

Project: _____ Item: _____



HLXC2N-C24

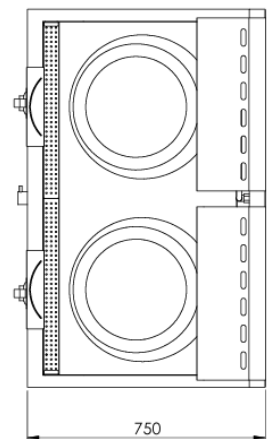
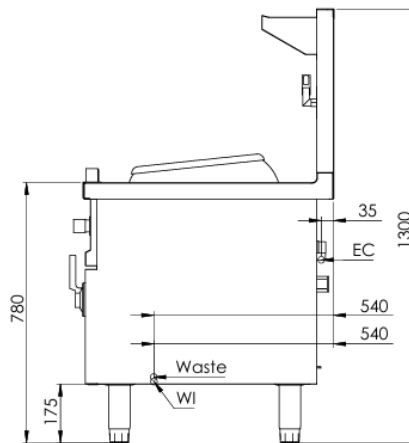
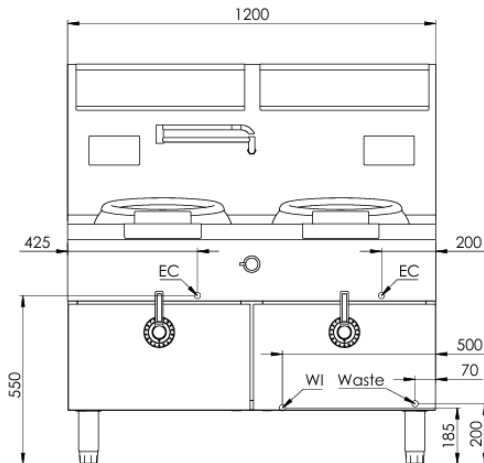
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- One-piece machine pressed top deck - 1.5mm thick
- Seamless microcrystal glass - 350mm
- Professional cooking system incorporates high performance
- High frequency heating coil and magnetic aggregation technology
- Isolated bottom ensures safety and reliability
- Rotary lever handle allowing up to 8 different heating levels
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption and malfunction codes.
- Automatic detection cookware system ensures safer cooking
- Manually operated laundry arm and spindle
- Inclined top deck and waste gutter for ease of cleaning
- Front access to all components makes service easy
- Dual handle induction wok pan provided - 460mm
- Wok holder and one-piece removable shelving provided

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLXC2N-C24	1200	750	1300	100

Connections:

ELECTRICAL CONNECTION (EC)	WATER (WI) (BSP)	WASTE (BSP)	ELECTRICAL SUPPLY REQUIREMENTS				
			VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired or Plug and Lead	1/2" (M)	1" (M)	415	3P+E	50/60	12+12	18

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000** refer to current publications

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1