sides 1/2 ridged Griddle surface 490 x 910 mm Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH970	2 heat zones	550x970x120	400 V	12.0 kW	6,590.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					

Griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	750.00
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	950.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	175.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35	165.00
			Connecting section with bolts	

Cooking
equipment for
the catering
industry



Griddle/ Beef-Star

Built-in combination appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in appliances **Combination griddle/Beef-Star**



Built-in combi
griddle/Beef-Star
Hard-plated cooking
surface

Griddle surface
320 x 520 mm
Temperature range
60 ° - 300 °C

Beef-Star 800°C
4 different shelf levels

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE BFS 40	1 heat zone Grid shelf dimensions	400x750x420 290x194	400 V	6.9 kW	6,990.00
BGE BFS 40Speed	1 heat zone Grid shelf dimensions	400x750x420 290x194	400 V	8.0 kW	7,790.00

Griddle:

Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.

Beef-Star attachment:

CNS 18/10 casing, 4 different shelf heights. Electronically controlled ceramic element up to 800°C, with 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 1 clamp and 1 set of tongs. Heat-up time approx. 3 min.



Built-in combi
griddle/Beef-Star
Hard-plated cooking
surface

Griddle surface
520 x 520 mm
Temperature range
60 ° - 300 °C

Beef-Star 800°C
4 shelf heights

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE BFS 60	2 heat zones Grid shelf dimensions	600x750x420 490x194	400 V	11.1 kW	9,390.00
BGE BFS 60Speed	2 heat zones Grid shelf dimensions	600x750x420 490x194	400 V	13.0 kW	10,390.00

Griddle:

Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.

Beef-Star attachment:

CNS 18/10 casing, 4 different shelf heights. Electronically controlled ceramic element up to 800°C, with 3 power settings. Timer (programmable between 10 seconds and 5 minutes) and cooking zone. Supplied with heat-resistant gloves, 1 clamp and 1 set of tongs. Heat-up time approx. 3 min.

Cooking
equipment for
the catering
industry



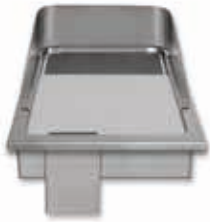
Griddles

Hard chrome-plated built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in hard chrome-plated griddle



Built-in hard chrome-plated griddle

Griddle surface
320 x 520 mm

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE40C	1 heat zone	400x600x120	400 V	4.5 kW	2,490.00
BGE40C Speed	1 heat zone	400x600x120	400 V	5.6 kW	3,290.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

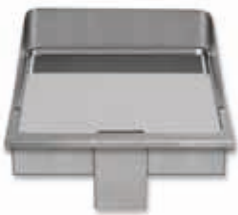


Built-in hard chrome-plated griddle,
one half ridged

Griddle surface
320 x 520 mm

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGER40C	1 heat zone	400x600x120	400 V	4.5 kW	2,790.00
BGER40C Speed	1 heat zone	400x600x120	400 V	5.6 kW	3,590.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					



Built-in griddle
hard-plated

Griddle surface
420 x 520 mm

Temperature range
50° - 250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE50C	2 heat zones	500x600x120	400 V	6.0 kW	2,990.00
BGE50C Speed	2 heat zones	500x600x120	400 V	7.6 kW	3,990.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

Heat-up time in minutes 20-200 °C




BGE60C with aluminium block


16 mins

BGE60C **Speed** **5 min.**


Built-in hard chrome-plated griddle

	Built-in hard chrome-plated griddle Griddle surface 520 x 520 mm Temperature range 50° - 250°C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE60C	2 heat zones	600x600x120	400 V	7.5 kW	3,390.00
		BGE60C Speed	2 heat zones	600x600x120	400 V	9.4 kW	4,390.00


Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.

	Built-in hard chrome-plated griddle, one half ridged Griddle surface 520 x 520 mm Temperature range 50° - 250°C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH60C	2 heat zones	600x600x120	400 V	7.5 kW	3,690.00
		BGEH60C Speed	2 heat zones	600x600x120	400 V	9.4 kW	4,690.00

Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. **Delivery 6 weeks.**


	Built-in hard chrome-plated griddle Griddle surface 720 x 520 mm Temperature range 50° - 250°C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE80C	2 heat zones	800x600x120	400 V	10.5 kW	4,290.00
		BGE80C Speed	2 heat zones	800x600x120	400 V	13.4 kW	5,490.00


Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.

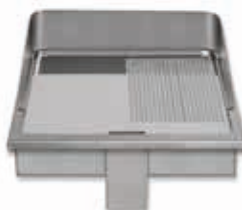
	Built-in hard chrome-plated griddle, one half ridged Griddle surface 720 x 520 mm Temperature range 50° - 250°C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH80C	2 heat zones	800x600x120	400 V	10.5 kW	4,590.00
		BGEH80C Speed	2 heat zones	800x600x120	400 V	13.4 kW	5,790.00

Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. **Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).** With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. **Delivery 6 weeks.**

Built-in hard chrome-plated griddle

	<p>Built-in hard chrome-plated griddle</p> <p>Griddle surface</p> <p>920 x 520 mm</p> <p>Temperature range</p> <p>50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGE100C	3 heat zones	1000x600x120	400 V	13.5 kW	4,890.00
		BGE100C Speed	3 heat zones	1000x600x120	400 V	17.4 kW	6,290.00
		Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	Built-in hard chrome-plated griddle, one third ridged Griddle surface 920 x 520 mm						
	Temperature range 50° - 250°C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEG100C	3 heat zones	1000x600x120	400 V	13.5 kW	5,190.00
		BGEG100C Speed	3 heat zones	1000x600x120	400 V	17.4 kW	6,590.00
		Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).					
		With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					

	<p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 920 x 520 mm</p> <p>Temperature range 50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH100C	3 heat zones	1000x600x120	400 V	13.5 kW	5,490.00
		BGEH100C Speed	3 heat zones	1000x600x120	400 V	17.4 kW	6,890.00
		Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up). With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					

Heat-up time in minutes 20-200 °C





BGE60C with aluminium block

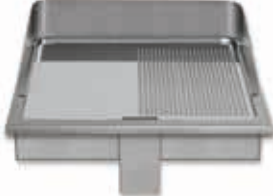
16 mins

BGE60C **Speed** **5 min.**

Built-in **hard chrome-plated griddle**

	Built-in hard chrome-plated griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface 1120 x 520 mm	BGE120C	3 heat zones	1200x600x120	400 V	17.0 kW	5,690.00
	Temperature range 50°-250°C	Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					

	<p>Built-in hard chrome-plated griddle, one third ridged</p> <p>Griddle surface 1120 x 520 mm</p> <p>Temperature range 50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEG120C	3 heat zones	1200x600x120	400 V	17.0 kW	5,990.00
		<p>Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.</p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.</p>					

	<p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 1120 x 520 mm</p> <p>Temperature range 50° - 250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGEH120C	3 heat zones	1200x600x120	400 V	17.0 kW	6,190.00
		<p>Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.</p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.</p>					

Aluminium block heat storage technology

- outstanding heat storage capacity
- even heat distribution
- rapid energy transfer



Built-in hard chrome-plated griddle



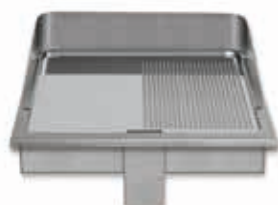
Built-in hard chrome-plated griddle
Griddle surface
1320 x 520 mm
Temperature range
50°-250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE140C	3 heat zones	1400x600x120	400 V	20.0 kW	6,490.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.					



Built-in hard chrome-plated griddle, one third ridged
Griddle surface
1320 x 520 mm
Temperature range
50°-250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGEG140C	3 heat zones	1400x600x120	400 V	20.0 kW	6,790.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					



Built-in hard chrome-plated griddle, one half ridged
Griddle surface
1320 x 520 mm
Temperature range
50°-250°C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGEH140C	3 heat zones	1400x600x120	400 V	20.0 kW	6,990.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					



Built-in hard-plated griddle, operated from both sides
Griddle surface
490 x 910 mm
Temperature range
50°-250°C











Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGE970C	2 heat zones	550x970x120	400 V	12.0 kW	5,690.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					




Built-in hard-plated griddle, operated from both sides, one half ridged
Griddle surface
490 x 910 mm
Temperature range
50°-250°C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGEH970C	2 heat zones	550x970x120	400 V	12.0 kW	5,990.00
Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Delivery 6 weeks.					


Griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	750.00
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	950.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35	165.00
			Connecting section with bolts	

Built-in oriental teppanyaki griddle

	<p>Built-in hard chrome-plated teppanyaki griddle</p> <p>Griddle surface 520 x 520 mm</p> <p>Temperature range 50°-250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGET60C	2 heat zones	600x600x120	400 V	7.5 kW	3,290.00
		<p>Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.</p> <p>With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.</p>					

	Built-in hard chrome-plated teppanyaki griddle	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface 1120 x 520 mm	BGET120C	3 heat zones	1200x600x120	400 V	17.0 kW	5,590.00
	Temperature range 50°-250°C	Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps. With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.					
		Optional: Power reduction ***UPON REQUEST***					

	<p>Built-in hard chrome-plated teppanyaki griddle</p> <p>Griddle surface 1320 x 520 mm</p> <p>Temperature range 50°-250°C</p>	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGET140C	3 heat zones	1400x600x120	400 V	20.5 kW	6,290.00
		Hard chrome-plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 125 x 35 mm, height 270 mm. Heated by aluminium block heat storage technology, regulated with a switch and control lamps.					
		With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.					
		Optional: Power reduction					***UPON REQUEST***

Aluminium block heat storage technology

- outstanding heat storage capacity
- even heat distribution
- rapid energy transfer



Oriental teppanyaki griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Splash guard for teppanyaki griddles	BSS60C	Splash guard for BGET60C	300.00
		BSS120C	Splash guard for BGET120C	450.00
		BSS140C	Splash guard for BGET140C	520.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	750.00
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	950.00
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35	165.00
			Connecting section with bolts	

Rustica built-in chargrill



Rustica chargrills
Griddle surface
300 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRE40	1 heat zone	400x600x200	400 V	4.0 kW	2,590.00

Fat drip tray can be filled with water to facilitate cleaning.
With swing-out heating elements and removable non-stick cast iron cooking grids, food turner and scouring pad.



Rustica chargrills
Griddle surface
600 x 450 mm,

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BRE70	2 heat zones	700x600x200	400 V	8.0 kW	3,990.00


Fat drip tray can be filled with water to facilitate cleaning.
With swing-out heating elements and removable non-stick cast iron cooking grids, food turner and scouring pad.


Non-stick cast-iron cooking grid

Removable



Rustica built-in lava-rock chargrill

	Rustica lava-rock chargrill Griddle surface 300 x 450 mm, Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BRLE40	1 heat zone	400x600x200	400 V	7.0 kW	3,390.00
		Removable non-stick cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. Includes food turner and scouring pad.					
		BLS7	7 kg lava rocks				62.00





	Rustica lava-rock chargrill Griddle surface 600 x 450 mm, Temperature range 60 ° - 300 °C	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BRLE70	2 heat zones	700x600x200	400 V	14.0 kW	4,890.00
		Removable non-stick cooking grid. Top heating element can be swung out. Bottom heating element with basket and lava rocks. Removable drawer for food remnants. Includes food turner and scouring pad.					
		BLS7	7 kg lava rocks				62.00



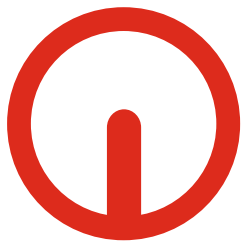
Rustica lava-rock chargrill

Electric chargrill with an extra layer of hot lava rocks brings out even more flavour and results in perfectly chargrilled steaks.

Rustica chargrill options

E	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
		EOH	Enabled for energy optimisation, per heat zone	140.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00

Cooking
equipment for
the catering
industry



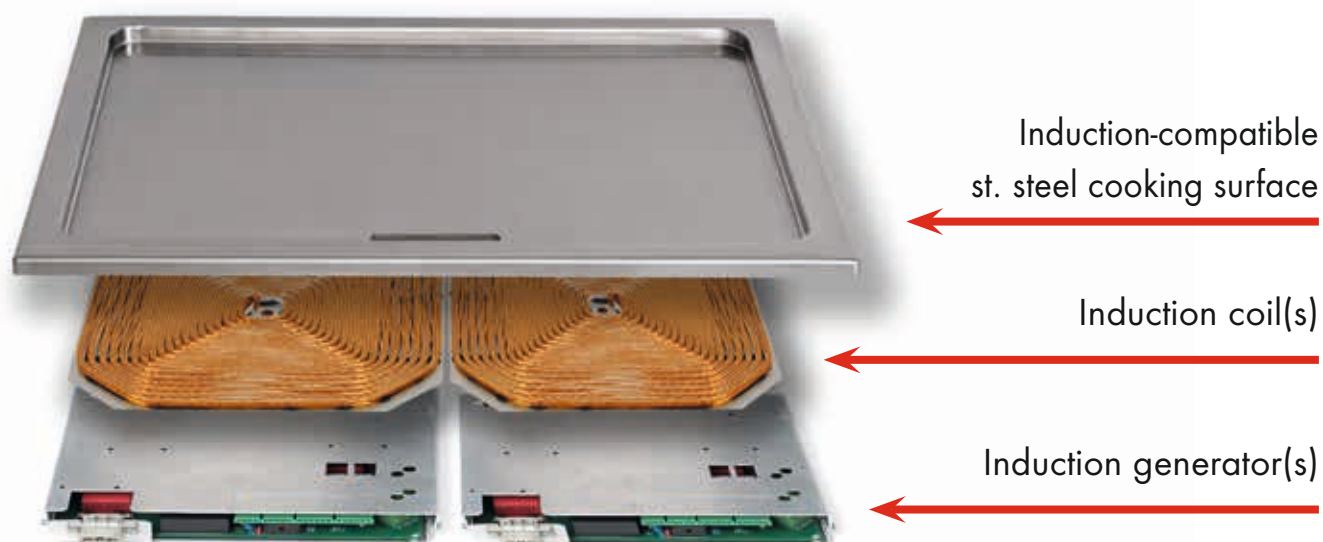
Induction griddles

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in induction griddle



Berner induction griddles are renowned for maximum energy efficiency. The short heat-up time due to induction power enables energy to be saved. It only takes a matter of minutes to reach cooking temperature after switching the appliance on.


When not in use, these griddles can be turned down to standby temperature without switching off the griddle entirely.


The appliance comes back up to cooking temperature again in a matter of seconds.

Standby mode saves up to 70% energy

All induction griddles are electronically controlled, enabling accurate temperature control. The temperature selected remains virtually constant – even when the hob is in heavy use – ensuring even roasting and optimum quality of dishes.

Built-in induction griddle

	Built-in hard griddle Electronic controls with dial and display	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGI40	1 heat zone	400x600x120	400 V	5.0 kW	4,890.00
	Griddle surface 320 x 520 mm Temperature range 70 ° - 250 °C	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					

	Built-in ridged induction griddle Electronic controls with dial and display	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BGIR40	1 heat zone	400x600x120	400 V	5.0 kW	5,190.00
	Griddle surface 320 x 520 mm Temperature range 70 ° - 250 °C	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiating heat Delivery 6 weeks.					

Heat-up time in minutes 20–200 °C

BGE 60 with aluminium block 7.5 kW	16 mins
Induction griddle	4 min.

Heat-up time in minutes standby–200 °C

BGE 60 with aluminium block	5 min.
Induction griddle	30 sec.

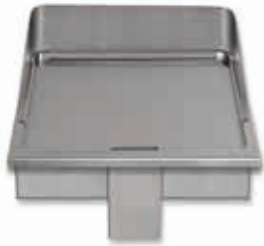


Advantages of induction griddles:

Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.



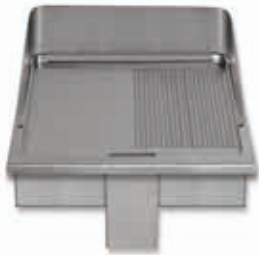
Built-in induction griddle



Built-in hard griddle
Electronic controls with dial and display

Gridle surface
520 x 520 mm
Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGI60	2 heat zones	600x600x120	400 V	10.0 kW	7,590.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					



Built-in induction griddle, one half ridged
Electronic controls with dial and display

Gridle surface
520 x 520 mm
Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGIH60	2 heat zones	600x600x120	400 V	10.0 kW	7,890.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiating heat Delivery 6 weeks.					



Built-in hard griddle
Electronic controls with dial and display

Gridle surface
720 x 520 mm
Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGI80	2 heat zones	800x600x120	400 V	10.0 kW	8,690.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					



Built-in induction griddle, one half ridged
Electronic controls with dial and display

Gridle surface
720 x 520 mm
Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGIH80	2 heat zones	800x600x120	400 V	10.0 kW	8,990.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame. Firmly welded chute 125 x 35 mm, height 270 mm, with splash guard, switch with dial and display, food turner and stainless steel scouring pad- Does not include Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiating heat Delivery 6 weeks.					

Induction griddle options

		Optional	Description	Price in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, cable up to 10.0 m	270.00
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	145.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
	Spin control	SPIN1	Regulated electronically with Spin Control (Price per heat zone)	270.00
	Sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per heat zone)	400.00
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420.00
	Grid shelf	ALR40	Grid shelf for splash guard 400	65.00
		ALR60	Grid shelf for splash guard 600	95.00
		ALR80	Grid shelf for splash guard 800	115.00
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35 Connecting section with bolts	165.00
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Cooking
equipment for
the catering
industry



Bratt pan

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in bratt pans



Built-in hard-plated bratt pan

Griddle surface
340 x 540 mm

Pan height 80 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE40	1 heat zone	400x600x180	400 V	4.5 kW	3,190.00
BBE40Speed	1 heat zone	400x600x180	400 V	5.8 kW	3,990.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 55 mm diameter, height 330 mm, controlled with switch and control lamps, heated by aluminium block heat storage technology. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up). Includes Teflon plug, food turner and stainless steel scouring pad.					



Built-in hard-plated bratt pan

Griddle surface
540 x 540 mm

Pan height 80 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE60	2 heat zones	600x600x180	400 V	7.5 kW	3,990.00
BBE60Speed	2 heat zones	600x600x180	400 V	9.8 kW	4,990.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 55 mm diameter, height 330 mm, controlled with switch and control lamps, heated by aluminium block heat storage technology. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up). Includes Teflon plug, food turner and stainless steel scouring pad.					



Built-in hard-plated bratt pan


Griddle surface
740 x 540 mm


Pan height 80 mm

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE80	2 heat zones	800x600x180	400 V	10.5 kW	5,390.00
BBE80Speed	2 heat zones	800x600x180	400 V	13.8 kW	6,590.00
Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 55 mm diameter, height 330 mm, controlled with switch and control lamps, heated by aluminium block heat storage technology. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up). Includes Teflon plug, food turner and stainless steel scouring pad.					

Built-in bratt pans










	Built-in hard-plated bratt pan	Model	Details	Outer dimensions	Voltage	Power	Price
	Griddle surface 940 x 540 mm	BBE100	3 heat zones	in mm WxDxH 1000x600x180	in volts 400 V	in kW 13.5 kW	in euro 5,790.00
	Pan height 80 mm	BBE100Speed	3 heat zones	1000x600x180	400 V	17.8 kW	7,190.00
	Temperature range 60 ° - 300 °C	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 55 mm diameter, height 330 mm, controlled with switch and control lamps, heated by aluminium block heat storage technology. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up). Includes Teflon plug, food turner and stainless steel scouring pad.					

	Built-in hard-plated bratt pan	Model	Details	Outer dimensions	Voltage	Power	Price
	Griddle surface	BBE80/45	2 heat zones	in mm WxDxH	in volts	in kW	in euro
	740 x 390 mm						
	Pan height 80 mm						
	Temperature range						
	60 ° - 300 °C						
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, firmly welded chute 55 mm diameter, height 330 mm, controlled with switch and control lamps, heated by aluminium block heat storage technology. Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up). Includes Teflon plug, food turner and stainless steel scouring pad.					

Bratt pan options

	Depth of pan customised to your needs	Optional	Description	Price in euro
		THSM	Customised pan height between 90 mm and 200 mm for BBE 40, 60, 80, 80/45, 100	850.00
		Delivery 6-12 weeks. ***UPON REQUEST***		

Bratt pan options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS110	Teflon plug 60 x 110 x 60(40) mm for BBE / 40, 60, 80	160.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	750.00
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	950.00
	Lid for bratt pan	BDB40	Lid for BBE40	175.00
		BDB60	Lid for BBE60	200.00
		BDB80	Lid for BBE80	225.00
		BDB80/45	Lid for BBE80/45	210.00
		BDB100	Lid for BBE100	260.00
	Splash guard for bratt pans	BSSB40	Splash guard for BBE40	190.00
		BSSB60	Splash guard for BBE60	280.00
		BSSB80	Splash guard for BBE80	350.00
		BSSB100	Splash guard for BBE100	400.00

Cooking
equipment for
the catering
industry



Induction bratt pans

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Induction bratt pans



Built-in induction bratt pan

Griddle surface
340 x 540 mm

Pan height 80 mm

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE40I	1 heat zone	400x600x180	400 V	5.0 kW	5,090.00
Plated stainless steel cooking surface 14mm thick, seamlessly welded onto frame. Firmly welded chute Ø 55 mm, height 330 mm, switch with dial and display. Includes Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					



Built-in induction bratt pan

Griddle surface
540 x 540 mm

Pan height 80 mm

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE60I	2 heat zones	600x600x180	400 V	10.0 kW	7,990.00
Plated stainless steel cooking surface 14mm thick, seamlessly welded onto frame. Firmly welded chute Ø 55 mm, height 330 mm, switch with dial and display. Includes Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					



Built-in induction bratt pan

Griddle surface
740 x 540 mm

Pan height 80 mm

Temperature range
70 ° - 250 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE80I	2 heat zones	800x600x180	400 V	10.0 kW	8,990.00
Plated stainless steel cooking surface 14mm thick, seamlessly welded onto frame. Firmly welded chute Ø 55 mm, height 330 mm, switch with dial and display. Includes Teflon plug. - Extremely fast heat-up - specially ground and polished stainless steel for optimum cooking results - reduced radiant heat					



Advantages of induction bratt pans:

Induction technology ensures very fast heat-up. Energy-saving standby mode • and very fast heat-up to cooking temperature. Low radiating heat prevents the room from getting too hot. Quick and easy to clean. Optimum cooking results due to the non-stick properties of specially ground and polished stainless steel.



Induction bratt pan options

		Optional	Description	Price
				in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	95.00
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	160.00
		GSG3	Separate generator and coil for each cooking zone, cable up to 10.0 m	270.00
	Teflon plug Suitable for use with griddles	TAS110	Teflon plug 60 x 110 x 60(40) mm for BBE / 40I, 60I, 80I	160.00
	Spin control	SPIN1	Regulated electronically with Spin Control (Price per heat zone)	270.00
	Sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per heat zone)	400.00
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
 	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	32.00
		RSE	Stainless steel cleaning set (2 scouring pads)	5.00
		BDB40	Lid for BBE40	175.00
		BDB60	Lid for BBE60	200.00
		BDB80	Lid for BBE80	225.00
	Splash guard for bratt pans	BSSB40	Splash guard for BBE40	190.00
		BSSB60	Splash guard for BBE60	280.00
		BSSB80	Splash guard for BBE80	350.00
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Cooking
equipment for
the catering
industry



Multi-purpose bratt pans

Built-in appliances for
roasting and boiling

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in multi-purpose bratt pans



Built-in hard-plated multi-purpose bratt pan

Griddle surface
305 x 510 mm
15-litre capacity
Pan height 115 mm
GN1/1 pan

Suitable for roasting
and boiling

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE1-100	1 heat zone	370x570x210	400 V	4.5 kW	3,790.00
BBE1-100Speed	1 heat zone	370x570x210	400 V	5.6 kW	4,590.00

Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad.
Controlled with switch and control lamps.

- heated using aluminium block heat storage technology
- specially ground and polished stainless steel for optimum cooking results
- low radiant heat
- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)



Built-in hard-plated multi-purpose bratt pan

Griddle surface
305 x 510 mm
15-litre capacity
Pan height 165 mm
GN1/1 pan

Suitable for roasting
and boiling

Temperature range
60 ° - 300 °C

Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE1-150	1 heat zone	370x570x260	400 V	4.5 kW	3,990.00
BBE1-150Speed	1 heat zone	370x570x260	400 V	8.4 kW	4,790.00

Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad.
Controlled with switch and control lamps.

- heated using aluminium block heat storage technology
- specially ground and polished stainless steel for optimum cooking results
- low radiant heat
- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)



Built-in hard-plated multi-purpose bratt pan

Griddle surface
305 x 510 mm
30-litre capacity
Pan height 215 mm
GN1/1 pan

Suitable for roasting
and boiling


Temperature range
60 ° - 300 °C


Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BBE1-200	1 heat zone	370x570x310	400 V	4.5 kW	4,090.00
BBE1-200Speed	1 heat zone	370x570x310	400 V	8.4 kW	4,890.00


Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad.
Controlled with switch and control lamps.

- heated using aluminium block heat storage technology
- specially ground and polished stainless steel for optimum cooking results
- low radiant heat
- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)








Built-in multi-purpose bratt pans

	Built-in hard-plated multi-purpose bratt pan	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface	BBE2-100	2 heat zones	690x570x210	400 V	9.0 kW	4,990.00
	630 x 510 mm	BBE2-100Speed	2 heat zones	690x570x210	400 V	16.8 kW	5,990.00
	30-litre capacity	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad.					
Pan height 115 mm	Suitable for roasting and boiling	Controlled with switch and control lamps.					
GN2/1 pan		- heated using aluminium block heat storage technology					
		- specially ground and polished stainless steel for optimum cooking results					
		- low radiant heat					
	Temperature range	- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)					
	60 ° - 300 °C						

	Built-in hard-plated multi-purpose bratt pan	Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Griddle surface	BBE2-150	2 heat zones	690x570x260	400 V	9.0 kW	5,290.00
	630 x 510 mm	BBE2-150Speed	2 heat zones	690x570x260	400 V	16.8 kW	6,290.00
	45-litre capacity	Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad.					
Pan height 165 mm	Suitable for roasting and boiling	Controlled with switch and control lamps.					
GN2/1 pan		- heated using aluminium block heat storage technology					
Temperature range 60 ° - 300 °C		- specially ground and polished stainless steel for optimum cooking results					
		- low radiant heat					
	- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)						

	Built-in hard-plated multi-purpose bratt pan Griddle surface 630 x 510 mm 60-litre capacity Pan height 215 mm GN2/1 pan						
	Suitable for roasting and boiling						
	Temperature range 60 ° - 300 °C						
		Model	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BBE2-200	2 heat zones	690x570x310	400 V	9.0 kW	5,390.00
		BBE2-200Speed	2 heat zones	690x570x310	400 V	16.8 kW	6,390.00
		Plated stainless steel cooking surface 15 mm thick, seamlessly welded onto frame, chute Ø 55 mm and 2" ball valve. Includes plug, removable lid, food turner and stainless steel scouring pad. Controlled with switch and control lamps. - heated using aluminium block heat storage technology - specially ground and polished stainless steel for optimum cooking results - low radiant heat - Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)					

Multi-purpose bratt pan options

	Teflon plug Suitable for use with griddles	Optional	Description	Price in euro
		TAS160	160 mm Teflon plug for use with 150 deep bratt pans	179.00
		TAS210	210 mm Teflon plug for use with 200 deep bratt pans	199.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Control panel	ESB	Stainless steel control panel	140.00
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	750.00
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	950.00

Cooking
equipment for
the catering
industry



Multispeed


Built-in combi bratt pans/boilers


- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN




Multispeed combi bratt pan/boiler

- Double-walled lid
- Pan height 215 mm
- Water inlet with a swivel tap
- Speed high-performance heat-up
- Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on
- 2" front drain tap available as optional feature
- Electronic controls with sensor keypad available as optional feature
- 'Soft' setting to bring up to the boil
- Drainage container

	<p>Built-in Multispeed combi bratt pan/ boiler GN 1/1+</p> <p>Griddle surface 420 x 510 mm 40-litre capacity Temperature range 60 ° - 300 °C</p>	Model	Heat zone	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
		BBEDM1-200	1 heat zone	490x660x320	400 V	10.8 kW	7,690.00	
		RED1	Optional: Power reduction to 7.6 kW at no extra charge					
		OLED2	Electronic controls with sensor keypad					950.00
		RWA	Optional: Cleaning water drained into main drain					690.00
		Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with ball-tap drain underneath. Separate controls for bratt pan and boilers. Includes drain plug						
		With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).						

	Built-in Multispeed combi bratt pan/ boiler GN 2/1					
	Griddle surface 630 x 510 mm 60-litre capacity Temperature range 60 ° - 300 °C					
	Model	Heat zones	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BBEDM2-200	2 (bratt pans)	690x660x320	400 V	16.8 kW	9,990.00
	RED2	Optional: Power reduction to 11.2 kW at no extra charge				
	OLED2	Electronic controls with sensor keypad 950.00				
	RWA	Optional: Cleaning water drained into main drain 690.00				
Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with ball-tap drain underneath. Separate controls for bratt pan and boilers. Includes drain plug With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).						

	Built-in Multispeed combi bratt pan/boiler GN 3/1		Model	Heat zones	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	Griddle surface 955 x 510 mm 90-litre capacity Temperature range 60 ° - 300 °C		BBEDM3-200	2 (bratt pans)	1090x660x320	400 V	25.8 kW	13,990.00	
			RED2	Optional: Power reduction to 17.2 kW at no extra charge					
			OLED2	Electronic controls with sensor keypad 950.00					
			RWA	Optional: Cleaning water drained into main drain 690.00					
			Hard-plated stainless steel, inside height of pan 215 mm, with swing lid, round drain hole (diameter 55 mm) with ball-tap drain underneath. Separate controls for bratt pan and boilers. Includes drain plug						
	With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).								

Multispeed combi bratt pan/boiler options

		Optional	Description	Price in euro
		ALH	2" drain tap at the front	980.00

		Optional	Description	Price in euro
		BEHNK1	Hanging frame for BBEDM1-200	400.00
	Hanging frame for pasta baskets (baskets not included)	BEHNK2	Hanging frame for BBEDM2-200	500.00
		BEHNK3	Hanging frame for BBEDM3-200	550.00

Cooking
equipment for
the catering
industry



Boiling pan

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in boiling pan

- Double-walled lid
- Interior pan made from chrome-nickel-steel (1,4571)
- Interior pan emptied via a DN40 safety drain valve (1½")
- Drain pipe keeps top of appliance free of water
- Water filled from a swivelling tap activated by the lid,
- Mixer tap with DN 20 (¾") hot and cold water valve
- Fill level markings
- Manually controlled cooking temperature
- Dial to select one of the three cook settings
- Automatic water level monitoring and refill to ensure continuous operational readiness



Electric boiling pan

Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEKGD50	50 litres	700x700x850/900	400 V	14.0 kW	8,290.00
BEKGD80	80 litres	700x700x850/900	400 V	18.0 kW	8,790.00

Please enquire about delivery times



Electric boiling pan

Model	Contents in litres	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEKGD100	100 litres	800x850x850/900	400 V	20.0 kW	10,690.00
BEKGD150	150 litres	800x850x850/900	400 V	26.0 kW	14,290.00

Please enquire about delivery times

Cooking
equipment for
the catering
industry



Pasta boiler

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in pasta boiler 2/3



Built-in pasta boiler

Ultra-rapid parboiling due to heating element in the tank, which can be swung out.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BKE2/3	GN2/3-200	400x600	400 V	8.0 kW	3,690.00
With 3 power levels for energy-saving operation					
BKE2/3E	GN2/3-200	400x600	400 V	8.0 kW	4,590.00
With electronic temperature control and sous-vide function					
BKES2/3	GN2/3-200	400x600	400 V	12.0 kW	3,890.00
With reinforced heating element and 3 power settings for energy-saving operation					
BKES2/3E	GN2/3-200	400x600	400 V	12.0 kW	4,790.00
Reinforced heating element with electronic temperature control and sous-vide function					
WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers BKE				850.00
Includes drip tray, perforated tray, water inlet and outlet Choice of basic configuration (A or B) is included in the price. Basic configuration C with a supplement.					



Basic configuration A
Suitable for use with
BKE2/3, BEES2/3
and
BKE2/3E, BKES2/3E

Model	Details	Outer dimensions in mm WxDxH
GAA2/3	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x230



Basic configuration B
Suitable for use with
BKE2/3, BEES2/3
and
BKE2/3E, BKES2/3E


Model	Details	Outer dimensions in mm WxDxH
GAB2/3	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230





Basic configuration C
Suitable for use with
BKE2/3, BEES2/3
and
BKE2/3E, BKES2/3E


Model	Details	Outer dimensions in mm WxDxH	Price in euro
GAC2/3	Top element with hangable baskets		490.00
Comprising 4 pasta baskets: 4 x GN1/6			

Built-in pasta boiler 1/1

	Built-in pasta boiler	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
	Ultra-rapid parboiling due to heating element in the tank, which can be swung out.	BKE1/1	GN1/1-200	400x720	400 V	10.0 kW	4,290.00
		With 3 power levels for energy-saving operation					
		BKE1/1E	GN1/1-200	400x720	400 V	10.0 kW	5,190.00
		With electronic temperature control and sous-vide function					
		BKES1/1	GN1/1-200	400x720	400 V	15.0 kW	4,490.00
		With reinforced heating element and 3 power settings for energy-saving operation					
		BKES1/1E	GN1/1-200	400x720	400 V	15.0 kW	5,390.00
		Reinforced heating element with electronic temperature control and sous-vide function					
		WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers BKE				
Includes drip tray, perforated tray, water inlet and outlet Choice of basic configuration (A or B) is included in the price. Basic configuration C with a supplement.							

	Basic configuration A Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E		Model	Details	Outer dimensions in mm WxDxH
			GAA1/1		
			Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x230 4 x GN1/6 each 143x163x230		

	Basic configuration B Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E		Model	Details	Outer dimensions in mm WxDxH
			GAB1/1		
			Comprising 4 pasta baskets: 1 x GN1/3 each 298x163x230 3 x GN2/9 each 94x298x230		

	Basic configuration C Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E		Model	Details	Outer dimensions in mm WxDxH	Price in euro
			GAC1/1	Top element with hangable baskets		590.00
			Comprising 5 pasta baskets: 1 x GN1/3 4 x GN1/6			

Built-in pasta boiler 2/3



Built-in pasta boiler
with automatic water
inlet

(Water level control
system)

with no interior heat-
ing element

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BKEA2/3	GN2/3-220	400x600	400 V	8.0 kW	4,590.00
With 3 power levels for energy-saving operation					
BKEA2/3E	GN2/3-220	400x600	400 V	8.0 kW	5,490.00
With electronic temperature control and sous-vide function					
BKEA2/3Speed	GN2/3-220	400x600	400 V	7.0 kW	5,190.00
With a replaceable Speed heating element outside the tank					
BKEA2/3ESpeed	GN2/3-220	400x600	400 V	7.0 kW	5,990.00
With a replaceable Speed heating element outside the tank With electronic temperature control and sous-vide function					
Includes automatic water inlet (level control system) and water outlet, drip tray and perforated tray. Choice of basic configuration (A or B) included in the price. Basic configuration C with a supplement.					



Basic configuration A
Suitable for use with
BKEA2/3 and
BKEA2/3E

Model	Details	Outer dimensions in mm WxDxH
GAA2/3		
Comprising 4	pasta baskets: 4 x GN1/6 each measuring	143x163x230



Basic configuration B
Suitable for use with
BKEA2/3 and
BKEA2/3E


Model	Details	Outer dimensions in mm WxDxH
GAB2/3		
Comprising 3	pasta baskets: 3 x GN2/9 each measuring	94x298x230





Basic configuration C
Suitable for use with
BKEA2/3 and
BKEA2/3E


Model	Details	Outer dimensions in mm WxDxH	Price in euro
GAC2/3	Top element with hangable baskets		490.00
Comprising 4	pasta baskets: 4 x GN1/6		

Built-in pasta boiler 1/1


 <p>Built-in pasta boiler with automatic water inlet</p> <p>(Water level control system)</p> <p>with no interior heating element</p>	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
	BKEA1/1	GN1/1-220	400x720	400 V	13.0 kW	5,090.00
	With 3 power levels for energy-saving operation					
	BKEA1/1E	GN1/1-220	400x720	400 V	13.0 kW	5,990.00
	With electronic temperature control and sous-vide function					
	BKEA1/1Speed	GN1/1-220	400x720	400 V	11.5 kW	5,590.00
	With a replaceable Speed heating element outside the tank					
	BKEA1/1ESpeed	GN1/1-220	400x720	400 V	11.5 kW	6,490.00
Includes automatic water inlet (level control system) and water outlet, drip tray and perforated tray. Choice of basic configuration (A or B) included in the price. Basic configuration C with a supplement.						


 <p>Basic configuration A Suitable for use with BKEA1/1 and BKEA1/1E</p>	Model	Details	Outer dimensions in mm WxDxH
	GAA1/1		
	Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x230 4 x GN1/6 each 143x163x230		


 <p>Basic configuration B Suitable for use with BKEA1/1 and BKEA1/1E</p>	Model	Details	Outer dimensions in mm WxDxH
	GAB1/1		
	Comprising 4 pasta baskets: 1 x GN1/3 each 298x163x230 3 x GN2/9 each 94x298x230		


 <p>Basic configuration C Suitable for use with BKEA1/1 and BKEA1/1E</p>	Model	Details	Outer dimensions in mm WxDxH	Price in euro
	GAC1/1	Top element with hangable baskets		590.00
	Comprising 5 pasta baskets: 1 x GN1/3 4 x GN1/6			

Built-in compact sideways pasta boiler 1/1


	Built-in pasta boiler with automatic water inlet	Model	Inner dimensions		Outer dimensions	Voltage	Power	Price	
			in mm WxD		in volts	in kW	in euro		
		BKEAK1/1	GN1/1-220	550x520	400 V	13.0 kW	5,190.00		
		With 3 power levels for energy-saving operation							
	(Water level control system)	BKEAK1/1E	GN1/1-220	550x520	400 V	13.0 kW	6,090.00		
		With electronic temperature control and sous-vide function							
		BKEAK1/1Speed	GN1/1-220	550x520	400 V	11.5 kW	5,690.00		
		With a replaceable Speed heating element outside the tank							
		BKEAK1/1ESpeed	GN1/1-220	550x520	400 V	11.5 kW	6,590.00		
		With a replaceable Speed heating element outside the tank							
	with no interior heating element	With electronic temperature control and sous-vide function							
Includes automatic water inlet (level control system) and water outlet, drip tray and perforated tray. Choice of basic configuration (A or B) included in the price. Not suitable for welding.									


	Basic configuration A Suitable for use with BKEAK1/1 BKEAK1/1E	Model	Details	Outer dimensions
				in mm WxDxH
		GAAQ1/1	Comprising 5 pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x230 143x163x230


	Basic configuration B Suitable for use with BKEAK1/1 BKEAK1/1E	Model	Details	Outer dimensions
				in mm WxDxH
		GABQ1/1	Comprising 5 pasta baskets: 5 x GN2/9 each measuring	94x298x230

	Installation options for pasta boilers	N.B.:
		Can be built-in with draining shelf on left or right.

Built-in sideways pasta boiler 1/1

	Built-in pasta boiler with automatic water inlet (Water level control system) with no interior heating element	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BKEAQ1/1	GN1/1-220	660x550	400 V	13.0 kW	5,190.00
		With 3 power levels for energy-saving operation					
		BKEAQ1/1E	GN1/1-220	660x550	400 V	13.0 kW	6,090.00
		With electronic temperature control and sous-vide function					
		Includes automatic water inlet (level control system) and water outlet, drip tray and perforated tray. Choice of basic configuration (A or B) included in the price. Not suitable for welding.					

	Basic configuration A Suitable for use with BKEAQ1/1 BKEAQ1/1E	Model	Details	Outer dimensions in mm WxDxH
		GAAQ1/1		
		Comprising 5	pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x230 143x163x230

	Basic configuration B Suitable for use with BKEAQ1/1 BKEAQ1/1E	Model	Details	Outer dimensions in mm WxDxH
		GABQ1/1		
		Comprising 5	pasta baskets: 5 x GN2/9 each measuring	94x298x230

Heating element:

no heating element inside, making cleaning easy. With water inlet and outlet, as well as surround for preventing boiling over.



Built-in pasta boiler 2/3 with automatic basket lift



Built-in pasta boiler
with automatic basket
lift and automatic
water inlet
(Water level control
system)

for 3
baskets, each con-
trolled separately

with no interior heat-
ing element

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BKEA2/3H	GN2/3-220	400x600	400 V	8.0 kW	7,490.00
With 3 power levels for energy-saving operation					
BKEA2/3HE	GN2/3-220	400x600	400 V	8.0 kW	8,390.00
With electronic temperature control and sous-vide function					
BKEA2/3HSpeed	GN2/3-220	400x600	400 V	7.0 kW	8,090.00
With a replaceable Speed heating element outside the tank					
BKEA2/3HESpeed	GN2/3-220	400x600	400 V	7.0 kW	8,990.00
With a replaceable Speed heating element outside the tank					
With electronic temperature control and sous-vide function					
Includes automatic water inlet (level control system) and water outlet, drip tray and perforated tray. One basic configuration is included in the price. Not suitable for welding.					



Basic configuration
Suitable for use with
BKEA2/3H
BKEA2/3HE

Model	Details	Outer dimensions in mm WxDxH
BNK2/9H Set		
	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230



Pasta basket GN 2/9
Suitable for use with
BKEA2/3H and
BKEA2/3HE











Model	Outer dimensions in mm WxDxH	Price in euro
BNK2/9H	94x298x230	140.00

Automatic basket lift

The basket lift function is controlled by an individual timer for each basket. The timer can also be manually interrupted.



Pasta boiler options

		Optional	Description	Price in euro
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	440.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad (Only in combination with electronic controls)	400.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Lid for pasta boiler	BDN40	Stainless steel lid	170.00
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	870.00
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	970.00
		Comprising 5	pasta baskets: 1 x GN1/3 4 x GN1/6	

Pasta boiler and all-purpose boiler accessories



Individual portion pasta basket
Suitable for use with BKEA, BKEAQ, BKE

Model	Outer dimensions in mm WxDxH	Price in euro
BNKP	102x140x230	95.00
1 pasta basket with handle		



Pasta basket GN1/6
Suitable for use with BKEA, BKEAQ, BKE


Model	Outer dimensions in mm WxDxH	Price in euro
BNK1/6	143x163x230	99.00
1 pasta basket with handle		
BNK1/6A	143x163x230	149.00
1 pasta basket with handle for hanging on the top pasta pan		





Pasta basket GN1/3
Suitable for use with BKEA, BKEAQ, BKE

Model	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BNK1/3		298x163x230			139.00
1 pasta basket with 2 handles					
BNK1/3A		298x163x230			189.00
1 pasta basket with 2 handles for hanging on the top pasta pan					











Pasta boiler and all-purpose boiler accessories

	Pasta basket GN2/9 Suitable for use with BKEA, BKEAQ, BKE	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK2/9	94x298x230	129.00
		1 pasta basket with handle		

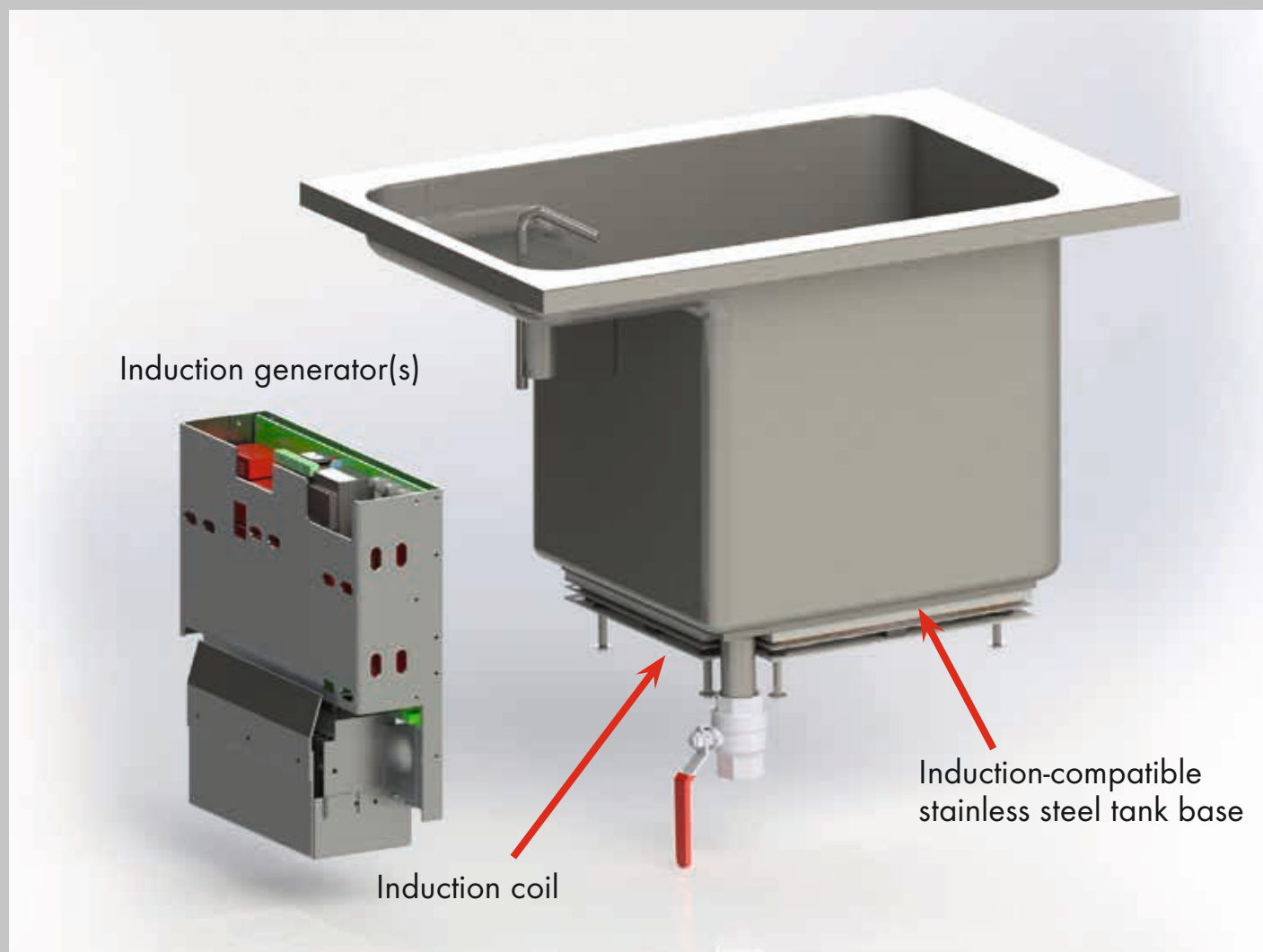
	Pasta basket GN2/3 Suitable for use with BKEA, BKEAQ, BKE	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK2/3	298x328x230	195.00
		1 pasta basket with 2 handles		

	Pasta basket GN1/1 Suitable for use with BKEA1/1, BKEAQ, BKE1/1	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/1	298x488x230	249.00
		1 pasta basket with 2 handles		

Pasta boiler options

		Optional	Description	Price in euro
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	440.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad (Only in combination with electronic controls)	400.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Lid for pasta boiler	BDN40	Stainless steel lid	170.00
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	870.00
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	970.00
		Comprising 5	pasta baskets: 1 x GN1/3 4 x GN1/6	

Built-in induction pasta boilers



Thanks to its efficient heating system, the induction pasta boiler is the perfect solution for any à la carte kitchen. Reaches selected cooking setting rapidly. The electronic controls enable precision cooking and reduces variations in temperature. Smooth surfaces and induction heat facilitate cleaning of the tank. Standard model features water inlet and outlet, drain for starch and surround for preventing boiling over. Suitable for GN containers and pasta baskets.

Built-in induction pasta boiler 2/3



Built-in induction pasta boiler
Comes up to the boil incredibly fast.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BKI2/3	GN2/3-220	400x600	400 V	8.0 kW	6,490.00
<p>With sous-vide function. Includes drip tray and perforated tray, automatic water inlet (level control system) and water outlet. Choice of basic configuration (A or B) included in the price. Basic configuration C with a supplement. Option GSG1 included in the price. A separate generator compartment is required. Cable length 2.5 metres.</p>					



Basic configuration A
Suitable for use with BKI2/3

Model	Details	Outer dimensions in mm WxDxH
GAA2/3	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x230



Basic configuration B
Suitable for use with BKI2/3

Model	Details	Outer dimensions in mm WxDxH
GAB2/3	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230



Basic configuration C
Suitable for use with BKI2/3

Model	Details	Outer dimensions in mm WxDxH	Price in euro
GAC2/3	Top element with hangable baskets		490.00
	Comprising 4 pasta baskets: 4 x GN1/6		

Built-in induction pasta boiler 1/1



Built-in induction pasta boiler
Comes up to the boil incredibly fast.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BK11/1	GN1/1-200	400x720	400 V	9.0 kW	7,290.00
<p>With sous-vide function. Includes drip tray and perforated tray, automatic water inlet (level control system) and water outlet. Choice of basic configuration (A or B) included in the price. Basic configuration C with a supplement. Option GSG1 included in the price. A separate generator compartment is required. Cable length 2.5 metres.</p>					



Basic configuration A
Suitable for use with BK11/1

Model	Details	Outer dimensions in mm WxDxH
GAA1/1	Comprising 5 pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x230 143x163x230



Basic configuration B
Suitable for use with BK11/1













Model	Details	Outer dimensions in mm WxDxH
GAB1/1	Comprising 4 pasta baskets: 1 x GN1/3 each 3 x GN2/9 each	298x163x230 94x298x230




Basic configuration C
Suitable for use with BK11/1


Model	Details	Outer dimensions in mm WxDxH	Price in euro
GAC1/1	Top element with hangable baskets		590.00
<p>Comprising 5 pasta baskets: 1 x GN1/3 4 x GN1/6</p>			


Induction pasta boiler options


		Optional	Description	Price in euro
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	440.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Spin control	SPIN	Controlled with a separate Spin Control	220.00
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad	400.00
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420.00
	Lid for pasta boiler	BDN40	Stainless steel lid	170.00
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	870.00
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	970.00
		Comprising 5	pasta baskets: 1 x GN1/3 4 x GN1/6	
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

Pasta boiler accessories

	Pasta basket GN1/6 Suitable for use with BK12/3, BK11/1	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/6	143x163x230	99.00
		1 pasta basket with handle		

	Pasta basket GN1/3 Suitable for use with BK12/3, BK11/1	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/3	298x163x230	139.00
		1 pasta basket with 2 handles		

	Pasta basket GN2/3 Suitable for use with BK12/3, BK11/1	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK2/3	298x328x230	195.00
		1 pasta basket with 2 handles		

	Pasta basket GN1/1 Suitable for use with BK11/1	Model	Outer dimensions in mm WxDxH	Price in euro
		BNK1/1	298x488x230	249.00
		1 pasta basket with 2 handles		

Built-in all-purpose boiler 1/1 with support frame



Built-in all-purpose boiler
Appliance for boiling a range of different foodstuffs, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BUE1/1	GN1/1-200	400x600	400 V	7.0 kW	3,790.00
With drainage					



Built-in all-purpose boiler
Appliance for boiling a range of different foodstuffs, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BUEZ1/1	GN1/1-200	400x600	400 V	7.0 kW	3,990.00
Includes inlet and drain					

Built-in all-purpose boiler 1/1, weld-in model








Built-in all-purpose boiler
Appliance for boiling a range of different foodstuffs, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BUEF1/1	GN1/1-200	400x600	400 V	7.0 kW	3,590.00
With drainage					
ZHUK	Optional: Inlet tap for self-installation				55.00



All-purpose boiler options

	Water outlet	Optional	Description	Price in euro
		WAS	Water emptied electronically by means of a switch and actuator	440.00
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00

Built-in bain-marie with support frame



Built-in bain-marie
with support frame

Appliance keeps various products warm, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BWB1/1 With drainage	GN1/1-200	400x600	230 V	1.8 kW	1,290.00
BWBS1/1 With drainage	GN1/1-200	400x600	230 V	3.0 kW	1,390.00



Built-in bain-marie
with support frame

Appliance keeps various products warm, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BWB2/1 With drainage	GN2/1-200	700x600	400 V	3.6 kW	1,490.00
BWBS2/1 With drainage	GN2/1-200	700x600	400 V	5.0 kW	1,690.00





Built-in bain-marie
with support frame


Appliance keeps various products warm, easy to clean.

Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BWB4/3 With drainage	4 x GN1/3-200	400x770	230 V	2.3 kW	1,690.00








Built-in **bain-maries** weld-in models

	Built-in bain-marie for welding flush into worktop Appliance keeps various products warm, easy to clean.	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BWBF1/1 With drainage	GN1/1-200	340x540	230 V	1.8 kW	1,090.00
		BWBFS1/1 With drainage	GN1/1-200	340x540	230 V	3.0 kW	1,290.00


	Built-in bain-marie for welding flush into worktop Appliance keeps various products warm, easy to clean.	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BWBF2/1 With drainage	GN2/1-200	660x540	400 V	3.6 kW	1,290.00
		BWBFS2/1 With drainage	GN2/1-200	660x540	400 V	5.0 kW	1,490.00


	Built-in bain-marie for welding flush into worktop Appliance keeps various products warm, easy to clean.	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BWBF4/3 With drainage	4 x GN1/3-200	310x685	230 V	2.3 kW	1,490.00





Bain-marie options

	Water inlet	Optional	Description	Price in euro
		WZM	Water inlet and overflow, electronically controlled with switch and solenoid valve	650.00
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	440.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Energy optimisation	EOH	Enabled for energy optimisation, per heat zone	140.00

Built-in dry-heat bain-marie

	Built-in dry-heat bain-marie with radiant elements GN1/1-200 1 heat zone The appliance for keeping a wide range of products warm.	Model	Temp. Sector in °C	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BWBT1/1 With support frame	30 ° - 110 °C	400x600	230 V	1.0 kW	2,390.00

	Built-in dry-heat bain-marie with radiant elements GN1/1-200 1 heat zone The appliance for keeping a wide range of products warm.	Model	Temp. Sector in °C	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BWBTF1/1 Suitable for welding flush into worktop	30 ° - 110 °C	340x540	230 V	1.0 kW	2,190.00

	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Energy optimisation	EOH	Enabled for energy optimisation, per heat zone	140.00

Cooking
equipment for
the catering
industry



Deep fat fryer

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN




Frittstar

Built-in deep fat fryer

Swing-out heating elements in the tank



Built-in deep fat fryer
1 tank

Basket dimensions
for the
BFEM20 / BFEE20
120 x 300 x 120 mm

Total capacity 12 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFEM20	8	200x600	400 V	7.5 kW	2,590.00
BFEE20	8	200x600	400 V	7.5 kW	3,090.00

Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.



Built-in deep fat fryer
1 tank

Basket dimensions
for the
BFEM30 / BFEE30
220 x 300 x 120 mm

Gross capacity 16 l
Net capacity 12 l

Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFEM30	12	300x600	400 V	12.0 kW	2,890.00
BFEE30	12	300x600	400 V	12.0 kW	3,390.00

Electronic

BFEMS30	12	300x600	400 V	15.0 kW	2,990.00
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Reinforced heating element

BFEE30	12	300x600	400 V	15.0 kW	3,490.00
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Reinforced electronic heating

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.



Built-in deep fat fryer
1 tank

Basket dimensions
for the
BFEM40 / BFEE40
290 x 300 x 120 mm
Gross capacity 21 l
Net capacity 17 l

Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFEM40	17	400x600	400 V	16.5 kW	3,090.00
BFEE40	17	400x600	400 V	16.5 kW	3,590.00

Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.


Advantages of built-in electric deep fat fryers:

Built-in electric deep fat fryers, made entirely from CNS, deep tanks and high foam zone. Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting.




Built-in deep fat fryer

Swing-out heating elements in the tank

	Built-in deep fat fryer 2 tank Basket dimensions for the BFEM40/2 BFEE40/2 2 baskets each measuring 120 x 300 x 120 mm Gross capacity 2 x 12 l Net capacity 2x8 l	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFEM40/2	2 x 8	400x600	400 V	15.0 kW	3,990.00
		BFEE40/2	2 x 8	400x600	400 V	15.0 kW	4,790.00


Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.
2 x 3~/N/PE 16 A cables

	Built-in deep fat fryer 2 tank Basket dimensions for the BFEM50/2 BFEE50/2 2 baskets 120 x 300 x 120 mm 220 x 300 x 120 mm Gross capacity 12 + 16 l Net capacity 8 + 12 l	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFEM50/2	8, 12	500x600	400 V	19.5 kW	4,390.00
		BFEE50/2	8, 12	500x600	400 V	19.5 kW	5,190.00

Electronic

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.
2 cables 1 x 3~/N/PE 16 A and 1 x 3~/N/PE 20 A

	Built-in deep fat fryer 2 tank Basket dimensions for the BFEM50/22 BFEE50/22 2 baskets 160 x 300 x 120 mm Gross capacity 2 x 14 l Net capacity 2 x 10 l	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFEM50/22	2 x 10	500x600	400 V	20.0 kW	4,390.00
		BFEE50/22	2 x 10	500x600	400 V	20.0 kW	5,190.00

Electronic


Reinforced heating element

BFEMS50/22 2 x 10 500x600 400 V 24.0 kW 4,590.00

Reinforced electronic heating

BFEE50/22 2 x 10 500x600 400 V 24.0 kW 5,390.00

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.
2 x 3~/N/PE 20 A cables

	Built-in deep fat fryer 2 tank Basket dimensions for the BFEM60/2 BFEE60/2 2 baskets each measuring 220 x 300 x 120 mm Gross capacity 2 x 16 l Net capacity 2 x 12 l	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFEM60/2	2 x 12	600x600	400 V	24.0 kW	4,490.00
		BFEE60/2	2 x 12	600x600	400 V	24.0 kW	5,290.00

Electronic

Reinforced heating element

BFEMS60/2 2 x 12 600x600 400 V 30.0 kW 4,690.00

Reinforced electronic heating

BFEE60/2 2 x 12 600x600 400 V 30.0 kW 5,490.00

Heated by swing-out elements in the tank. No part of the heating element or hinge mechanism protrudes above the rim of the tank. Electromechanical controls with dial (M), or electronic (E) with a sensor keypad and 'melt' setting. Appliance supplied with lid, wide-mesh sieve, baskets and fat collection container.
2 x 3~/N/PE 20 A cables

Technical details for the **deep fat fryers BFEM/BFEE**



Details

Includes wide-mesh sieve above the heating element



Details

Included with models BFEM / BFEE

Fat collection container with wide-mesh sieve (BFAB)
Fine-mesh sieve (optional extra)



Details

Control panel for electronic appliances with 'melt' setting

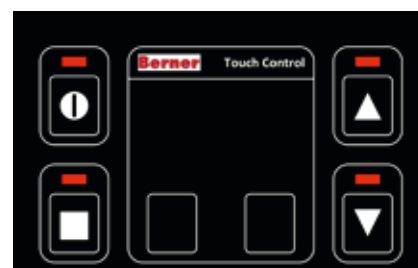


Details

Included with models BFEM20 / BFEE 20

Fat collection container with wide-mesh sieve (BFABK)
Fine-mesh sieve (optional extra)

Electronic controls
with sensor keypad



BFEM/BFEE deep fat fryer options

		Optional		Description		Price in euro
	Deep fat fryer tank isolation	IFB1		Supplement for 1 tanks		95.00
		IFB2		Supplement for 2 tanks		160.00
	Deep fat fryer filter system insert for 1 tank	BEPSF1		for 1 tank	230 V 0.1 kW	1,750.00
		BEPSF2		for 2 tanks	230 V 0.1 kW	1,850.00
	Deep fat fryer filter system insert for 2 tank	Insert comprises:				
		<ul style="list-style-type: none"> - Oil collection container with removable wide-mesh and fine-mesh filter (large) - a base unit containing the oil pump to transfer oil into the collection container - a tube with a quick connection mechanism for attaching it to the fryer tanks - a splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container 				
	Automatic basket lift for built-in deep fat fryer Suitable for use with BFEM/ BFEE Model	BFEM1H		for 1 tank		1,390.00
		BFEM2H		for 2 tanks		2,850.00
		Supplement on top of fryer				
	Silver-effect dial Gold-effect dial	Insert comprises:				
		<ul style="list-style-type: none"> - controls in the installation box with connecting cable - an automatic lifting mechanism comprising mechanics and lifting motor - timer and sensor keypad for operating the lift 				
	Stainless steel dial	AKS		Supplement for silver-effect dial, per unit		30.00
		AKG		Supplement for gold-effect dial, per unit		50.00
	Stainless steel dial	AKE		Stainless steel dial for large ranges Ø 70 mm		260.00
	Control panel	ESB		Stainless steel control panel		140.00
	Energy optimisation interface compliant with DIN 18875	EOH		Enabled for energy optimisation, per heat zone		140.00
	Fine-mesh sieve	BFAFS		Fine-mesh sieve for fat drip container – wide		59.00
		BFAFSK		Fine-mesh sieve for fat drip container – narrow		48.00
	Splash guard 350 mm high Deep fat fryers	BSSF20		Splash guard deep fat fryer, 200 mm wide		290.00
		BSSF40		Splash guard deep fat fryer, 400 mm wide		360.00
		BSSF50		Splash guard deep fat fryer, 500 mm wide		390.00
		BSSF60		Splash guard deep fat fryer, 600 mm wide		450.00

Standard fryer baskets



Fryer basket
Suitable for use with
BFEM20
BFEE20
BFEM40/2
BFEE40/2
BFEM50/2
BFEE50/2

Model	Outer dimensions in mm WxDxH	Price in euro
BFK1	120x300x120	75.00
1 fryer basket		



Fryer basket
Suitable for use with
BFEM50/22
BFEE50/22

Model	Outer dimensions in mm WxDxH	Price in euro
BFK5	160x300x120	87.00
1 fryer basket		



Fryer basket
Suitable for use with
BFEM30
BFEE30
BFEM50/2
BFEE50/2
BFEM60/2
BFEE60/2


Model	Outer dimensions in mm WxDxH	Price in euro
BFK2	220x300x120	87.00
1 fryer basket		





Fryer basket
Suitable for use with
BFEM40
BFEE40


Model	Outer dimensions in mm WxDxH	Price in euro
BFK3	290x300x120	95.00
1 fryer basket		

Two-sided hangable fryer baskets

	Two-sided hangable fryer basket Suitable for use with BFEM20 BFEE20 BFEM40/2 BFEE40/2 BFEM50/2 BFEE50/2	Model	Outer dimensions in mm WxDxH	Price in euro
		BFKD1	120x300x120	108.00
		1 fryer basket		

	Two-sided hangable fryer basket Suitable for use with BFEM50/22 BFEE50/22	Model	Outer dimensions in mm WxDxH	Price in euro
		BFKD5	160x300x120	115.00
		1 fryer basket		

	Two-sided hangable fryer basket Suitable for use with BFEM30 BFEE30 BFEM50/2 BFEE50/2 BFEM60/2 BFEE60/2	Model	Outer dimensions in mm WxDxH	Price in euro
		BFKD2	220x300x120	115.00
		1 fryer basket		

	Two-sided hangable fryer basket Suitable for use with BFEM40 BFEE40	Model	Outer dimensions in mm WxDxH	Price in euro
		BFKD3	290x300x120	125.00
		1 fryer basket		

Built-in electric deep fat fryer

Swing-out heating elements



Built-in deep fat fryer
1 tank

Basket dimensions for
the BFE30
230 x 280 x 100 mm

Total capacity 12 l
Net capacity 8 l

Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFE30	8	300x600	400 V	8.0 kW	2,090.00
BFES30	8	300x600	400 V	10.0 kW	2,190.00
Reinforced heating element					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				50.00
Optional feature: Special format frame, outer dimensions 400 x 600					180.00
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.					
BFABK	Fat collection container 200x400x200				295.00



Built-in deep fat fryer
1 large tank

Basket dimensions for
the BFE40/1
280 x 280 x 120 mm

Gross capacity 20 l
Net capacity 16.5 l

Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFE40/1	16.5	400x600	400 V	16.5 kW	2,590.00
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				50.00
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.					
BFAB	Fat collection container 320x400x200				395.00


Advantages of built-in electric deep fat fryers:


Heated by elements in the tank.
Heating element can be swung out
to facilitate cleaning of the tank.





Built-in electric **deep fat fryer**

Swing-out heating elements




	Built-in deep fat fryer 2 tanks	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFE40/2	2 x 6	400x600	400 V	12.0 kW	3,090.00
	Basket dimensions for the BFE40/2	BFES40/2	2 x 6	400x600	400 V	16.0 kW	3,290.00
	2 baskets each measuring 120 x 280 x 120 mm	Reinforced heating element					
	Gross capacity 2 x 10 l Net capacity 2x6 l	ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.							
		BFAB	Fat collection container 320x400x200				395.00

	Built-in deep fat fryer 2 tanks	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BFE50/2	2 x 7	500x600	400 V	14.0 kW	3,190.00
	Basket dimensions for the BFE50/2	BFES50/2	2 x 7	500x600	400 V	18.0 kW	3,390.00
	2 baskets each measuring 160 x 280 x 120 mm	Reinforced heating element					
	Total capacity 2 x 11 l Net capacity 2 x 7 l	ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
		Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.					
		BFAB	Fat collection container 320x400x200				395.00


	Built-in deep fat fryer 2 tanks	Model	Net capacity in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
	Basket dimensions for the BFE60 2 baskets each measuring 230 x 280 x 100 mm Gross capacity 2 x 12 l Net capacity 2x8 l	BFE60	2 x 8	600x600	400 V	16.0 kW	3,290.00
		BFES60	2 x 8	600x600	400 V	20.0 kW	3,490.00
		Reinforced heating element					
		ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C 100.00				
		Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.					
		BFAB	Fat collection container 320x400x200				395.00

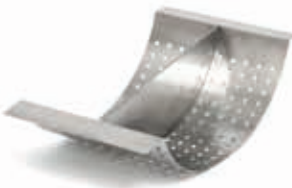
	Splash guard 350 mm high Deep fat fryers	Optional	Description	Price in euro
		BSSF20	Splash guard deep fat fryer, 200 mm wide	290.00
		BSSF40	Splash guard deep fat fryer, 400 mm wide	360.00
		BSSF50	Splash guard deep fat fryer, 500 mm wide	390.00
		BSSF60	Splash guard deep fat fryer, 600 mm wide	450.00

Optional features **BFE deep fat fryers**




		Optional	Description	Price in euro
	Deep fat fryer tank isolation	IFB1	Supplement for 1 tanks	95.00
		IFB2	Supplement for 2 tanks	160.00
	Deep fat fryer filter system insert for 1 tank	BEPSF1	230 V 0.1 kW	1,750.00
		BEPSF2	230 V 0.1 kW	1,850.00
	Deep fat fryer filter system insert for 1 tank	Insert comprises: - Oil collection container with removable wide-mesh and fine-mesh filter (large) - a base unit containing the oil pump to transfer oil into the collection container - a tube with a quick connection mechanism for attaching it to the fryer tanks - a splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container.		
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00
	Fat collection container wide	BFAB	320x400x200 mm	395.00
		Wide fat drip tray with wide-mesh sieve		
		BFAFS	Fine-mesh sieve for fat drip container – wide	59.00
	Fat collection container narrow	BFABK	200x400x200 mm	295.00
		Narrow fat drip tray with wide-mesh sieve		
		BFAFSK	Fine-mesh sieve for fat drip container – narrow	48.00
	Fryer basket Suitable for use with BFE40/2	BFKS	120x280x120	77.00
	Fryer basket Suitable for use with BFE50/2	BFKC	160x280x120	88.00
	Fryer basket Suitable for use with BFE30,60	BFK	230x280x100	88.00
	Fryer basket Suitable for use with BFE40/1	BFKB	280x280x120	132.00

Built-in French fry warmers

	Built-in French fry warmer GN1/1 Heated tank and element can be switched on separately.	Model	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
		BPWE40	GN1/1-150	400x600	230 V	1.0 kW	1,650.00
		Includes perforated stainless steel tray.					

	Stainless steel tray with divider Suitable for use with BPWE40	Model	Outer dimensions in mm WxD	Price in euro
		BPWG	295x565	410.00
		Stainless steel tray with divider to keep different types of French fries separate.		

French fry warmer options

	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
		AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	260.00
	Control panel	ESB	Stainless steel control panel	140.00
E	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00

Cooking
equipment for
the catering
industry



Ovens

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in Hygiene ovens

heavy-duty design width 800 mm



Built-in Hygiene oven

Top/bottom heat can be controlled separately

Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEB2/1	GN2/1 575x655x285	800x750x465	400 V	5.6 kW	5,090.00
BEB11/2	GN11/2 575x530x285	800x610x465	400 V	4.6 kW	4,890.00
WBM	Optional: Manual steam injection				950.00
Important: Please consult the technical diagrams for exact installation dimensions					
Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat can be controlled separately; adjustable ventilation in the door. Controls integrated in the casing.					



Built-in Hygiene oven

Top/bottom heat can be controlled separately


Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEBO2/1	GN2/1 575x655x285	770x750x465	400 V	5.6 kW	5,090.00
BEBO11/2	GN11/2 575x530x285	770x610x465	400 V	4.6 kW	4,890.00
WBM	Optional: Manual steam injection				950.00
Important: Please consult the technical diagrams for exact installation dimensions					
Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat can be controlled separately; adjustable ventilation in the door. Separate temperature control to be built into existing panel.					




Accessories





Model	Details	Outer dimensions in mm WxDxH	Surface	Price in euro
BGR2/1	Oven grid shelf	530x650	chrome-plated	108.00
BGR11/2	Oven grid shelf	530x500	chrome-plated	95.00
BBB2/1	Baking tray	530x650	Black steel	170.00
BBB11/2	Baking tray	530x500	Black steel	160.00

Built-in Hygiene convection oven, heavy-duty design, width 800 mm

	Built-in Hygiene convection oven	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Top/bottom heat and convection fan can be controlled separately	BEBU2/1	GN2/1 575x655x285	800x900x465	400 V	7.4 kW	6,190.00
		BEBU1/1+	GN1/1+ 575x430x285	800x650x465	400 V	6.4 kW	5,890.00
		WBM	Optional: Manual steam injection				950.00
		Important: Please consult the technical diagrams for exact installation dimensions					
Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat and convection fan can be controlled separately; adjustable ventilation in the door. Controls integrated in the casing.							

	Built-in Hygiene convection oven	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	Top/bottom heat and convection fan can be controlled separately	BEBOU2/1	GN2/1 575x655x285	770x900x465	400 V	7.4 kW	6,190.00	
		BEBOU1/1+	GN1/1+ 575x430x285	770x650x465	400 V	6.4 kW	5,890.00	
		WBM	Optional: Manual steam injection					950.00
		Important: Please consult the technical diagrams for exact installation dimensions						
	Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat and convection fan can be controlled separately; adjustable ventilation in the door. Separate temperature control to be built into existing panel.							

Oven options

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
	Glazed door	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00
		BEBTG	Glazed oven door with interior lighting	850.00
		BEBTGB	The oven features interior lighting and both doors are glazed with single-cavity oven.	1,650.00
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	140.00

Built-in Hygiene ovens

Heavy-duty models with single-cavity oven



Built-in
Hygiene oven
with 2 doors

Top/bottom heat
can be controlled
separately


Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BEBD810	GN2/1	800x810x465	400 V	5.6 kW	6,290.00
BEBD910	GN2/1	800x910x465	400 V	7.6 kW	6,490.00
BEBD1110	GN2/1	800x1110x465	400 V	9.2 kW	6,590.00
BEBD1210	GN2/1	800x1210x465	400 V	10.2 kW	6,890.00
WBM	Optional: Manual steam injection				950.00
Important: Please consult the technical diagrams for exact installation dimensions					
Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat can be controlled separately; adjustable ventilation in both doors. Controls integrated in the casing.					

Details


Oven grid shelves can be inserted and removed on both sides.
Fully panelled exterior.




Built-in oven, light-duty design, width 800 mm

	Built-in Hygiene oven Top/bottom heat can be controlled separately	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BEBL2/1	GN2/1 630x700x355	800x800x465	400 V	5.6 kW	3,690.00
		BEBL11/2	GN11/2 630x560x355	800x650x465	400 V	4.6 kW	3,290.00
		Important: Please consult the technical diagrams for exact installation dimensions Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat can be controlled separately; adjustable ventilation in the door. Controls integrated in the casing.					

Built-in convection oven, light-duty design, width 800 mm

	Built-in Hygiene convection oven	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	Top/bottom heat and convection fan can be controlled separately	BEBUL2/1	GN2/1 630x655x355	800x900x465	400 V	5.6 kW	4,390.00
		BEBUL11/2	GN11/2 630x515x355	800x650x465	400 V	4.6 kW	4,190.00
		BEBUL1/1	GN1/1 630x370x355	800x650x470	400 V	4.6 kW	4,090.00
		Important: Please consult the technical diagrams for exact installation dimensions					
	Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top/bottom heat and convection fan can be controlled separately; adjustable ventilation in the door. Controls integrated in the casing.						

Built-in convection oven, light-duty design, width 600 mm

	Built-in Hygiene convection oven Top/bottom heat and convection fan can be controlled separately	Model	Inner dimensions	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BEUL600	465x370x355	600x600x480	230 V	3.3 kW	3,190.00
		Important: Please consult the technical diagrams for exact installation dimensions Made from CNS 1810. Includes grid shelf and baking tray. Inner baking tray guide rails removable. Top and bottom heat and convection fan can be controlled separately; adjustable ventilation in the door. Controls integrated in the casing.					

Oven options



Silver-effect dial
Gold-effect dial



Glazed door

E

Energy optimisation
interface compliant
with DIN 18875

Optional	Description	Price in euro
AKS	Supplement for silver-effect dial, per unit	30.00
AKG	Supplement for gold-effect dial, per unit	50.00
BEBTG		850.00
	Glazed oven door with interior lighting	
BEBTGB		1,650.00
	The oven features interior lighting and both doors are glazed with single-cavity oven.	
EOH	Enabled for energy optimisation, per heat zone	140.00

Cooking
equipment for
the catering
industry



Warming cabinet/ Built-in

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Built-in warming drawer with dial and display



Built-in warming drawer with electronic controls and dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50	30 ° - 110 °C	500x680x280	230 V	1.0 kW	3,090.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					



Built-in warming drawer with electronic controls and dial


Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50/2	30 ° - 110 °C	500x680x450	230 V	1.5 kW	4,390.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					





Built-in warming drawer with electronic controls and dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50/3	30 ° - 110 °C	500x680x670	230 V	1.3 kW	5,290.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					

Built-in warming drawer with dial and display

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70	30 ° - 110 °C	700x450x280	230 V	1.0 kW	3,090.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70/2	30 ° - 110 °C	700x450x450	230 V	1.5 kW	4,390.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70/3	30 ° - 110 °C	700x450x670	230 V	1.75 kW	5,290.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

Built-in warming drawer

Separate dial and display



Built-in warming drawer with electronic controls and dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40	30 ° - 110 °C	400x680x280	230 V	1.0 kW	3,090.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					



Built-in warming drawer with electronic controls and dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40/2	30 ° - 110 °C	400x680x450	230 V	1.5 kW	4,390.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					





Built-in warming drawer with electronic controls and dial


Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40/3	30 ° - 110 °C	400x680x670	230 V	1.3 kW	5,290.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

Built-in warming drawer

Separate dial and display

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60	30 ° - 110 °C	600x450x280	230 V	1.0 kW	3,090.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60/2	30 ° - 110 °C	600x450x450	230 V	1.5 kW	4,390.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

	Built-in warming drawer with electronic controls and dial	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60/3	30 ° - 110 °C	600x450x670	230 V	1.75 kW	5,290.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

Built-in warming drawer with sensor keypad



Built-in warming drawer with electronic controls and sensor keypad

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50T	30 ° - 110 °C	500x680x280	230 V	1.0 kW	3,290.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					



Built-in warming drawer with electronic controls and sensor keypad


Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50/2T	30 ° - 110 °C	500x680x450	230 V	1.5 kW	4,590.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					





Built-in warming drawer with electronic controls and sensor keypad

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH50/3T	30 ° - 110 °C	500x680x670	230 V	1.3 kW	5,490.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					

Built-in warming drawer with sensor keypad

	Built-in warming drawer with electronic controls and sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70T	30 ° - 110 °C	700x450x280	230 V	1.0 kW	3,290.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

	Built-in warming drawer with electronic controls and sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70/2T	30 ° - 110 °C	700x450x450	230 V	1.5 kW	4,590.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

	Built-in warming drawer with electronic controls and sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH70/3T	30 ° - 110 °C	700x450x670	230 V	1.75 kW	5,490.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					

Built-in warming drawer

Separate sensor keypad



Built-in warming drawer with electronic controls and separate sensor keypad

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40T	30 ° - 110 °C	400x680x280	230 V	1.0 kW	3,290.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					



Built-in warming drawer with electronic controls and separate sensor keypad

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40/2T	30 ° - 110 °C	400x680x450	230 V	1.5 kW	4,590.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					





Built-in warming drawer with electronic controls and separate sensor keypad


Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWH40/3T	30 ° - 110 °C	400x680x670	230 V	1.3 kW	5,490.00
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					
Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

Built-in warming drawer

Separate sensor keypad

	Built-in warming drawer with electronic controls and separate sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60T	30 ° - 110 °C	600x450x280	230 V	1.0 kW	3,290.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

	Built-in warming drawer with electronic controls and separate sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60/2T	30 ° - 110 °C	600x450x450	230 V	1.5 kW	4,590.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

	Built-in warming drawer with electronic controls and separate sensor keypad	Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BWH60/3T	30 ° - 110 °C	600x450x670	230 V	1.75 kW	5,490.00
		GN container sideways GN1/1-150. Suitable for keeping food warm.					
		Installation dimensions can be found at www.induktion.de/download.html					
		Does not include a side control panel. Switch and electronic controls supplied separately to be built into existing control panel.					

Built-in warming cabinet



Built-in warming cabinet with swing door, hinges on left and electronic control dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWS70	30 ° - 110 °C	700x450x280	230 V	1.0 kW	2,890.00
3 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					



Built-in warming cabinet with swing door, hinges on left and electronic control dial

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWS70B	30 ° - 110 °C	700x450x450	230 V	1.5 kW	3,790.00
5 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					



Built-in warming cabinet with swing door, hinges on left and electronic control with sensor keypad



Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWS70T	30 ° - 110 °C	700x450x280	230 V	1.0 kW	2,990.00
3 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					



Built-in warming cabinet with swing door, hinges on left and electronic control with sensor keypad

Model	Temp. Sector in °C	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BWS70BT	30 ° - 110 °C	700x450x450	230 V	1.5 kW	3,890.00
5 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at www.induktion.de/download.html					

Options

E	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
		EOH	Enabled for energy optimisation, per heat zone	140.00
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	30.00
		AKG	Supplement for gold-effect dial, per unit	50.00

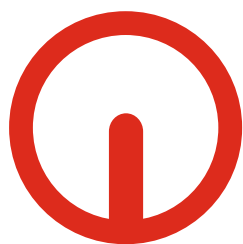
Sensor keypad temperature setting function

The appliance can be switched on and the temperature selected easily by tapping on the touchpad (glass).





Cooking
equipment for
the catering
industry



Saucepans / frying pans

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



Saucepans and frying pans

Optimal for induction



Sauté pan

Stainless steel
sandwich material

Model	Outer dimensions Ø in mm	Base Ø in mm	Weight in kg	Contents in ltr.	Price in euro
SR160	160 mm	130 mm	0.6	1.2	50.00
SR180	180 mm	140 mm	0.75	1.7	55.00
SR200	200 mm	140 mm	0.9	2.2	65.00
SR240	240 mm	165 mm	1.1	3.5	87.00



Saucepan without lid

Stainless steel

Model	Outer dimensions Ø in mm	Height of saucepan in mm	Contents in ltr.	Price in euro
TR1	240 mm	240 mm	10	92.00
TR2	280 mm	280 mm	16.5	129.00
TR3	320 mm	310 mm	24	190.00
TR4	350 mm	340 mm	33.6	230
TR5	350 mm	140 mm	13.6	162.00



Lid

Stainless steel

Model	Outer dimensions Ø in mm	Price in euro
TD1	240 mm	20.00
TD2	280 mm	23.00
TD3	320 mm	28.00
TD4	350 mm	35.00




Stockpot for stockpot stove


Stainless steel
with lid
Stainless steel




Model	Outer dimensions Ø in mm	Height of saucepan in mm	Weight in kg	Contents in ltr.	Price in euro
BHKT	450 mm	460 mm	11.2 kg	70	395.00

Saucepans and frying pans


Optimal for induction


	Frying pans Stainless steel sandwich material non-stick coating	Model	Outer dimensions Ø in mm	Base Ø in mm	Weight in kg	Height in mm	Price in euro
		PFRA240	240 mm	190 mm	1.0	45 mm	89.00
		PFRA280	280 mm	215 mm	1.3	50 mm	125.00
		PFRA320	320 mm	250 mm	1.8	55 mm	149.00


	Frying pans Stainless steel sandwich material	Model	Outer dimensions Ø in mm	Base Ø in mm	Weight in kg	Height in mm	Price in euro
		PFR240	240 mm	190 mm	1.0	45 mm	79.00
		PFR280	280 mm	215 mm	1.3	50 mm	99.00
		PFR320	320 mm	255 mm	1.8	55 mm	129.00

  	Wok Suitable for use with induction ranges	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPAF1	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
		Wok (non-stick)					
	Frying pans with small, flat bases suitable for level, glass-ceramic hobs	WPRF1	Stainless steel	390 mm	1.850 kg	4 (5)	190.00
		Wok					
		WPBF1	Stainless steel	360 mm	1.700 kg	5 (7)	190.00
		Wok (for buffet)					



Saucepan and frying pan setes



	3-part stainless steel frying pan set	Model	Outer dimensions Ø in mm	Base Ø in mm	Height in mm	Price in euro
		PSET1				275.00
		1 frying pan	240 mm	190 mm	45 mm	
		1 frying pan	280 mm	215 mm	50 mm	
		1 frying pan non-stick coating	280 mm	215 mm	50 mm	


	5-part stainless steel sauté pan set	Model	Outer dimensions Ø in mm	Base Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		PSET2					275.00
		2 sauté pans	160 mm	130 mm	0.6	1.2	
		2 sauté pans	180 mm	140 mm	0.75	1.7	
		1 sauté pan	200 mm	140 mm	0.9	2.2	

	Stainless steel 7-part starter set	Model	Outer dimensions Ø in mm	Base Ø in mm	Height in mm	Contents in ltr.	Price in euro
		PSET3					575.00
		1 sauté pans	160 mm	130 mm		1.2	
		1 sauté pans	180 mm	140 mm		1.7	
		1 sauté pan	200 mm	140 mm		2.2	
		1 saucepan and lid	280 mm	280 mm		16.5	
		1 frying pan	240 mm	190 mm	50 mm		
		1 frying pan	280 mm	215 mm	50 mm		
		1 frying pan non-stick coating	280 mm	215 mm	50 mm		



Induction wok hob accessories

	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	199.00
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	215.00
		Wok, WPR1ITC required for ITC					
	Wok Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	160.00
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	175.00
		Extra-light wok for easy use. WPL1ITC required for ITC					


	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	215.00
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	230
		Non-stick wok. WPA1ITC required for ITC					
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	105.00
		Wok, also suitable for ITC					

	Wok lid Suitable for use with woks WPR1 and WPA1	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WD1	Stainless steel	390 mm	0.800 kg	4 (5)	145.00
		Lid for wok					

Large induction wok hob accessories

	Wok Suitable for use with BWBK8 and BWK10	Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	440.00
		WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	455.00
		Wok for large wok hob, WPR2ITC required for ITC					
	Wok Suitable for use with BWBK8 and BWK10	WPS2	Steel	470 mm	1.900 kg	5 (9)	190.00
		Wok for large wok hob					

Small induction wok hob accessories

	Wok						
	Suitable for use with the Ø 250-mm wok recess						
		Model	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPLK1	Stainless steel	305 mm	0.900 kg	2 (3)	145.00
		WPLK1ITC	Stainless steel	305 mm	0.900 kg	2 (3)	160.00
	Extra-light wok for easy use. WPLK1ITC required for ITC						

Online information www.induktion.de



Homepage www.induktion.de

Main menu

This menu enables you to view the different ranges of catering equipment in our portfolio.



Technology

This is where you can find information about how different features work.

Online information www.induktion.de



Download

This is where you can find the menu for downloading our current price lists, installation data sheets with technical diagrams, appliance specifications including images, operating instructions and EC declarations.



Operating instructions

Download centre for current operating instructions.



Customer service site and spare part enquiries

This is where you can report any faults that may arise during the guarantee period and request current prices for spare parts.

500

Notes

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Prices quoted exclude VAT and delivery

500

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for
the catering industry

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