2-Hob Induction Stove GU

▶ Can be used as floor-standing appliance

▶ Closed base with double door

▶ 2 powerful hobs

✓ Distribution of hobs: 1 x 5 kW | 1 x 3.5 kW

Description

The 2-hob induction stove GU is a space-saving, reliable partner in any kitchen. The glass surface provides sufficient space for cooking and the 8.5 kW total power can be controlled via power stages or temperature. The sub-counter unit has a double door and can be used to store pots and pans.

Features

• Sub-counter unit type:	Leaf door
• Size base unit:	W 400 x D 570 x H 475 mm
• Height adjustable:	830 mm to 860 mm
• Material hob:	Glass ceramic
• Pot recognition:	Yes
• Number of output levels:	10
• Protection class:	IPX4
• Size cerane surface:	W 320 x D 560 mm
• Equipment connection:	3 NAC
• Power load:	8.5 kW | 400 V | 50/60 Hz
• Series:	-
• Type of hobs:	Induction
• Number of hobs:	2
• Distribution of hobs:	1 x 5 kW, 1 x 3.5 kW
• Size hobs:	Ø 260 mm
• Type:	Upright unit
• Operating mode:	Electro

▶ Continue on the next page

Subject to technical modifications and errors.

Code-No. 105764
GTIN 4015613803821

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• Height-adjustable feet:	Yes
• Properties:	Hob control can be switched between power stages and temperature Control via knob, touch
• Including:	4 feet
• Material:	Stainless steel
• Important information:	-
• Size:	W 400 x D 700 x H 860 mm
• Weight:	42.4 kg

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Add on Products

Oven gloves 370

• Properties:	With flame protection With hanger Fabric density: 640 g/m²
• Colour:	Black
• Can be washed:	No
• Heat resistant to:	250 °C
• Length:	370 mm

Code-No. A500511
GTIN 4015613735474

Power cleaner F1L

• Order quantity unit:	1 box (6 bottles)
• Designed for:	Manual cleaning of heavily soiled surfaces Grill, oven and combi steamer cleaning (without cleaning system) Cookers, extractor hoods, tilting frying pans etc.
• Content:	6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Intensive power cleaner F1L

• Order quantity unit:	1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353

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