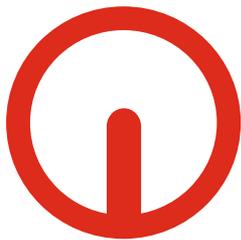


Cooking  
equipment for  
the catering  
industry



# Price LIST 2023



# Berner

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



*Induction*



*modern*



*innovative*



● *energy-saving*

# Contents

		<b>Countertop appliances</b>	<b>Page</b>
<b>Salamander</b>		Terminology explained	4-6
		Salamander	7-10

<b>Beef-Star</b>		Beef-Star high-temperature grill	11-14

<b>Hot-Star</b>		Hot-Star warming ovens	15-18
		Induction stockpot stove	19-20

		<b>Countertop appliances</b>	<b>Page</b>
<b>MINI</b>		MINI series	21-26
		MINI induction range with 1 cooking zone	23
		MINI induction ranges with 2/4 cooking zones	24
		MINI induction wok hob	25
		MINI induction wok hob	26

<b>System 45</b>		Induction ranges & induction wok hobs	27-34
		Boiling pans & bain-maries	34-35
		Induction ranges with 2+4 cooking zones	36-38
		Induction ranges & induction wok hobs	39-40
		Combi-star with top equipment	41-44

<b>Buffet equipment</b>		Tabletop buffet appliances with sensor keypad	45-50
		Chafing dish	49
		Ceran hotplates	50
		Countertop hot & cold appliances	51-52

<b>Radiant hobs</b>		Electric radiant hobs 1, 2 or 4 burners	53-58

		<b>Countertop appliances</b>	<b>Page</b>
<b>Griddles</b>		Flat + high griddle	59-71
		Induction griddles	72-75
		Rustica chargrill	76-77
		Oriental teppanyaki griddles	78
		Beef & burger griddles	79-84

<b>System 60/20</b>		Induction range with 1-4 cooking zones	85-91
		Electric range with 1-4 rings	92-93
		Gas ranges, griddles, chargrill	94-105
		Bain-maries, boiling pans, pasta boilers	106-109
		Deep fat fryers, simmer plates, base units	110-113

<b>System 70/20</b>		Induction range with 1-4 cooking zones	115-119
		Induction wok hob	120
		Bain-maries, boiling pans	121
		Electric range with 1-4 rings	122
		Griddles	123-124

		<b>Free-standing appliances</b>	<b>Page</b>
<b>System 70</b>		Induction ranges with 1-6 cooking zones	125-136
		Electric range with 1-6 rings	137-140
		Gas ranges 1-6 burners	141-145
		Griddles, chargrills, bratt pans	146-155
		Boiling pans, pasta boilers, deep fat fryers	156-169

<b>Multispeed combi bratt pans/boilers</b>		Multispeed	171-173
		Combi bratt pan/boiler	

<b>Tilting combi bratt pan and boiler</b>		Tilting combi bratt pan/boiler	175-177

<b>Electric boiling pan</b>		Electric boiling pan	179-180
		Free-standing appliance	

# Contents

<b>Countertop and free-standing appliances</b>		<b>Page</b>	<b>Built-in appliances</b>		<b>Page</b>		
System 70 top units		Induction	181-187	Gas ranges		Built-in 70 and 80 gas ranges	377-386
		radiant hobs	188-189			1-6 burners	
		Gas appliances	190-193			Built-in gas ranges 85 and 90	387-392
		Griddles, bratt pans, chargrills	194-203			1-6 burners	
		Bain-maries, boiling pans, deep fat fryers	204-212				
Free-standing GV Series Types		Free-standing ranges/special edition models	213-244	Griddles Bratt pans		Stainless steel griddles	393-402
		Induction, radiant hobs, gas				Hard-chrome griddles	403-411
		Griddles, deep fat fryers, boiling pans				Rustica chargrill	412-413
		Bain-maries, Rustica				Built-in induction griddles	415-420
		Customisable dimensions				Bratt pans, multi-purpose bratt pans	421-432
Countertop and free-standing appliances		Deep fat fryers	245-249	Multispeed boiling pans		Multispeed combi bratt pan/boiler	433-435
		Pasta boiler	250-252			Built-in boiling pan	437-438
		Countertop and free-standing appliances					
		Ovens	253-254				
		Countertop appliances					
Induction		<b>Built-in appliances</b>		<b>Built-in appliances</b>		<b>Page</b>	
		Terminology explained	256-260	Built-in pasta boilers		Pasta boilers, automatic basket lift	439-450
		Built-in induction appliances	261-293			Induction pasta boilers	451-455
		Move-Star	294			All-purpose boilers	456-457
		Wok hobs	296-301			Bain-marie	458-460
Built-in appliances with sensor keypad	321-305	Dry-heat bain-maries	461				
Cooking table		LED-LIGHT built-in appliances	307-314	Built-in deep fat fryers		Deep fat fryers, automatic basket lift	463-472
		Built in Kitchen Cooking Tables	315-316			Chip scuttle	473
		Built-in Cooking Table	317-320				
		Induction hotplate	321-326				
		Built-in appliances					
Induction/ radiant hobs		Induction/radiant hobs	327-331	Ovens & warm- ing appliances		Built-in ovens	477-480
		Built-in appliances				Warming drawers	481-489
						Warming cabinets	490
Radiant hobs & hot plates		Built-in radiant hobs	331-360	Saucepans & frying pans		Saucepans and frying pans	493-497
		with sensor keypad	361-364				
		Built-in hotplates	365-374				
		Built-in hot & cold appliances	375-376				

# Induction terminology explained



 <b>punkt star</b>  Round coil Central pan detection	Coil dimensions in mm	Use / characteristics
	∅ 230	Small hobs Suitable for all induction cookware and pans
	∅ 260	Medium and large hobs Suitable for all induction cookware and pans
	∅ 280	Medium and large hobs Suitable for all induction cookware and pans

 <b>punkt star</b>  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

 <b>flächen star</b>  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

 <b>sauteusen star</b>  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)

 <p>Full-surface square coil (4 coils) Pan detection across the whole coil area</p>	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)

 <p>Full-surface coil (8/16 coils)  Pan detection across the whole coil area</p>	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

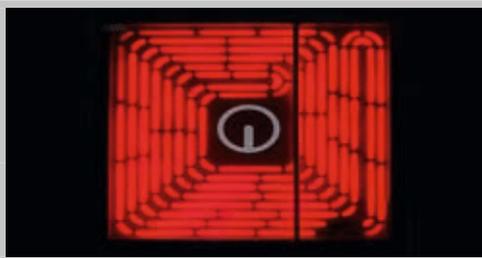
 <p>Coil (1 coil) Pan detection across the whole coil area</p>	Coil dimensions in mm	Use / characteristics
	170 x 240	Only suitable for sauté pans and small cookware
		Power controlled by moving pans around

 <p>Rectangular coil (2 coils) Detection across the whole coil area</p>	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.

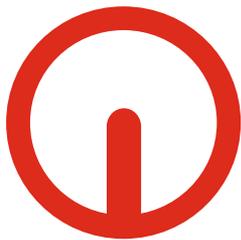


Design	Use / characteristics
Speedstar	Speedstar electronically adjusted by potentiometer – quick, high-performance.
with automatic double ring	A sensor enables the size of the heat zone to be automatically adjusted to the size of the saucepan. The outer ring switches on automatically if required.
With 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

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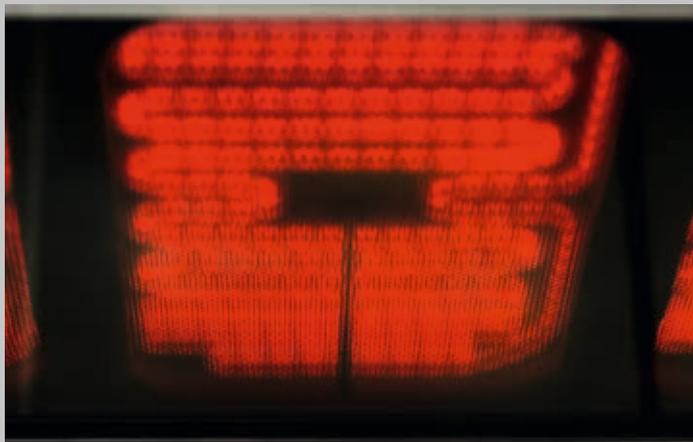


# Berner Light-Star

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

	<b>Salamanders Light-Star</b>  GN 2/3  2 heat zones - full heat zone - left heat zone	<b>Typ</b>	<b>Inner height</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSALH40	220	400x500x525	230 V	3.0 kW	2490,-
		BSALH40TE	220	400x500x525	230 V	3.0 kW	2790,-
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. <b>TE Typs feature automatic plate detection.</b>							

	<b>Salamanders Light-Star</b>  GN 1/1  2 heat zones - full heat zone - central heat zone	<b>Typ</b>	<b>Inner height</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSALH60	220	600x500x525	400 V	4.5 kW	3190,-
		BSALH60TE	220	600x500x525	400 V	4.5 kW	3490,-
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. <b>TE Typs feature automatic plate detection.</b>							

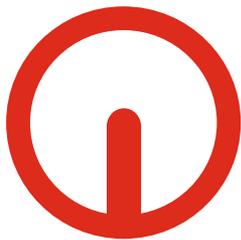
	<b>Salamanders Light-Star</b>  GN 1/1 +  2 heat zones - full heat zone - central heat zone	<b>Typ</b>	<b>Inner height</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSALH75	220	750x500x525	400 V	6.0 kW	3490,-
		BSALH75TE	220	750x500x525	400 V	6.0 kW	3790,-
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. <b>TE Typs feature automatic plate detection.</b>							

	<b>Salamanders</b>  GN 1/1  1 heat zone 3 shelf heights	<b>Typ</b>	<b>Inner height</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSAL1	240	600x400x470	230 V	3.0 kW	2290,-
		WKBSAL1	Optional: CNS wall bracket				350,-
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

		Optional	Description	Price in euro
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial Ø 70 mm	290,-

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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

 <p>Beef-Star Size 1</p> <p>2 heat zones</p> 	<b>Typ</b>	<b>Grid shelf dimensions</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BBFS1	345x345	600x520x630	400 V	10.5 kW	8690,-
	<p>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.</p> <p><b>16 A plug and 20-mm spacer bolt at rear of appliance casing.</b></p>					
	OFCW	Optional: Top of casing cream				500,-
OFW	Optional: Top of casing white				500,-	

 <p>Beef-Star Size 2</p> <p>GN 1/1</p> <p>2 heat zones</p> 	<b>Typ</b>	<b>Grid shelf dimensions</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BBFS2	540x330	800x520x630	400 V	15.8 kW	9990,-
	<p>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.</p> <p><b>32 A plug and 20-mm spacer bolt at rear of appliance casing.</b></p>					
	OFCW	Optional: Top of casing cream				500,-
OFW	Optional: Top of casing white				500,-	

 <p>Beef-Star Mini</p> <p>1 heat zone 4 shelf heights</p>	<b>Typ</b>	<b>Grid shelf dimensions</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BBFSM	310x220	400x360x570	230 V	3.2 kW	3990,-
	<p>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.</p>					

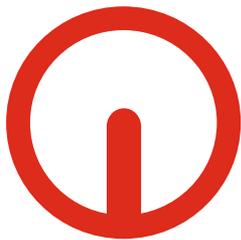
 <p>Beef-Star Mini XL</p> <p>2 heat zones 4 shelf heights</p>	<b>Typ</b>	<b>Grid shelf dimensions</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BBFSMXL	480x220	580x360x570	400 V	4.8 kW	5990,-
	<p>CNS 18/10 casing, 4 different shelf heights. 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.</p>					



## Beef-Star options

		Optional	Description	Price in euro
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial Ø 70 mm	290,-

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## **Hot-Star** Generation II Warming ovens and low-tempera- ture 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

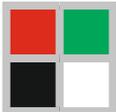
## Hot-Star oven Generation II

	<b>Warming cabinet</b> <b>Hot-Star</b> Capacity 4 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS1	350x570x285	400x650x390	230 V	1.2 kW	3390,-
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.							

	<b>Warming ovens and low-temperature ovens</b> <b>Hot-Star oven</b> Capacity 4 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS1KTS	350x570x285	400x650x390	230 V	1.2 kW	3690,-
<b>Automatic programme with core temperature control</b> 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.							

	<b>Warming cabinet</b> <b>Hot-Star flat</b> Capacity 2 x GN 1/1 - 65 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS2	350x570x195	400x650x300	230 V	1.2 kW	3190,-
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.							

	<b>Warming cabinet</b> <b>Hot-Star with drawer</b> Capacity GN 1/1 - 150 Temperature range 30 ° - 120 °C 130 °C disinfection Countertop, wall-mounted or built-in	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
		BHS2S	350x570x195	400x650x300	230 V	1.2 kW	3790,-
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.							

	<b>Coloured door/ drawer</b> 	<b>Optional</b>	<b>Description</b>	<b>Price</b>
				in euro
		TSFS	Black door RAL 9005	425,-
		TSFW	White door RAL 9003	425,-
		TSFR	Red door RAL 3002	425,-
		TSFG	Green door RAL 6037	425,-
Available for all Hot-Star models				

# Warming ovens and low-temperature ovens

## Hot-Star Mega oven Generation II

	<b>Warming cabinet</b> <b>Hot-Star Mega</b> 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	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHS6	350x570x500	400x650x600	230 V	2.0 kW	4890,-
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.							

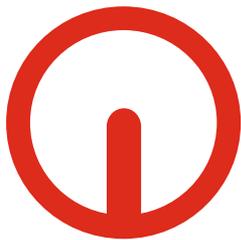
	<b>Warming ovens and</b> <b>low-temperature ovens</b> <b>Hot-Star oven</b> <b>Mega</b> Capacity 6 x GN 1/1 - 65 or 3 x GN 1/1 - 150 Temperature range 30° - 120°C 130°C disinfection Countertop, wall-mounted or built-in	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHS6KTS	350x570x500	400x650x600	230 V	2.0 kW	5290,-
<b>Automatic programme with core temperature control</b> 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.							

	<b>Wall bracket</b> Suitable for use with BHS1, BHS1KTS, BHS2KTS, BHS2, BHS2S, BHS6, BHS6KTS	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
		HSWK	Stainless steel	400x600x350	12.0 kg	550,-

	<b>Trolley</b> Suitable for use with BHS1, BHS1KTS, BHS2KTS, BHS2, BHS2S, BHS6, BHS6KTS	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
		HSTW	Stainless steel	410x600x290	13.0 kg	600,-

	<b>Perforated container</b> Suitable for use with BHS1, BHS1KTS, BHS2KTS, BHS2, BHS2S, BHS6, BHS6KTS	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
		HSBG	Stainless steel	GN 1/1 - 150		580,-
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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industry



## Induction Stockpot stove

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



# Induction & electric stockpot stoves

 <p>Compact induction stockpot stove</p> <p>Ceran glass 468 x 468 x 6 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIHK9	round, 350	480x480x465	400 V	9.0 kW	4790,-
	ITC	Temperature regulation controls up to 250 °C				390,-
	Height adjustable up to 665 mm, with 4 feet. Holds saucepans up to 70 l. capacity. <b>Saucepan base must be wider than Ø 240mm</b>					

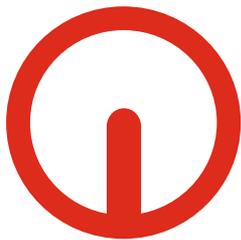
 <p>Mobile compact stockpot stove</p> <p>Ceran glass 468 x 468 x 6 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIHKR9	round, 350	480x520x535	400 V	9.0 kW	4990,-
	ITC	Temperature regulation controls up to 250 °C				390,-
	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 <b>Saucepan base must be wider than Ø 240mm</b>					

 <p>Stainless steel saucepan</p>	<b>Typ</b>	<b>Outer dimensions</b> Ø in mm	<b>Height of saucepan</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
	BHKT	450 mm	460 mm	11.2 kg	70	450,-
	Stainless steel saucepan with lid					

 <p>Traditional electric stockpot stove with cast iron boiling plate</p>	<b>Typ</b>	<b>Simmer plate</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEHK5	round, 400	550x550x500	400 V	5.0 kW	2290,-
	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.					

		<h2>ITC cooking</h2> <p>(Induction Temperature Control)</p> 
		
		
<p>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.</p>		

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

Typ	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	1490,-

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



Typ	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	1390,-
BM3.5	round, 210	340x405x110	230 V	3.5 kW	1490,-
BM5.0	round, 210	340x405x120	400 V	5.0 kW	1990,-
WHF	Optional: Warming function up to 110 °C				150,-

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

Typ	Material	Outer dimensions in mm WxDxH	Weight in kg	Price in euro
WA2	Stainless steel	340x340x60	1.400 kg	250,-



### 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

MINI

 <p>Induction range with 2 cooking zones, back and front Ceran glass 290 x 475 x 4 mm</p> <p> <b>power star</b></p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BM2K3.5	2 x round, 210	340x585x110	230 V	2 x 1.8 = 3.5 kW	1790,-
	<b>1 + 1 Powerstar</b>	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)				
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <p>Induction range with 2 cooking zones, side by side Ceran glass 540 x 290 x 4 mm</p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BM2Q3.5	2 x round, 210	600x380x110	230 V	2 x 1.8 = 3.5 kW	1950,-
	BM2Q6	2 x round, 210	600x380x110	400 V	2 x 3.0 = 6.0 kW	2390,-
	WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <p>Induction range with 4 cooking zones Ceran glass 540 x 475 x 4 mm</p> <p> <b>power star</b></p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BM4K7	4 x round, 210	600x585x110	400 V	4 x 1.8 = 7.0 kW	4790,-
	<b>2 + 2 Powerstar</b>	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)				
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

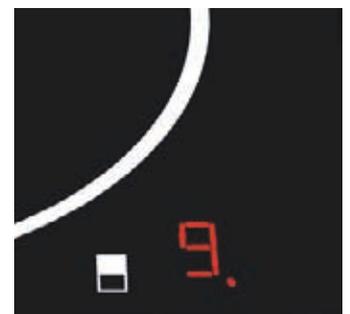


### Display information:

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 <b>without wok</b>	<b>Typ</b>	<b>Coil</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			Ø in mm	in mm WxDxH	in volts	in kW	in euro
		BWM3.5	round, 300	330x380x175	230 V	3.5 kW	1850,-
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .							

	<b>Wok</b> Suitable for use with BWM and WA2	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b>	<b>Weight</b>	<b>Contents</b>	<b>Price</b>
				Ø in mm	in kg	in ltr.	in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		Wok					
	<b>Wok</b> Suitable for use with BWM and WA2	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		Extra-light wok for easy use					

	<b>Wok</b> Suitable for use with BWM and WA2	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b>	<b>Weight</b>	<b>Contents</b>	<b>Price</b>
				Ø in mm	in kg	in ltr.	in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		Wok (non-stick)					
	<b>Wok</b> Suitable for use with BWM and WA2	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok					

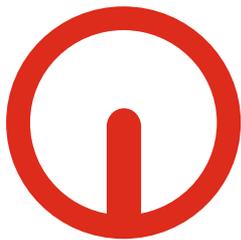
	Silver-effect dial Gold-effect dial	<b>Optional</b>	<b>Description</b>	<b>Price</b>
				in euro
		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

## Small countertop **MINI** induction wok hob

	<p>Induction wok hob with a Ceran glass bowl Wok recess Ø250 mm, wok not included</p>	<b>Typ</b>	<b>Coil</b> Ø in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWMS3.0	round, 250	330x350x160	230 V	3.0 kW	1590,-
		With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .					

	<p>Wok Suitable for use with BWMS3.0</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPLK1	Stainless steel	305 mm	0.900 kg	2 (3)	160,-
		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

Type	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	2150,-
BI1KS3.5	230 round	400x455x120	230 V	3.5 kW	2150,-
BI1KS5	230 round	400x455x120	400 V	5.0 kW	2390,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

 1 week



### **BEST-SELLER**

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

Type	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	2590,-
BWK5	round, 300	400x455x180	400 V	5.0 kW	3090,-
BWK7	round, 300	400x455x180	400 V	7.0 kW	3390,-
BWK8.5RS	round, 300	400x455x180	400 V	8.5 kW	3690,-
ITC	Temperature regulation controls up to 250 °C				390,-

 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

	<p>Induction range with 1 cooking zone Ceran glass 350 x 350 x 4 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11KS2.5	230 round	400x455x120	230 V	2.5 kW	2150,-
		B11KS3.5	230 round	400x455x120	230 V	3.5 kW	2150,-
		B11KS5	230 round	400x455x120	400 V	5.0 kW	2390,-
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.							

	<p>Induction range with 1 cooking zone Ceran glass 350 x 350 x 4 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11K3.5	square 270	400x455x120	230 V	3.5 kW	2390,-
		B11K5	square 270	400x455x120	400 V	5.0 kW	2790,-
		B11K7	square 270	400x455x120	400 V	7.0 kW	3150,-
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				
ITC	Temperature regulation controls up to 250 °C					390,-	
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.							

	<p>Induction range with 1 cooking zone Ceran glass 350 x 350 x 4 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11KF5	square 280 full-surface	400x455x120	400 V	5.0 kW	3090,-
		B11KF7	square 280 full-surface	400x455x120	400 V	7.0 kW	3450,-
		WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.							

	<p>Mega induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		B11K8.5M	square 300	440x500x130	400 V	8.5 kW	3590,-	
		EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C					220,-
		ITC	Temperature regulation controls up to 250 °C					390,-
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.								

# Countertop **high** induction range

 <p>Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm</p> <p><b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11FP3.5	square 270	400x455x180	230 V	3.5 kW	2690,-
	B11FP5	square 270	400x455x180	400 V	5.0 kW	3090,-
	B11FP7	square 270	400x455x180	400 V	7.0 kW	3450,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
	ITC	Temperature regulation controls up to 250 °C				390,-
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.						

 <p>Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm</p> <p>Includes 5-sensor function</p> <p><b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11FF5	square 300 full-surface	400x455x180	400 V	5.0 kW	3690,-
	B11FF7	square 300 full-surface	400x455x180	400 V	7.0 kW	3890,-
	WHF5F/1	Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C				300,-
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.						

 <p>Induction range with 1 cooking zone Ceran glass 388 x 388 x 6 mm</p> <p>Includes 5-sensor function</p> <p><b>sauteusen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11SP	square 320 full-surface	400x455x180	400 V	8.0 kW	4090,-
	WHF5F/1	Optional: Temperature-controlled cooking (Fullrange Hold) up to 250 °C				300,-
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.						

 <p>Top wok stand</p> <p>Suitable for the top of all models except BM2.5, BM3.5 and BM5.0 without wok</p>	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
	WA1	Stainless steel	400x400x60	1.800 kg	295,-

## Countertop induction wok hob

 <p>Induction wok hob with a Ceran glass bowl Recess 300 mm diameter without wok</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BWK2.5	round, 300	400x455x180	230 V	2.5 kW	2590,-
	BWK3.5	round, 300	400x455x180	230 V	3.5 kW	2590,-
	BWK5	round, 300	400x455x180	400 V	5.0 kW	3090,-
	BWK7	round, 300	400x455x180	400 V	7.0 kW	3390,-
	BWK8.5RS	round, 300	400x455x180	400 V	8.5 kW	3690,-
	<b>Danger! Extremely high power. Do not use if inexperienced!</b>					
ITC Temperature regulation controls up to 250 °C						390,-
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>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BW2K10	2 x round, 300	800x455x180	400 V	2 x 5.0 = 10.0 kW	5690,-
	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 Recess 300 mm diameter without wok</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BFW3.5	round, 300	400x665x120	230 V	3.5 kW	2790,-
	BFW5	round, 300	400x665x120	400 V	5.0 kW	3390,-
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 Recess 300 mm diameter without wok</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BFWH3.5	round, 300	400x600x200	230 V	3.5 kW	3190,-
	BFWH5	round, 300	400x600x200	400 V	5.0 kW	3590,-
	BFWH7	round, 300	400x600x200	400 V	7.0 kW	3790,-
	ITC Temperature regulation controls up to 250 °C					
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	Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
		Wok, <b>WPR1ITC required for ITC</b>					
	Wok Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC required for ITC</b>					

	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
		Non-stick wok. <b>WPA1ITC required for ITC</b>					
	Wok Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
		AKS	Supplement for silver-effect dial, per unit	35,-
AKG	Supplement for gold-effect dial, per unit	55,-		



### 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

	<p>Large induction wok hob with a Ceran glass bowl Wok recess 400 mm diameter without wok</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWBK9	round, 400	500x555x240	400 V	9.0 kW	5490,-	
		ITC	Temperature regulation controls up to 250 °C					390,-
		With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.						

	<p>Wok Suitable for use with BWBK9</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	480,-
		WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	500,-
Wok for large wok hob, WPR2ITC required for ITC							
	<p>Wok Suitable for use with BWBK9</p>	WPS2	Steel	470 mm	1.900 kg	5 (9)	210,-
		Wok for large wok hob, also suitable for ITC					

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

	<p>Boiling pans/bain-maries GN 2/3-150</p> <p>3 power settings for energy-saving operation.</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUK6	1 heat zone	400x455x180	400 V	6.0 kW	2490,-
		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.							

	<p>Container set Suitable for use with BUK6</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKSET45			420,-
		Comprising 4 pasta baskets:		4 x GN1/6	each measuring 143 x 163 x 160 mm

## Boiling pans/bain-maries

	<b>Boiling pans</b> GN 1/1-150  3 power settings for energy-saving operation.	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUKH1/1	1 heat zone	400x600x200	400 V	7.0 kW	2290,-
		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.					

	<b>Bain-marie</b> GN 1/1-150  indirect heat for easy cleaning	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBH1/1	1 heat zone	400x600x200	230 V	1.8 kW	1490,-
		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.					

	<b>Sous-vide cooker</b> GN 1/1-150  Temperature range 30 °- 90 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSVH1/1	1 heat zone	400x600x200	230 V	3.0 kW	2990,-
		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



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B12K3.5	2 x round, 210	400x665x120	230 V	2 x 1.8 = 3.5 kW	3190,-
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)				150,-
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



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B12K7	2 x 230 round	400x665x120	400 V	2 x 3.5 = 7.0 kW	4290,-
B12K10	2 x 230 round	400x665x120	400 V	2 x 5.0 = 10.0 kW	4590,-
WHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				150,-
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



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B12KT10	2 x round, 260	400x765x120	400 V	2 x 5.0 = 10.0 kW	5390,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
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



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
B12KH3.5	2 x round, 210	400x600x200	230 V	2 x 1.8 = 3.5 kW	3490,-
1 + 1 Powerstar	2 x 1.8 kW per cooking zone or 1 x 3.5 kW at the front				
B12KH7	2 x 230 round	400x600x200	400 V	2 x 3.5 = 7.0 kW	4390,-
B12KH10	2 x 230 round	400x600x200	400 V	2 x 5.0 = 10.0 kW	4990,-
WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				150,-
With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display PQC.					

## Flex countertop induction range

 <p><b>Flex</b></p>	<p>Induction range with 2 hobs, back and front Ceran glass 350 x 560 x 6 mm</p> <p><b>punkt star</b></p>	<b>Type</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B12K7FL	2 x square 250	400x665x120	400 V	2 x 3.5 = 7.0 kW	4690,-
		B12K10FL	2 x square 250	400x665x120	400 V	2 x 5.0 = 10.0 kW	4990,-
<p>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.</p>							

## Flex accessories

	<p>Top griddle pan with removable splash guard</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Type</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL500	284x504x20	approx. 290x510 (560 with handles)	1490,-
		BGAFLR500	284x504x20	290x510 (560 with handles)	1690,-
<p>Ridged cooking surface</p>					

	<p>Top roasting pan Pan height 100 mm</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Type</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL500	284x504x60	approx. 290x510 (560 with handles)	1690,-

	<p>Top pasta pan (light)</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Type</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
<p>incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.</p>					

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



Induction range with  
2 cooking zones,  
side by side  
Ceran glass  
650 x 350 x 6 mm



Typ	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	4490,-
BI2KQ10	2 x 230 round	700x455x120	400 V	2 x 5.0 = 10.0 kW	4990,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,- (Price per cooking zone)

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  
650 x 350 x 6 mm



Typ	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	5990,-
WHF5F/2	Optional: <b>Temperature-controlled cooking</b> (Fullrange Hold) up to 250 °C with 5-sensor function (all cooking zones)				600,-

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  
650 x 560 x 6 mm



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4KT14K	4 x 230 round	700x665x120	400 V	4 x 3.5 = 14.0 kW	8090,-
BI4KT20K	4 x 230 round	700x665x120	400 V	4 x 5.0 = 20.0 kW	9290,-
WHF	Optional: Warming function up to 110 °C				150,- (Price per cooking zone)

With fully adjustable power controls and digital displays beneath the glass. Fitted with plug. Integrated Pan Quality Control display **PQC**. **With 32 A plug.**



Silver-effect dial  
Gold-effect dial

Optional	Description	Price in euro
AKS	Supplement for silver-effect dial, per unit	35,-
AKG	Supplement for gold-effect dial, per unit	55,-

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

 <p>Induction range with 1 cooking zone Ceran glass 350 x 350 x 4 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11K3.5T	square 270	400x455x120	230 V	3.5 kW	2590,-
	B11K5T	square 270	400x455x120	400 V	5.0 kW	2990,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
	ITC	Temperature regulation controls up to 250 °C				390,-
With sensor keypad and digital display in a panel beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <p>Induction range with 1 cooking zone Ceran glass 350 x 350 x 4 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	B11KF5T	square 280 full-surface	400x455x130	400 V	5.0 kW	3290,-	
	WHF5F/1	Optional: <b>Temperature-controlled cooking</b> (Fullrange Hold) up to 250 °C with 5-sensor function				300,-	
	With sensor keypad and digital display in a panel beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <p>Top wok stand Suitable for use with the B11K and B11KF without wok</p>	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
	WA1	Stainless steel	400x400x60	1.800 kg	295,-



### 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

Typ	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	2790,-
BWK3.5T	round, 300	400x455x180	230 V	3.5 kW	2790,-
BWK5T	round, 300	400x455x180	400 V	5.0 kW	3290,-
BWK7T	round, 300	400x455x180	400 V	7.0 kW	3590,-
ITC	Temperature regulation controls up to 250 °C				390,-
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

Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
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)	170,-
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
Extra-light wok for easy use. WPL1ITC required for ITC					



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

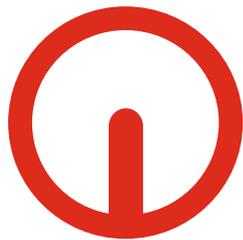
Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. WPA1ITC required for ITC					



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

WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
Wok, also suitable for ITC					

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 <b>COMBI-STAR</b> Ceran glass 350 x 350 x 6 mm</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11K3.5TK	square 270	400x455x120	230 V	3.5 kW	2690,-
	B11K5TK	square 270	400x455x120	400 V	5.0 kW	3090,-
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>	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
	BAG	300 x 300	405x400x45 (90)	1390,-
	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>	<b>Typ</b>	<b>Inner dimensions</b> in GN	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
	BAP	GN2/3-150	405x400x170 (215)	1750,-
	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 B11K without wok</p>	<b>Typ</b>	<b>Material</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Weight</b> in kg	<b>Price</b> in euro
	WA1	Stainless steel	400x400x60	1.800 kg	295,-

## COMBI-STAR accessories

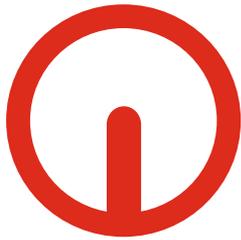
	<b>Pasta basket GN1/6</b> Suitable for use with BAP	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/6K	143x163x160	95,-
		1 pasta basket with handle		

	<b>Individual portion pasta basket</b> Suitable for use with BAP	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/3K	298x163x160	149,-
		1 pasta basket with 2 handles		

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
Wok, <b>WPR1ITC</b> required for ITC							
	<b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC</b> required for ITC					

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. <b>WPA1ITC</b> required for ITC							
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

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

	<p>Single-zone induction hotplate Ceran glass 388 x 388 x 4 mm</p> <p>Carcass CNS 18/10</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BI1W	square 270	393x393x100	230 V	1.0 kW	2090,-	
		Induction hotplate up to 100°C						
		<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.</p>						

	<p>Single-zone induction hotplate Black Ceran glass 388 x 388 x 4 mm</p> <p>Black CNS 18/10 carcass</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BI1WS	square 270	393x393x100	230 V	1.0 kW	2390,-	
		Induction hotplate up to 100°C						
		<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.</p>						

	<p>Single-zone induction hotplate White Ceran glass 388 x 388 x 4 mm</p> <p>White CNS 18/10 carcass</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BI1WW	square 270	393x393x100	230 V	1.0 kW	2390,-	
		Induction hotplate up to 100°C						
		<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.</p>						

Connection option:  
3 x 1.0 kW appliances per socket



# Countertop induction hotplate with sensor keypad

 <p>2-zone induction hotplate Ceran glass 388 x 388 x 4 mm</p> <p>Carcass CNS 18/10</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	B11FW	square 300	393x393x100	230 V	1.5 kW	2390,-	
	Induction hotplate up to 100°C						
	<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.          Right- and left-hand temperatures can be controlled separately.</p>						

 <p>2-zone induction hotplate Black Ceran glass 388 x 388 x 4 mm</p> <p>Carcass CNS 18/10 black</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	B11FWS	square 300	393x393x100	230 V	1.5 kW	2690,-	
	Induction hotplate up to 100°C						
	<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.          Right- and left-hand temperatures can be controlled separately.</p>						

 <p>2-zone induction hotplate White Ceran glass 388 x 388 x 4 mm</p> <p>Carcass CNS 18/10 white</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	B11FWW	square 300	393x393x100	230 V	1.5 kW	2690,-	
	Induction hotplate up to 100°C						
	<p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></p> <p>With wipe-control sensor keypad and digital display. Fitted with plug.          Right- and left-hand temperatures can be controlled separately.</p>						

Induction hotplate:  
Induction chafing dish



## Countertop GN 1/1 induction hotplates with sensor keypad

 <p>Induction hotplate with 2 zones, back and front GN1/1 Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI2W	260x460	330x530x100	230V	1.5 kW	2490,-	
	Induction hotplate up to 100°C						
	WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> 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.							
 <p>Induction hotplate with 2 zones, back and front GN1/1 Black Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10 black</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI2WS	260x460	330x530x100	230V	1.5 kW	2790,-	
	Induction hotplate up to 100°C						
	WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> 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.							
 <p>Induction hotplate with 2 zones, back and front GN1/1 White Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10 white</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI2WW	260x460	330x530x100	230V	1.5 kW	2790,-	
	Induction hotplate up to 100°C						
	WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> 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

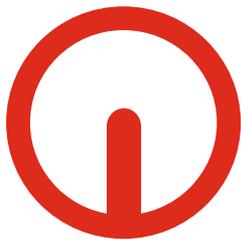
### Radiant Ceran hobs

	<b>Electric hotplate</b> 1 heat zone 1/1 Ceran glass 320 x 520 x 4 mm Carcass CNS 18/10 Heating element 290 x 450 mm	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BAWH1	30 to 110°C	330x530x100	230 V	1.0 kW	1290,-
		BAWH1S	50 to 150°C	330x530x100	230 V	1.0 kW	1290,-
Panel contains thermostat and ON lamp. Fitted with plug.							

	<b>Electric hotplate</b> 1 heat zone 2/1 Ceran glass 650 x 520 x 4 mm Carcass CNS 18/10 heating element 612 x 450 mm	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BAWH2	30 to 110°C	660x530x100	230 V	1.5 kW	1790,-
		BAWH2S	50 to 150°C	660x530x100	230 V	1.5 kW	1790,-
Panel contains thermostat and ON lamp. Fitted with plug.							

	<b>Electric hotplate</b> 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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BAWH3	30 to 110°C	980x530x100	230 V	2.5 kW	2390,-
		BAWH3S	50 to 150°C	980x530x100	230 V	2.5 kW	2390,-
Panel contains thermostat and ON lamp. Fitted with plug.							

Cooking  
equipment for  
the catering  
industry



# Hot&Cold

Countertop appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

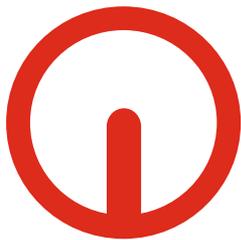


# Countertop appliances **Hot & cold GN 1/1**



	<p><b>Hot &amp; cold countertop appliance GN1/1</b> Ceran glass 340 x 540 x 4 mm Carcass CNS 18/10</p> <p>Temperature range -6 °C to +140 °C</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in W</p>	<p><b>Price</b> in euro</p>
		<p>BAHC1</p> <p>350x550x200</p> <p>230V</p> <p>850 W</p> <p>3690,-</p> <p>With keypad and digital display. Fitted with plug. R134A refrigerant</p> <p><b>*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***</b></p>				
	<p><b>Hot &amp; cold countertop appliance GN1/1</b> Black Ceran glass 340 x 540 x 4 mm Black CNS 18/10 carcass</p> <p>Temperature range -6 °C to +140 °C</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in W</p>	<p><b>Price</b> in euro</p>
		<p>BAHC1S</p> <p>350x550x200</p> <p>230V</p> <p>850 W</p> <p>3990,-</p> <p>With keypad and digital display. Fitted with plug. R134A refrigerant</p> <p><b>*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***</b></p>				
	<p><b>Hot &amp; cold countertop appliance GN1/1</b> White Ceran glass 340 x 540 x 4 mm White CNS 18/10 carcass</p> <p>Temperature range -6 °C to +140 °C</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in W</p>	<p><b>Price</b> in euro</p>
		<p>BAHC1W</p> <p>350x550x200</p> <p>230V</p> <p>850 W</p> <p>3990,-</p> <p>With keypad and digital display. Fitted with plug. R134A refrigerant</p> <p><b>*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***</b></p>				

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 Ceran glass 290 x 290 x 4 mm</p>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BMS	round, 210	340x405x110	230 V	2.3 kW	590,-
	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>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS1C	230 round	400x455x120	230 V	2.5 kW	690,-
	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>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS1PQ	square 240	400x455x120	230 V	3.0 kW	875,-
	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>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS1P	square 270	400x455x180	400 V	4.0 kW	1390,-
	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

Typ	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	990,-
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

Typ	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	1090,-
BS2SQP	2 x round, 210	600x380x110	400 V	2 x 2.3 = 4.6 kW	1290,-
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

Typ	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	2090,-
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	45,-

### 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>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS2PC	2 x 230 round	400x665x120	400 V	2 x 3.0 = 6.0 kW	1790,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

	<p>System 45 electric range with radiant elements 2 cooking zones back and front Ceran glass 350 x 560 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS2HPC	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2090,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

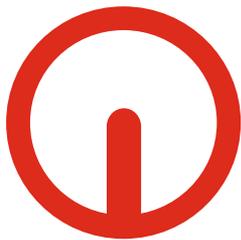
	<p>System 45 electric range with radiant elements 2 cooking zones side by side Ceran glass 650 x 350 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS2PQ	2 x 230 round	700x455x120	400 V	2 x 3.0 = 6.0 kW	1890,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

	<p>System 45 electric range with radiant elements 4 cooking zones Ceran glass 650 x 560 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS4SPK		700x665x120	400 V	= 9.4 kW	2890,-
		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	3090,-		
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with <b>32 A plug</b>.</p>							

## Countertop radiant hob accessories

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
	Ceramic scraper	AKS	Supplement for silver-effect dial, per unit	35,-
	Ceramic scraper	PCS	Ceramic scraper	10,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25,-
			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

	<b>Griddle</b> Cooking surface 320 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA40	1 heat zone	400x660x120	230 V	3.5 kW	3390,-
		BGA40S	1 heat zone	400x660x120	400 V	4.5 kW	3390,-
		BGA40S <b>Speed</b>	1 heat zone	400x660x120	400 V	5.6 kW	4290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Griddle</b> Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAR40	1 heat zone	400x660x120	230 V	3.5 kW	3690,-
		BGAR40S	1 heat zone	400x660x120	400 V	4.5 kW	3690,-
		BGAR40S <b>Speed</b>	1 heat zone	400x660x120	400 V	5.6 kW	4590,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Griddle</b> Cooking surface 420 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA50	2 heat zones	500x660x120	400 V	6.0 kW	4250,-
		BGA50 <b>Speed</b>	2 heat zones	500x660x120	400 V	7.6 kW	5250,-
		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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>					

### 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

Typ	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	4690,-
BGA60Speed	2 heat zones	600x660x120	400 V	9.4 kW	5790,-

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

Typ	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	4990,-
BGA60HSpeed	2 heat zones	600x660x120	400 V	9.4 kW	6090,-

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

Typ	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	5190,-
BGAR60Speed	2 heat zones	600x660x120	400 V	9.4 kW	6290,-

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

	<b>Griddle</b> Cooking surface 720 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA80	2 heat zones	800x660x120	400 V	10.5 kW	5590,-
		BGA80Speed	2 heat zones	800x660x120	400 V	13.4 kW	6890,-
<b>Speed with 32 A plug</b>  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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Griddle</b> 1/2 of cooking sur- face ridged 720 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA80H	2 heat zones	800x660x120	400 V	10.5 kW	5890,-
		BGA80HSpeed	2 heat zones	800x660x120	400 V	13.4 kW	7190,-
<b>Speed with 32 A plug</b>  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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Griddle</b> Cooking surface 920 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA100	2 heat zones	1000x660x120	400 V	10.5 kW	5990,-
		BGA100Speed	2 heat zones	1000x660x120	400 V	17.4 kW	7490,-
<b>Speed with 32 A plug</b>  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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Griddle</b> 1/2 of cooking sur- face ridged 920 x 520 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA100H	2 heat zones	1000x660x120	400 V	10.5 kW	6290,-
		BGA100HSpeed	2 heat zones	1000x660x120	400 V	17.4 kW	7790,-
<b>Speed with 32 A plug</b>  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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

## Countertop flat electric griddle

	<p><b>Griddle</b> Cooking surface 350 x 325 mm, Hard-plated stain- less steel, leakproof welding</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGA40/45	1 heat zone	400x455x120	230 V	3.0 kW	2490,-
		<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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					

	<p><b>Griddle</b> Cooking surface 550 x 325 mm, Hard-plated stain- less steel, leakproof welding</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGA60/45	1 heat zone	600x455x120	400 V	5.0 kW	3690,-
		<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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					

	<p><b>Griddle</b> Cooking surface 750 x 325 mm, Hard-plated stain- less steel, leakproof welding</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGA80/45	2 heat zones	800x455x120	400 V	7.0 kW	4890,-
		<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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					

## Electric griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	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	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

### Details

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



## Countertop high electric griddle

	<p><b>Electric griddle</b> Cooking surface 320 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHA40	1 heat zone	400x600x200	230 V	3.5 kW	3290,-
		BGHA40S	1 heat zone	400x600x200	400 V	4.5 kW	3290,-
		BGHA40Speed	1 heat zone	400x600x200	400 V	5.6 kW	4190,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>							

	<p><b>Electric griddle</b> Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAR40	1 heat zone	400x600x200	230 V	3.5 kW	3590,-
		BGHAR40S	1 heat zone	400x600x200	400 V	4.5 kW	3590,-
		BGHAR40Speed	1 heat zone	400x600x200	400 V	5.6 kW	4490,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>							

	<p><b>Electric griddle</b> Cooking surface 420 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHA50	2 heat zones	500x600x200	400 V	6.0 kW	3990,-
		BGHA50Speed	2 heat zones	500x600x200	400 V	7.6 kW	4990,-
		<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

### 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

 <p><b>Electric griddle</b> Cooking surface 520 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGHA60	2 heat zones	600x600x200	400 V	7.5 kW	4550,-
	BGHA60Speed	2 heat zones	600x600x200	400 V	9.4 kW	5650,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>						

 <p><b>Electric griddle</b> 1/3 of cooking sur- face ridged 520 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGHA60G	2 heat zones	600x600x200	400 V	7.5 kW	4850,-
	BGHA60GSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5950,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>						

 <p><b>Electric griddle</b> 1/2 of cooking sur- face ridged 520 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGHA60H	2 heat zones	600x600x200	400 V	7.5 kW	4850,-
	BGHA60HSpeed	2 heat zones	600x600x200	400 V	9.4 kW	5950,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>						

 <p><b>Electric griddle</b> Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGHAR60	2 heat zones	600x600x200	400 V	7.5 kW	5050,-
	BGHAR60Speed	2 heat zones	600x600x200	400 V	9.4 kW	6150,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>						

# Countertop high electric griddle

	<p><b>Electric griddle</b> Cooking surface 720 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGHA80	2 heat zones	800x600x200	400 V	10.5 kW	5390,-
		BGHA80Speed	2 heat zones	800x600x200	400 V	13.4 kW	6690,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

	<p><b>Electric griddle</b> 1/2 of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGHA80H	2 heat zones	800x600x200	400 V	10.5 kW	5690,-
		BGHA80HSpeed	2 heat zones	800x600x200	400 V	13.4 kW	6990,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

	<p><b>Electric griddle</b> Cooking surface 920 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGHA100	2 heat zones	1000x600x200	400 V	10.5 kW	5790,-
		BGHA100Speed	2 heat zones	1000x600x200	400 V	17.4 kW	7290,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

	<p><b>Electric griddle</b> 1/2 of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGHA100H	2 heat zones	1000x600x200	400 V	10.5 kW	6090,-
		BGHA100HSpeed	2 heat zones	1000x600x200	400 V	17.4 kW	7590,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

## Electric griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Ridged surface	OR	Ridged surface as required	<b>***UPON REQUEST***</b>
			1/3, 1/2 or fully ridged	<b>Delivery 6-8 weeks</b>
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

### Aluminium block heat storage technology

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



## Countertop deep electric griddle

	<b>Hard-plated electric bratt pan</b> Cooking surface 340 x 540 mm  Pan height 60 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHA40T	1 heat zone	400x600x200	400 V	4.5 kW	3290,-
		BGHA40T <b>Speed</b>	1 heat zone	400x600x200	400 V	5.8 kW	4190,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Hard-plated electric bratt pan</b> Cooking surface 540 x 540 mm  Pan height 60 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHA60T	2 heat zones	600x600x200	400 V	7.5 kW	4990,-
		BGHA60T <b>Speed</b>	2 heat zones	600x600x200	400 V	9.8 kW	6090,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Accessories for</b>  BGHA40T BGHA60T	<b>N.B.:</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
	<b>Teflon plug</b> Suitable for use with the deep griddle	TAS110	Teflon plug 60 x 110 x 60(40) mm	180,-
	<b>Food turner</b> <b>Cleaning set</b> Suitable for use with all griddles	WS RSE	Food turner 90 x 280 mm Stainless steel cleaning set (2 scouring pads)	34,- 6,-
	<b>CNS splash guard</b> Suitable for use with the deep griddle	BSSB40 BSSB60	removable, fits bratt pan and deep griddle removable, fits bratt pan and deep griddle	240,- 320,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS AKG	Supplement for silver-effect dial, per unit Supplement for gold-effect dial, per unit	35,- 55,-



## 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

	<b>Induction griddles</b> Cooking surface 550 x 325 mm, Plated stainless steel, leakproof welding  Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGI60/45	1 heat zone	600x455x180	230 V	3.5 kW	4690,-
		BGI60/45S	1 heat zone	600x455x180	400 V	5.0 kW	4990,-
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



Heat-up time in minutes standby–200 °C



## 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

Typ	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	4590,-
BGHI40S	1 heat zone	400x600x200	400 V	5.0 kW	4990,-

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

Typ	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	7990,-

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

Typ	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	8290,-

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

	<p>Induction griddles Cooking surface 720 x 520 mm, Griddle material Plated stainless steel</p> <p>Temperature range 70 ° - 250 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BGHI80	2 heat zones	800x600x200	400 V	10.0 kW	9190,-	
		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.						

	<p>Induction griddles 1/2 of cooking surface ridged 720 x 520 mm, Griddle material Plated stainless steel</p> <p>Temperature range 70 ° - 250 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BGHI80H	2 heat zones	800x600x200	400 V	10.0 kW	9490,-	
		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.						

	<p>Teflon plug Suitable for use with griddles</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		TAS	Teflon plug	155,-
	<p>Food turner Cleaning set Suitable for use with all griddles</p>	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	<p>Scraper for ridged griddle</p>	PCSBG	Scraper for ridged griddle	185,-
	<p>Silver-effect dial Gold-effect dial</p>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

## Rustica countertop chargrill

	<p>Rustica chargrills Cooking surface 300 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRHA40	1 heat zone	400x600x200	230 V	3.4 kW	2890,-
		BRHA40S	1 heat zone	400x600x200	400 V	4.0 kW	2990,-
<p>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.</p>							

	<p>Rustica chargrills Cooking surface 600 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRHA70	2 heat zones	700x600x200	400 V	6.4 kW	4490,-
		<p>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.</p>					

Non-stick cast-iron cooking grid

Removable



## Rustica countertop lava-rock chargrill

 <p>Rustica lava-rock chargrill Cooking surface 300 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLHA40S	1 heat zone	400x600x200	400 V	7.0 kW	3990,-
	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				68,-

 <p>Rustica lava-rock chargrill Cooking surface 600 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLHA70	2 heat zones	700x600x200	400 V	14.0 kW	5190,-
	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 <b>32 A plug</b> .					
	BLS7	7 kg lava rocks				68,-



## Countertop **oriental** teppanyaki griddle

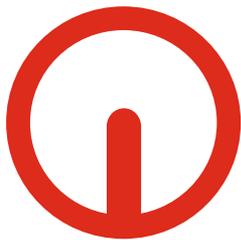
 <p>Hard chrome-plated oriental teppanyaki griddle Cooking surface 520 x 520 mm, Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGAX60C	2 heat zones	600x600x200	400 V	7.5 kW	4190,-
<p>Cooking 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 food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with plug.</p>						

 <p>Hard chrome-plated oriental teppanyaki griddle Cooking surface 1120 x 520 mm, Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGAX120C	3 heat zones	1200x600x200	400 V	16.5 kW	6690,-
Optional: Power reduction				***UPON REQUEST***		
<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 food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with 32A plug.</p>						

 <p>Hard chrome-plated oriental teppanyaki griddle Cooking surface 1320 x 520 mm, Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGAX140C	3 heat zones	1400x600x200	400 V	19.5 kW	7490,-
Optional: Power reduction				***UPON REQUEST***		
<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 food turner and stainless steel scouring pad. Does not include Teflon plug, does not include splash guard. Fitted with 32A plug.</p>						

 <p>Splash guard Suitable for use with the Oriental teppanyaki griddle</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	BSS60C	Splash guard for BGAX60C	310,-
	BSS120C	Splash guard for BGAX120C	460,-
	BSS140C	Splash guard for BGAX140C	530,-

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

 <p>Electric griddle Smooth cooking surface 920 x 520 mm, <b>hard chrome-plated</b></p> <p>Temperature range <b>50° - 250°C</b></p>	<p><b>Type</b></p> <p>BGHAC100</p>	<p><b>Details</b></p> <p>2 heat zones</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>1000x600x200</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>13.5 kW</p>	<p><b>Price</b> in euro</p> <p>5590,-</p>
	<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>					
 <p>Electric griddle 1/3 of cooking surface ridged 920 x 520 mm, <b>hard chrome-plated</b></p> <p>Temperature range <b>50° - 250°C</b></p>	<p><b>Type</b></p> <p>BGHAC100G</p>	<p><b>Details</b></p> <p>2 heat zones</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>1000x600x200</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>13.5 kW</p>	<p><b>Price</b> in euro</p> <p>5890,-</p>
	<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 <b>32A plug</b>.</p>					
 <p>Electric griddle 1/2 of cooking surface ridged 920 x 520 mm, <b>hard chrome-plated</b></p> <p>Temperature range <b>50° - 250°C</b></p>	<p><b>Type</b></p> <p>BGHAC100H</p>	<p><b>Details</b></p> <p>2 heat zones</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>1000x600x200</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>13.5 kW</p>	<p><b>Price</b> in euro</p> <p>5890,-</p>
	<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>					
 <p>Electric griddle Smooth cooking surface 1120 x 520 mm, <b>Hard chrome-plated</b></p> <p>Temperature range <b>50° - 250°C</b></p>	<p><b>Type</b></p> <p>BGHAC120</p>	<p><b>Details</b></p> <p>3 heat zones</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>1200x600x200</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>16.5 kW</p>	<p><b>Price</b> in euro</p> <p>6790,-</p>
	<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>					

## Countertop **beef & burger** griddle

	<p>Electric griddle 1/3 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Type</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAC120G	3 heat zones	1200x600x200	400 V	16.5 kW	7090,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle 1/2 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Type</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAC120H	3 heat zones	1200x600x200	400 V	16.5 kW	7090,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle Smooth cooking surface 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Type</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAC140	3 heat zones	1400x600x200	400 V	19.5 kW	7590,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle 1/3 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Type</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAC140G	3 heat zones	1400x600x200	400 V	19.5 kW	7890,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle 1/2 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Type</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHAC140H	3 heat zones	1400x600x200	400 V	19.5 kW	7890,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

## Free-standing beef & burger griddle



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

Temperature range  
**50° - 250°C**

Typ	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	6550,-
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 <b>32A plug</b> . <b>Delivery 6 weeks</b>					



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

Temperature range  
**50° - 250°C**

Typ	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	6850,-
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 <b>32A plug</b> . <b>Delivery 6 weeks</b>					



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

Temperature range  
**50° - 250°C**

Typ	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	6850,-
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 <b>32A plug</b> . <b>Delivery 6 weeks</b>					



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

Temperature range  
**50° - 250°C**

Typ	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	7940,-
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 <b>32A plug</b> . <b>Delivery 6 weeks</b>					

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

	<p>Electric griddle 1/3 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGDC120G	3 heat zones	1200x600x850	400 V	16.5 kW	8240,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle 1/2 of cooking surface ridged 1120 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGDC120H	3 heat zones	1200x600x850	400 V	16.5 kW	8240,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle Smooth cooking surface 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGDC140	3 heat zones	1400x600x850	400 V	19.5 kW	8840,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

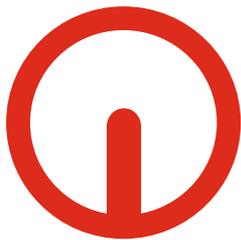
	<p>Electric griddle 1/3 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGDC140G	3 heat zones	1400x600x850	400 V	19.5 kW	9140,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

	<p>Electric griddle 1/2 of cooking surface ridged 1320 x 520 mm, Hard chrome-plated</p> <p>Temperature range 50° - 250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGDC140H	3 heat zones	1400x600x850	400 V	19.5 kW	9140,-
<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 <b>32A plug</b>. <b>Delivery 6 weeks</b></p>							

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

		Optional	Description	Price in euro
	<b>Teflon plug</b> Suitable for use with griddles	TAS	Teflon plug	155,-
	<b>Food turner</b> <b>Cleaning set</b> Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
	<b>Scraper for ridged griddle</b>	RSE	Stainless steel cleaning set (2 scouring pads)	6,-
		PCSBG	Scraper for ridged griddle	185,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11KTT3.5	square 270	400x600x200	230 V	3.5 kW	3290,-
	B11KTT5	square 270	400x600x200	400 V	5.0 kW	3690,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
	<b>ITC</b>	<b>Temperature regulation controls up to 250 °C</b>				<b>390,-</b>
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <p>Induction range with 1 cooking zone Ceran glass 350 x 560 x 6 mm</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B11KTT5F	square 280 full-surface	400x600x200	400 V	5.0 kW	4190,-
	B11KTT7F	square 280 full-surface	400x600x200	400 V	7.0 kW	4490,-
	WHF5F/1	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function				300,-
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .					

 <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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	B11KTT3.5GN	260x460 rectangular	400x600x200	230 V	3.5 kW	3790,-	
	WHF	Optional: Warming function up to 110 °C				150,-	
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .						

 <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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BIW1KTT3.5GN	260x460 rectangular	400x600x200	230 V	1.5 kW	3190,-	
	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

System 60/20

 <p>Induction range with 2 cooking zones, back and front Ceran glass 350 x 560 x 6 mm</p> <p> <b>power star</b>  <b>punkt star</b></p>	Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2KTT3.5 <b>Powerstar</b> 2 x 1.8 kW or 1 x 3.5 kW at the front	2 x 230 round	400x600x200	230 V	2 x 1.8 = 3.5 kW	3790,-
	BI2KTT7	2 x 230 round	400x600x200	400 V	2 x 3.5 = 7.0 kW	4990,-
	BI2KTT10	2 x 230 round	400x600x200	400 V	2 x 5.0 = 10.0 kW	5390,-
	WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				150,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones) Cannot be included on Powerstar Typs				800,-
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 4 cooking zones Ceran glass 550 x 560 x 6 mm</p> <p> <b>punkt star</b></p>	Typ	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	8690,-
	BI4KTT20	4 x 230 round	600x600x200	400 V	4 x 5.0 = 20.0 kW	9490,-
	WHF	Optional: Warming function up to 110 °C (Price per cooking zone)				150,-
	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.					

		<h3>ITC cooking</h3> <p>(Induction Temperature Control)</p> <p>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.</p>	
			
			



**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

 <p><b>Flex</b></p>	<p>Flex induction range with 2 cooking zones, back and front Ceran glass 350 x 560 x 6 mm</p> 	<p><b>Type</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		B12KTT7FL	2 x square 250	400x600x200	400 V	2 x 3.5 = 7.0 kW	5490,-
		B12KTT10FL	2 x square 250	400x600x200	400 V	2 x 5.0 = 10.0 kW	5890,-
<p>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.</p>							

## Flex accessories

	<p>Top griddle pan with removable splash guard</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<p><b>Type</b></p>	<p><b>Cooking surface</b> in mm</p>	<p><b>Dimensions</b> in mm WxD</p>	<p><b>Price</b> in euro</p>
		BGAFL500	284x504x20	approx. 290x510 (560 with handles)	1490,-
		BGAFLR500	284x504x20	290x510 (560 with handles)	1690,-
<p>Ridged cooking surface</p>					

	<p>Top roasting pan Pan height 100 mm</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<p><b>Type</b></p>	<p><b>Cooking surface</b> in mm</p>	<p><b>Dimensions</b> in mm WxDxH</p>	<p><b>Price</b> in euro</p>
		BGATFL500	284x504x60	approx. 290x510 (560 with handles)	1690,-

	<p>Top pasta pan (light)</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<p><b>Type</b></p>	<p><b>Inner dimensions</b> in mm WxDxH</p>	<p><b>Dimensions</b> in mm WxD</p>	<p><b>Price</b> in euro</p>
		BPALFL	300x500x150	approx. 325x530x150	990,-
<p>incl. set of 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.</p>					

## Countertop induction wok hob

	<b>Induction wok hob</b> with a Ceran glass bowl Recess 300 mm diameter <b>without wok</b>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWKTT3.5	round, 300	400x600x200	230 V	3.5 kW	3590,-
		BWKTT5	round, 300	400x600x200	400 V	5.0 kW	3990,-
		BWKTT7	round, 300	400x600x200	400 V	7.0 kW	4190,-
		BWKTT8.5RS	round, 300	400x600x200	400 V	8.5 kW	4390,-
		<b>Danger! Extremely high power. Do not use if inexperienced!</b>					
<b>ITC</b> Temperature regulation controls up to 250 °C						<b>390,-</b>	
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug. Integrated Pan Quality Control display <b>PQC</b> .							

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
Wok, <b>WPR1ITC required for ITC</b>							
	<b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC required for ITC</b>					

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. <b>WPA1ITC required for ITC</b>							
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

# Options

		Optional	Description	Price in euro
	20 mm lip	WAE	20 mm lip on rear side of each appliance Available for all System 60/20 appliances	120,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-

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

 <p>Electric range with radiant elements 1 hob Ceran glass 350 x 560 x 6 mm</p>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS1KTT3	square 240	400x600x200	230 V	3.0 kW	2190,-
	BS1KTT3T	square 240	400x600x200	230 V	3.0 kW	2690,-
	With electronic pan detection					
	BS1KTT4	square 270	400x600x200	400 V	4.0 kW	2890,-
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.						

 <p>Electric range with radiant elements 2 hobs, back and front Ceran glass 350 x 560 x 6 mm</p>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro				
	BS2KTT3.4	2 x round, 180	400x600x200	230 V	2 x 1.7 = 3.4 kW	2190,-				
	BS2KTT6	2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2390,-				
	With electronic pan detection									
BS2KTT6T						2 x 230 round	400x600x200	400 V	2 x 3.0 = 6.0 kW	2990,-
With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.										

 <p>Residual heat indicator</p>	<b>Optional</b>	<b>Price</b> 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

	<p>Electric range with radiant elements 4 cooking zones Ceran glass 550 x 560 x 6 mm</p>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BS4KTTK		600x600x200	400 V	= 8.2 kW	3490,-
		Front	2 x round, 210			2 x 2.3	
		Back	2 x round, 180			2 x 1.8	
		BS4KTT	4 x round, 210	600x600x200	400 V	4 x 2.3 = 9.2 kW	3790,-
BS4KTTT	4 x round, 210	600x600x200	400 V	4 x 2.3 = 9.2 kW	4890,-		
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

## Options

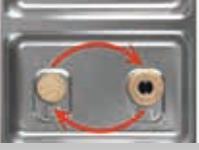
		<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	20 mm lip	WAE	20 mm lip on rear side of each appliance Available for all System 60/20 appliances	120,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Coloured control panel			
		SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-



## Countertop gas range with 2 burners

 <p><b>Standard</b></p>	<p>Gas range 2 hobs, back and front</p> <p>Configured for natural gas G20</p>	<b>Type</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Type of burner</b>	<b>Nominal heat input</b> in kW	<b>Price</b> in euro
		BAG2H40	400x600x200	back double ring D front single ring C	9.0 kW 5.5 kW 3.5 kW	2990,-
<p>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. <b>Gas shut-off valve required on site.</b></p>						

## Options

		<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	<b>Change of burner positions</b>	BNW	Change of burner positions <b>***UPON REQUEST***</b> for all gas appliances	
	<b>Wok ring</b> Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	245,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS AKG	Supplement for silver-effect dial, per unit Supplement for gold-effect dial, per unit	35,- 55,-
	<b>Coloured control panel</b>	SBFS SBFW SBFR SBFG	Black control panel RAL 9005 White control panel RAL 9003 Red control panel RAL 3002 Green control panel RAL 6037	400,- 400,- 400,- 400,-

## Countertop electric griddle

	<b>Electric griddle</b> Cooking surface 320 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH40	1 heat zone	400x600x200	230 V	3.5 kW	3490,-
		BGAHS40	1 heat zone	400x600x200	400 V	4.5 kW	3490,-
		BGAHS40Speed	1 heat zone	400x600x200	400 V	5.6 kW	4390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH40R	1 heat zone	400x600x200	230 V	3.5 kW	3790,-
		BGAHS40R	1 heat zone	400x600x200	400 V	4.5 kW	3790,-
		BGAHS40RSpeed	1 heat zone	400x600x200	400 V	5.6 kW	4690,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> Cooking surface 420 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH50	2 heat zones	500x600x200	400 V	6.0 kW	4290,-
		BGAH50Speed	2 heat zones	500x600x200	400 V	7.6 kW	5290,-
		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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>					

# Countertop electric griddle

	<b>Electric griddle</b> Cooking surface 520 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH60	2 heat zones	600x600x200	400 V	7.5 kW	4990,-
		BGAH60Speed	2 heat zones	600x600x200	400 V	9.4 kW	6090,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> 1/3 of cooking sur- face ridged 520 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH60G	2 heat zones	600x600x200	400 V	7.5 kW	5290,-
		BGAH60GSpeed	2 heat zones	600x600x200	400 V	9.4 kW	6390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> 1/2 of cooking sur- face ridged 520 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH60H	2 heat zones	600x600x200	400 V	7.5 kW	5290,-
		BGAH60HSpeed	2 heat zones	600x600x200	400 V	9.4 kW	6390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH60R	2 heat zones	600x600x200	400 V	7.5 kW	5490,-
		BGAH60RSpeed	2 heat zones	600x600x200	400 V	9.4 kW	6590,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

## Countertop electric griddle

	<p><b>Electric griddle</b> Cooking surface 720 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH80	2 heat zones	800x600x200	400 V	10.5 kW	5990,-
		BGAH80 <b>Speed</b>	2 heat zones	800x600x200	400 V	13.4 kW	7290,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

	<p><b>Electric griddle</b> 1/2 of cooking sur- face ridged 720 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH80H	2 heat zones	800x600x200	400 V	10.5 kW	6290,-
		BGAH80H <b>Speed</b>	2 heat zones	800x600x200	400 V	13.4 kW	7590,-
		<p><b>Speed with 32 A plug</b></p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

### 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

	<p><b>Electric griddle</b> Cooking surface 920 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Type</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH100	2 heat zones	1000x600x200	400 V	10.5 kW	6490,-
		BGAH100Speed	2 heat zones	1000x600x200	400 V	17.4 kW	7990,-
		<p>Fitted with 32 A plug.</p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

	<p><b>Electric griddle</b> 1/2 of cooking sur- face ridged 920 x 520 mm, Hard-plated stainless steel</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Type</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH100H	2 heat zones	1000x600x200	400 V	10.5 kW	6790,-
		BGAH100HSpeed	2 heat zones	1000x600x200	400 V	17.4 kW	8290,-
		<p>Fitted with 32 A plug.</p> <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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b></p>					

## Electric griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
	20 mm lip	WAE	20 mm lip on rear side of each appliance Available for all System 60/20 appliances	120,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Ridged surface	OR	Ridged surface as required 1/3, 1/2 or fully ridged	***UPON REQUEST*** Delivery 6-8 weeks

## Countertop deep electric griddle

	<b>Deep griddle</b> Cooking surface 340 x 540 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH40TM	1 heat zone	400x600x200	230 V	3.5 kW	3690,-
		BGAH40T	1 heat zone	400x600x200	400 V	4.5 kW	3690,-
		BGAH40T <b>Speed</b>	1 heat zone	400x600x200	400 V	5.8 kW	4590,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Deep griddle</b> Cooking surface 540 x 540 mm, Hard-plated stainless steel, leakproof welding  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAH60T	2 heat zones	600x600x200	400 V	7.5 kW	5290,-
		BGAH60T <b>Speed</b>	2 heat zones	600x600x200	400 V	9.8 kW	6390,-
		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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>					

	<b>Accessories for</b>  BGAH40TM, BGA40T and BGAH60T	<b>N.B.:</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
	<b>Teflon plug</b> Suitable for use with the deep griddle	TAS110	Teflon plug 60 x 110 x 60(40) mm	180,-
	<b>Food turner</b> <b>Cleaning set</b> Suitable for use with all griddles	WS RSE	Food turner 90 x 280 mm Stainless steel cleaning set (2 scouring pads)	34,- 6,-
	<b>CNS splash guard</b> Suitable for use with the deep griddle	BSSB40 BSSB60	removable, fits bratt pan and deep griddle removable, fits bratt pan and deep griddle	240,- 320,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS AKG	Supplement for silver-effect dial, per unit Supplement for gold-effect dial, per unit	35,- 55,-
	<b>Coloured control panel</b> 	SBFS SBFW SBFR SBFG	Black control panel RAL 9005 White control panel RAL 9003 Red control panel RAL 3002 Green control panel RAL 6037	400,- 400,- 400,- 400,-

## Countertop induction griddle with dial and display

	<p>Induction griddles Cooking surface 320 x 520 mm, Griddle material Plated stainless steel</p> <p>Temperature range 70 ° - 250 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH40I	1 heat zone	400x600x200	230 V	3.5 kW	4890,-
		BGAH40IS	1 heat zone	400x600x200	400 V	5.0 kW	5090,-
		<p>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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					
	<p>Induction griddles Cooking surface 520 x 520 mm, Griddle material Plated stainless steel</p> <p>Temperature range 70 ° - 250 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH60I	2 heat zones	600x600x200	400 V	10.0 kW	8390,-
		<p>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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					
	<p>Induction griddles 1/2 of cooking surface ridged 520 x 520 mm, Griddle material Plated stainless steel</p> <p>Temperature range 70 ° - 250 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAH60IH	2 heat zones	600x600x200	400 V	10.0 kW	8690,-
		<p>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.</p> <p>Includes removable stainless steel splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. Fitted with plug.</p>					

## 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

Typ	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	9490,-
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 sur-  
face ridged  
720 x 520 mm,  
Griddle material  
Plated stainless steel

Temperature range  
70 ° - 250 °C

Typ	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	9790,-
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

	<p>Rustica chargrills Cooking surface 300 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRAH40	1 heat zone	400x600x200	230 V	3.4 kW	3090,-
		BRAH40S	1 heat zone	400x600x200	400 V	4.0 kW	3190,-
<p>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.</p>							

	<p>Rustica chargrills Cooking surface 600 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRAH70	2 heat zones	700x600x200	400 V	6.4 kW	4890,-
		<p>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.</p>					

Non-stick cast-iron cooking grid

Removable



## Rustica countertop lava-rock chargrill

 <p><b>Rustica lava-rock chargrill</b> Cooking surface 300 x 450 mm,  Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLAH40S	1 heat zone	400x600x200	400 V	7.0 kW	4090,-
	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				68,-

 <p><b>Rustica lava-rock chargrill</b> Cooking surface 600 x 450 mm,  Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLAH70	2 heat zones	700x600x200	400 V	14.0 kW	5490,-
	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 32 A plug.					
	BLS7	7 kg lava rocks				68,-



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



**Electric bain-marie**  
GN 1/1-150  
Appliance keeps various products warm, easy to clean.

Typ	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	1750,-
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.					



**Dry-heat bain-marie with radiant elements**  
Warming food without the water  
GN 1/1-150  
1 heat zone  
Appliance keeps various products warm, easy to clean.

Typ	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	2990,-
With main switch, ON lamp. Does not include container. No water inlet. Fitted with plug.					



**Top wok stand to keep woks warm.**  
appliance not included  
Suitable for use with BWBKTT

Typ	Price in euro
WAKTT	280,-
comprising 1 cover with wok recess	

## Countertop sous-vide cooker



**Sous-vide cooker**  
GN 1/1-150  
  
**Temperature range**  
30 ° - 90 °C

Typ	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BSVKTT	1 heat zone	400x600x200	230 V	3.0 kW	3290,-
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

	<b>Electric boiling pan GN 1/1-150</b> Choice of 3 power settings for energy-saving operation.	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUKKT	1 heat zone	400x600x200	400 V	7.0 kW	2490,-
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.							

	<b>Container set</b> Suitable for use with BUKKT	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKSET			510,-
Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x160 4 x GN1/6 each 143x163x160					

	<b>Draining tray</b> Suitable for use with BUKKT	<b>Typ</b>	<b>Details</b>	<b>Price</b> in euro
		BATB	Drip tray 1/3	110,-

### Connection option

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



Prices quoted exclude VAT and delivery

## Countertop pasta boiler 2/3

	<b>Electric pasta boiler GN 2/3-150</b>  With a choice of 3 power settings for energy-saving operation	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BNKKTT	1 heat zone	400x600x200	400 V	6.0 kW	2490,-
Includes drain tap, drip tray and perforated tray. Does not include container. No water inlet. Fitted with plug. <b>No drain required on site.</b>							

	<b>Electric pasta boiler GN 2/3-150</b>  With a choice of 3 power settings for energy-saving operation	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BNKZKT	1 heat zone	400x600x200	400 V	6.0 kW	3690,-
Includes drip tray and perforated tray; does not include container. With water inlet and outlet ( <b>permanent connection required</b> ). Fitted with plug.							

	<b>Container set</b> Suitable for BNKKTT and BNKZKT	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKSET1/6			370,-
Comprising 4 pasta baskets: 4 x GN1/6 each 143x163x160					

	<b>20 mm lip</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		WAE	20 mm lip on rear side of each appliance	120,-
Available for all System 60/20 appliances				

## Boiling pan/pasta boiler accessories

	<b>Individual portion pasta basket</b> Suitable for use with BUKKTT, BNKKT and BNKZKT	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKPK	102x140x160	85,-
		1 pasta basket with handle		

	<b>Pasta basket GN1/6</b> Suitable for use with BAP, BUKKTT, BNKKT and BNKZKT	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/6K	143x163x160	95,-
		1 pasta basket with handle		

	<b>Pasta basket GN1/3</b> Suitable for use with BAP, BUKKTT, BNKKT and BNKZKT	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/3K	298x163x160	149,-
		1 pasta basket with 2 handles		



Prices quoted exclude VAT and delivery

## Countertop deep fat fryers

	<b>Electric deep fat fryer</b> 1 tank  Front drain, Made entirely from chrome nickel steel Gross capacity 12 l Net capacity 8 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFKTT	8	400x600x200/245	400 V	8.0 kW	2890,-
		BFKTTS	8	400x600x200/245	400 V	10.0 kW	2990,-
		<b>Reinforced heating element</b> 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.					

	<b>Electric deep fat fryer</b> 2 tanks  Front drain, Made entirely from chrome nickel steel Gross capacity 2 x 12 l Net capacity 2x8 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BF2KTT	2 x 8	600x600x200/245	400 V	2 x 8.0 = 16 kW	3790,-
		BF2KTTS	2 x 8	600x600x200/245	400 V	2 x 10.0 = 20 kW	3990,-
		<b>Reinforced heating element</b> 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 <b>32 A plug</b> .					

	<b>Fryer basket</b> Suitable for use with BFKTT, BFKTTS, BF2KTT and BF2KTTS	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFK	230x280x100	98,-
		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

	<b>Chip scuttle GN1/1</b>  Heated tank and element can be switched on separately.	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BPWKTT	GN1/1-150	400x600x200	230 V	1.0 kW	2090,-
		Includes perforated stainless steel tray. Fitted with plug.					

	<b>Stainless steel tray with divider</b> Suitable for use with BPWKTT	<b>Typ</b>	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BPWG	295x565	460,-
		Stainless steel tray with divider to keep different types of French fries separate.		

	<b>20 mm lip</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		WAE	20 mm lip on rear side of each appliance	120,-
		Available for all System 60/20 appliances		

## Countertop hotplates

### Simmer plate

System 60/20

	<b>Tabletop hotplate</b> 1 heat zone  Heating element 315 x 490 mm, Ceran glass 350 x 560 x 4 mm	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BTHKTT	50 ° - 190 °C	400x600x200	230 V	1.5 kW	2290,-
		With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements. Fitted with plug.					

	<b>Tabletop hotplate</b> <b>Simmer plate</b> 1 heat zone  Heating element 315 x 490 mm, Ceran glass 350 x 560 x 4 mm	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BTHFKTT	50 ° - 350 °C	400x600x200	230 V	2.5 kW	2790,-
		<b>Simmer plate</b> With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements. Fitted with plug.					

## Countertop hotplates

	<b>Counter unit</b> Made entirely from chrome nickel steel	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BTEKTT	400x600x200	1090,-

	<b>Countertop unit with            drawer GN 1/1</b> Made entirely from chrome nickel steel	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BTSKTT	400x600x200	1350,-

## Open/closed base units

	<p><b>Base unit</b> Made entirely from chrome nickel steel, with 4 feet, can be stood on a base</p>	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Details</b>	<b>Price</b> in euro
		BUKTT40	400x540x670	Closed on 3 sides, open at front	720,-
		BUKTT60	600x540x670	Closed on 3 sides, open at front	760,-
		BUKTT70	700x540x670	Closed on 3 sides, open at front	830,-
		BUKTT80	800x540x670	Closed on 3 sides, open at front	880,-
		BUKTT100	1000x540x670	Closed on 3 sides, open at front	960,-
		BUKTT120	1200x540x670	Closed on 3 sides, open at front	1150,-
		BUKTT140	1400x540x670	Closed on 3 sides, open at front	1250,-

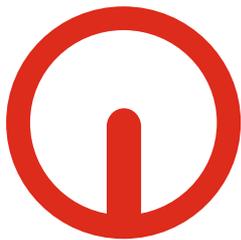
	<p><b>Base unit</b> Made entirely from chrome nickel steel, with 4 feet, can be stood on a base</p>	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Details</b>	<b>Price</b> in euro
		BUFKTT40	400x575x670	Closed on 3 sides, with 1 swing door	940,-
		BUFKTT60	600x575x670	Closed on 3 sides, with 1 swing door	990,-
		BUFKTT70	700x575x670	Closed on 3 sides, with 2 swing doors	1190,-
		BUFKTT80	800x575x670	Closed on 3 sides, with 2 swing doors	1290,-

	<p><b>Warming cabinet base unit</b> with convection heat Made entirely from chrome nickel steel, can be stood on a base</p>	<b>Typ</b>	<b>Temperature</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWSKTT40	85 °C	400x575x670	230 V	1.0 kW	1290,-
		1 double-walled swing door at the front, hinges on left or right and 4 feet.					

	<p><b>Warming cabinet base unit</b> with convection heat Made entirely from chrome nickel steel, can be stood on a base</p>	<b>Typ</b>	<b>Temperature</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWSKTT60	85 °C	600x575x670	230 V	1.2 kW	2090,-
		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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12KTH7	2 x round, 260	400x700x200	400 V	2 x 3.5 = 7.0 kW	5290,-
	B12KTH10	2 x round, 260	400x700x200	400 V	2 x 5.0 = 10.0 kW	5790,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				800,-
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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12KTHF7	2 x square 280 full-surface	400x700x200	400 V	2 x 3.5 = 7.0 kW	6490,-
	B12KTHF10	2 x square 280 full-surface	400x700x200	400 V	2 x 5.0 = 10.0 kW	6490,-
	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 induction range with 2 cooking zones, back and front Ceran glass 350 x 605 x 6 mm</p> <p><b>Flex</b></p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12KTHFL7	2 x square 280	400x700x200	400 V	2 x 3.5 = 7.0 kW	7090,-
	B12KTHFL10	2 x square 280	400x700x200	400 V	2 x 5.0 = 10.0 kW	7090,-
	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

 <p>Induction range with 4 cooking zones Ceran glass 650 x 605 x 6 mm</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4KTH14	4 x round, 260	700x700x200	400 V	4 x 3.5 = 14.0 kW	8790,-
	BI4KTH20	4 x round, 260	700x700x200	400 V	4 x 5.0 = 20.0 kW	9690,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC. Fitted with plug. <b>With 32 A plug.</b>						

 <p>Induction range with 4 cooking zones Ceran glass 650 x 605 x 6 mm</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4KTHF14	4 x square 280 full-surface	700x700x200	400 V	4 x 3.5 = 14.0 kW	10690,-
	BI4KTHF20	4 x square 280 full-surface	700x700x200	400 V	4 x 5.0 = 20.0 kW	10690,-
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-
	With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Integrated Pan Quality Control display PQC. Fitted with plug. <b>With 32 A plug.</b>					

## Flex accessories

	<p>Top griddle pan with removable splash guard</p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	Typ	Cooking surface in mm	Dimensions in mm WxD	Price in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1690,-
		BGAFLR600	294x554x20 Ridged cooking surface	300x560 (610 with handles)	1890,-

	<p>Top roasting pan Pan height 100 mm</p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	Typ	Cooking surface in mm	Dimensions in mm WxDxH	Price in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1790,-

	<p>Top pasta pan (light)</p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	Typ	Inner dimensions in mm WxDxH	Dimensions in mm WxD	Price in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		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

 <p>Induction wok hob with a Ceran glass bowl Recess 300 mm diameter without wok</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BWKTH3.5	round, 300	400x700x200	230 V	3.5 kW	3790,-
	BWKTH5	round, 300	400x700x200	400 V	5.0 kW	4190,-
	BWKTH7	round, 300	400x700x200	400 V	7.0 kW	4390,-
	BWKTH8.5RS	round, 300	400x700x200	400 V	8.5 kW	4590,-
	<b>Danger! Extremely high power. Do not use if inexperienced!</b>					
<b>ITC</b> Temperature regulation controls up to 250 °C						<b>390,-</b>
With main switch, ON lamp, fully adjustable power controls and digital display beneath the glass. Fitted with plug.						

 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
	WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
	WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
Wok, <b>WPR1ITC</b> required for ITC						
 <p><b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1</p>	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
	WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
	Extra-light wok for easy use. <b>WPL1ITC</b> required for ITC					

 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
	WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
	WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. <b>WPA1ITC</b> required for ITC						
 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
	Wok, <b>also suitable for ITC</b>					



### 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**

	<p><b>Electric bain-marie</b> GN 1/1-150</p> <p>Appliance keeps various products warm, easy to clean.</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BWBKTH	1 heat zone	400x700x200	230 V	1.8 kW	1990,-
<p>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.</p>							

	<p><b>Electric boiling pan</b> GN 1/1-150</p> <p>Choice of 3 power settings for energy-saving operation.</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BUKKTH	1 heat zone	400x700x200	400 V	7.0 kW	2890,-
<p>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.</p>							

	<p><b>Container set</b> Suitable for use with BUKKTT, BUKKTD and BUKKKTH</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Price</b> in euro</p>
		BNKSET			510,-
<p>Comprising 5 pasta baskets: 1 x GN1/3 each 298x163x160 4 x GN1/6 each 143x163x160</p>					

	<p><b>Draining tray</b> Suitable for use with BUKKTT, BUKKKTH, BUKKTD, BHUKKTD, BHUKTDE</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Price</b> in euro</p>
		BATB	Drip tray 1/3	110,-

## Countertop electric range with **radiant elements**

	<p>Electric range with radiant elements 2 hobs, back and front Ceran glass 350 x 605 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS2KTHP	2 x round, 230	400x700x200	400 V	2 x 3.0 = 6.0 kW	2590,-
		BS2KTHPT	2 x round, 230	400x700x200	400 V	2 x 3.0 = 6.0 kW	3290,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

	<p>Electric range with radiant elements 4 cooking zones Ceran glass 650 x 605 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS4KTHP	4 x round, 230	700x700x200	400 V	4 x 3.0 = 12.0 kW	3990,-
		BS4KTHPT	4 x round, 230	700x700x200	400 V	4 x 3.0 = 12.0 kW	4990,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug. <b>With 32 A plug.</b></p>							

	<p>Electric range with radiant elements 2 hobs, back and front Ceran glass 350 x 605 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS2KTHQ	2 x square 240	400x700x200	400 V	2 x 3.0 = 6.0 kW	2890,-
		BS2KTHQT	2 x square 240	400x700x200	400 V	2 x 3.0 = 6.0 kW	3590,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug.</p>							

	<p>Electric range with radiant elements 4 cooking zones Ceran glass 650 x 605 x 6 mm</p>	<p><b>Typ</b></p>	<p><b>Radiant hobs</b> in mm</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BS4KTHQ	4 x square 240	700x700x200	400 V	4 x 3.0 = 12.0 kW	4090,-
		BS4KTHQT	4 x square 240	700x700x200	400 V	4 x 3.0 = 12.0 kW	5190,-
<p>With energy controls and operating lamp in the panel and residual heat indicators beneath the glass. Fitted with plug. <b>With 32 A plug.</b></p>							

## Countertop electric griddle

	<b>Electric griddle</b> Cooking surface 320 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA40KTH	1 heat zone	400x700x200	400 V	4.5 kW	3790,-
		BGA40KTH <b>Speed</b>	1 heat zone	400x700x200	400 V	5.6 kW	4690,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> Cooking surface 520 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA60KTH	2 heat zones	600x700x200	400 V	7.5 kW	5190,-
		BGA60KTH <b>Speed</b>	2 heat zones	600x700x200	400 V	9.4 kW	6290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

	<b>Electric griddle</b> Cooking surface 720 x 520 mm, Hard-plated stainless steel  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGA80KTH	2 heat zones	800x700x200	400 V	10.5 kW	6190,-
		BGA80KTH <b>Speed</b>	2 heat zones	800x700x200	400 V	13.4 kW	7490,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b>							

### Heat-up time in minutes 20–200 °C



**BGA60KTH with aluminium block**

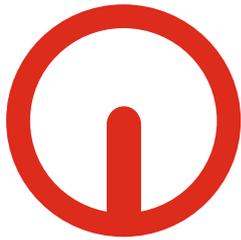
**16 mins**

**BGA60KTH **Speed**** 6 mins

# Options

		Optional	Description	Price in euro
	20 mm lip	WAE	20 mm lip on rear side of each appliance Available for all System 70/20 appliances	120,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-

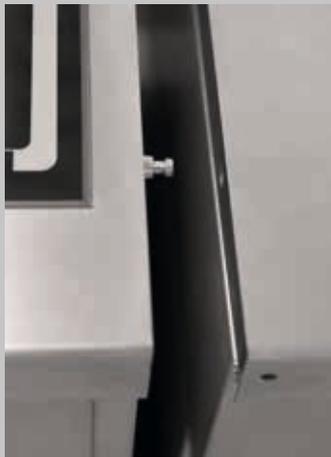
Cooking  
equipment for  
the catering  
industry



## 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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BIH2KTD7	2 x round, 260	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	6390,-	
	BIH2KTD10	2 x round, 260	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	6790,-	
	<b>ASA</b>	<b>Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)</b>					
	<b>EWHF</b>	<b>Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)</b>					220,-
	<b>ITC</b>	<b>Temperature regulation controls up to 250 °C (all cooking zones)</b>					800,-
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 <b>PQC</b> .							

 <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></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIH2KTDF7	2 x 280 square full-surface	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	7690,-
	BIH2KTDF10	2 x 280 square full-surface	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	7690,-
	BIH2KTDF14	2 x 280 square full-surface	400x700x850/900	400 V	2 x 7.0 = 14.0 kW	8690,-
	<b>ASA</b>	<b>Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)</b>				
	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 <b>PQC</b> .					

 <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><b>Flex</b></p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIH2KTDFL7	2 x 280 square full-surface	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	8290,-
	BIH2KTDFL10	2 x 280 square full-surface	400x700x850/900	400 V	2 x 5.0 = 10.0 kW	8290,-
	BIH2KTDFL14	2 x 280 square full-surface	400x700x850/900	400 V	2 x 7.0 = 14.0 kW	9290,-
	<b>ASA</b>	<b>Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)</b>				
	<b>See accessories / options for top pans for Flex hobs</b>					
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 <b>PQC</b> .						

## 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



Typ	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	10390,-
BIH4KTD20	4 x round, 260	700x700x850/900	400 V	4 x 5.0 = 20.0 kW	10990,-
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)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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



Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BIH4KTDF14	4 x square full-surface	280 700x700x850/900	400 V	4 x 3.5 = 14.0 kW	13990,-
BIH4KTDF20	4 x square full-surface	280 700x700x850/900	400 V	4 x 5.0 = 20.0 kW	13990,-
BIH4KTDF28	4 x square full-surface	280 700x700x850/900	400 V	4 x 7.0 = 28.0 kW	15990,-
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

 **flächenstar**

Typ	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	14990,-
BIH4KTDFL20	4 x square 280 full-surface	700x700x850/900	400 V	4 x 5.0 = 20.0 kW	14990,-
BIH4KTDFL28	4 x square 280 full-surface	700x700x850/900	400 V	4 x 7.0 = 28.0 kW	16990,-
<b>ASA</b>		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 <b>PQC</b> .					



**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

 **flächenstar**

Typ	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	14990,-
BIH4KTDF28W	4 x 300x280 full-surface	800x700x850/900	400 V	4 x 7.0 = 28.0 kW	16990,-
<b>ASA</b>		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)				1200,-
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 <b>PQC</b> .					



**ITC cooking**  
(Induction Temperature Control)




**TC**  
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



Typ	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	15990,-
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	16590,-
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)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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



Typ	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 = 20.4 kW	16990,-
Convection oven GN 1/1+				6.4 kW	
BIH4KTDB25	4 x round, 260	800x700x850/900	400 V	4 x 5.0 = 26.4 kW	17590,-
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)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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

 <p>Induction range with 4 cooking zones and oven Ceran glass 750 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p>incl. 5-sensor function</p> <p><b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIH4KTDBF24	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 5.0 = 24.6 kW	18990,-
	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	19690,-
	Oven GN 1½ Inner dimensions 575 x 530 x 285mm Top/bottom heat		4.6 kW			
<b>ASA</b>		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)		1200,-			
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.						

 <p>Induction range with 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> <p>incl. 5-sensor function</p> <p><b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BIH4KTDBF24	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 5.0 = 26.4 kW	19900,-
	Convection oven GN 1/1+		6.4 kW			
	BIH4KTDBF32	4 x 300x280 full-surface	1100x700x850/900	400 V	4 x 7.0 = 34.4 kW	20690,-
	Convection oven GN 1/1+		6.4 kW			
<b>ASA</b>		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)		1200,-			
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>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	BADG	Single top panel	***UPON REQUEST***

## Free-standing induction range

 <p>Induction range with 6 cooking zones Ceran glass 950 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p></p>	Typ	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	14690,-	
	BIH6KTD30	6 x round, 260	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	15990,-	
	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)					220,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)					2400,-
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 6 cooking zones Ceran glass 950 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p></p>	Typ	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	17990,-	
	BIH6KTDF30	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	17990,-	
	BIH6KTDF42	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 7.0 = 42.0 kW	20490,-	
	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 6 cooking zones Ceran glass 950 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></p> <p></p>	Typ	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	19790,-	
	BIH6KTDFL30	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 5.0 = 30.0 kW	19790,-	
	BIH6KTDFL42	6 x square 280 full-surface	1000x700x850/900	400 V	6 x 7.0 = 42.0 kW	22290,-	
	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

 <p>Induction range with 6 cooking zones and oven Ceran glass 1150 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BIH6KTDB25	6 x round, 260	1200x700x850/900	400 V	6 x 3.5 = 25.6 kW	18990,-	
	Oven GN 1½ Inner dimensions	575 x 530 x 285mm	Top/bottom heat		4.6 kW		
	BIH6KTDB34	6 x round, 260	1200x700x850/900	400 V	6 x 5.0 = 34.6 kW	20190,-	
	Oven GN 1½ Inner dimensions	575 x 530 x 285mm	Top/bottom heat		4.6 kW		
	<b>ASA</b>	<b>Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)</b>					
	<b>EWHF</b>	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					220,-
	<b>ITC</b>	Temperature regulation controls up to 250 °C (all cooking zones)					2400,-
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 6 cooking zones and convection oven Ceran glass 1150 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BIH6KTDUB25	6 x round, 260	1200x700x850/900	400 V	6 x 3.5 = 27.4 kW	19990,-	
	Convection oven GN 1/1+				6.4 kW		
	BIH6KTDUB34	6 x round, 260	1200x700x850/900	400 V	6 x 5.0 = 36.4 kW	21190,-	
	Convection oven GN 1/1+				6.4 kW		
	<b>ASA</b>	<b>Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)</b>					
	<b>EWHF</b>	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)					220,-
	<b>ITC</b>	Temperature regulation controls up to 250 °C (all cooking zones)					2400,-
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.							



## 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.

## 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

Typ	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	5090,-
BHWKTD5	round, 300	400x700x850/900	400 V	5.0 kW	5590,-
BHWKTD7	round, 300	400x700x850/900	400 V	7.0 kW	5890,-
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				390,-
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

Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
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)	170,-
WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
Extra-light wok for easy use. WPL1ITC required for ITC					



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

Typ	Material	Dimensions Ø in mm	Weight in kg	Contents in ltr.	Price in euro
WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
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)	115,-
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

	<b>Top griddle pan</b> with removable splash guard  Suitable for use with Flex appliances <b>Does not include appliance</b>	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1690,-
		BGAFLR600	294x554x20	300x560 (610 with handles)	1890,-
		Ridged cooking surface			

	<b>Top roasting pan</b> Pan height 100 mm  Suitable for use with Flex appliances <b>Does not include appliance</b>	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1790,-

	<b>Top pasta pan (light)</b>  Suitable for use with Flex appliances <b>Does not include appliance</b>	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		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)	<b>NO EXTRA CHARGE</b>
	Glazed door	BEBTG	675x375 Glazed oven door with interior lighting	990,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Energy optimisation Induction Interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	Front panel	EBVS	Stainless steel panel for connector system	40,-
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

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

	<p>Electric range with radiant elements. 2 cooking zones Ceran glass 350 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSH2KTD	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	3790,-
		BSH2KTDZ	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	3890,-
		BSH2KTDT	2 x 230 round	400x700x850/900	400 V	2 x 3.0 = 6.0 kW	4390,-
		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</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSH2KTDA	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	4490,-
		BSH2KTDB	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	4790,-
		BSH2KTDC	2 x 230 round	400x700x850/900	400 V	2 x 3.5 = 7.0 kW	4990,-
		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</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSH4KTD	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	4990,-
		BSH4KTDZ	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	5090,-
		BSH4KTDT	4 x 230 round	700x700x850/900	400 V	4 x 3.0 = 12.0 kW	6190,-
		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</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BSH4KTDA	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	6290,-
		BSH4KTDB	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	6690,-
		BSH4KTDC	4 x 230 round	700x700x850/900	400 V	4 x 3.5 = 14.0 kW	7490,-
		ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				



## 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

Typ	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	6490,-
BSH6KTDT	6 x 230 round	1000x700x850/900	400 V	6 x 3.0 = 18.0 kW	7990,-
With electronic pan detection					
BSH6KTDZ	6 x 230 round	1000x700x850/900	400 V	6 x 3.0 = 18.0 kW	6690,-
Manual double ring					
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				



Electric range with radiant elements.  
6 cooking zones  
Ceran glass  
950 x 605 x 6 mm  
Includes connector system  
20 mm lip at back

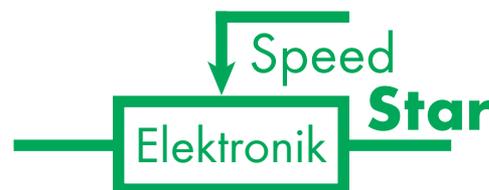


Typ	Coil in mm	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BSH6KTDA	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	7790,-
Speedstar					
BSH6KTDB	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	8590,-
Speedstar with electronic pan detection					
BSH6KTDC	6 x 230 round	1000x700x850/900	400 V	6 x 3.5 = 21.0 kW	9290,-
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones)				1800,-
ASA	Optional: Cover bevelled on the sides no extra charge (No connector system included for stand-alone appliances)				

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 Ceran glass 750 x 605 x 6 mm</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BSH4BKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 16.6 kW	7990,-
			Oven GN 1½ with top/bottom heat 60–300 °C		4.6 kW	
	BSH4BKTDT	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 16.6 kW	8990,-
			Oven GN 1½ 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>	<b>Typ</b>	<b>Radiant hobs</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BSH4UBKTD	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 18.4 kW	8990,-
			Convection oven GN 1/1+		6.4 kW	
	BSH4UBKTD T	4 x 230 round	800x700x850/900	400 V	4 x 3.0 = 18.4 kW	9990,-
			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)					

 <p>Oven details Accessories included 1 x cooking grid 1 x baking tray</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxD	<b>Material</b>	<b>Price</b> in euro
	BGR1½	Oven grid shelf	530x500	chrome-plated	105,-
	BBB1½	Baking tray	530x500	Black steel	170,-
	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)	<b>NO EXTRA CHARGE</b>
	Glazed door	BEBTG	675x375 Glazed oven door with interior lighting	990,-
	Square radiant elements	SUPG	Square radiant elements 240 with 3 kW instead of 230 round Supplement per cooking zone	65,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-



## Free-standing gas range

 <p><b>Standard</b></p>	<p>Gas range with 2 burners, back and front Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		BHG2S70	400x700x850/900	back front	9.0 kW Double ring D 5.5 Single ring C 3.5	3890,-
		<p>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.</p>				

 <p><b>Power</b></p>	<p>Gas range with 2 burners, back and front Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		BHG2P70	400x700x850/900	back front	11.0 kW Double ring D 5.5 Double ring D 5.5	3990,-
		<p>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.</p>				

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

Typ	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	5590,-
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

Typ	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	5690,-
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

Typ	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	7290,-
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

Typ	Outer dimensions in mm WxDxH	Position	Nominal heat input Type of burner in kW	Price in euro
BHG6P70	1200x700x850/900		33.0 kW All burners are double ring D 5.5 kW	7390,-
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><b>Standard</b></p>	<p>Gas range with 4 burners and oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4S70B</p>	<p>800x700x850/900</p>	<p>back left back right front left front right</p>	<p>18.0 kW Double ring D 5.5 Double ring D 5.5 Single ring C 3.5 Single ring C 3.5</p>	<p>7890,-</p>
		<p>Oven GN 1½ with top/bottom heat 60–300°C 400 V / 4.6 kW</p> <p>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>				

 <p><b>Power</b></p>	<p>Gas range with 4 burners and oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4P70B</p>	<p>800x700x850/900</p>	<p>back left back right front left front right</p>	<p>22.0 kW Double ring D 5.5 Double ring D 5.5 Double ring D 5.5 Double ring D 5.5</p>	<p>7990,-</p>
		<p>Oven GN 1½ with top/bottom heat 60–300°C 400 V / 4.6 kW</p> <p>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>				

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners and oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG6D70B</p>	<p>1200x700x850/900</p>	<p>back left back centre back right front left front centre front right</p>	<p>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</p>	<p>9990,-</p>
		<p>Oven GN 1½ with top/bottom heat 60–300°C 400 V / 4.6 kW</p> <p>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.</p>				



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

 <p><b>Standard</b></p>	<p>Gas range with 4 burners and convection oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4S70UB</p>	<p>800x700x850/900</p>	<p>back left back right front left front right</p>	<p>18.0 kW Double ring D 5.5 Double ring D 5.5 Single ring C 3.5 Single ring C 3.5</p>	<p>8890,-</p>
		<p>Convection oven GN 1/1+</p>		<p>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>		

 <p><b>Power</b></p>	<p>Gas range with 4 burners and convection oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4P70UB</p>	<p>800x700x850/900</p>	<p>back left back right front left front right</p>	<p>22.0 kW Double ring D 5.5 Double ring D 5.5 Double ring D 5.5 Double ring D 5.5</p>	<p>8990,-</p>
		<p>Convection oven GN 1/1+</p>		<p>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>		

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners and convection oven Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG6D70UB</p>	<p>1200x700x850/900</p>	<p>back left back centre back right front left front centre front right</p>	<p>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</p>	<p>10990,-</p>
		<p>Convection oven GN 1/1+</p>		<p>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.</p>		



## 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 Glazed oven door with interior lighting	990,-
	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	245,-
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm	300,-
			Only suitable for use on type C and D burners.	
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm	580,-
			Only suitable for use on type C and D burners.	
	Pan support stand	SR1K70	Pan support stand for single burner	240,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Coloured control panel	SBFS	Black control panel RAL 9005	400,-
		SBFW	White control panel RAL 9003	400,-
		SBFR	Red control panel RAL 3002	400,-
		SBFG	Green control panel RAL 6037	400,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

## 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

Typ	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	4890,-
BGDS40Speed	1 heat zone	400x700x850/900	400 V	5.6 kW	5790,-

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

Typ	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	5190,-
BGDS40RSpeed	1 heat zone	400x700x850/900	400 V	5.6 kW	6090,-

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

Typ	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	5390,-
BGD50Speed	2 heat zones	500x700x850/900	400 V	7.6 kW	6390,-

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

	<b>Electric griddle</b> Cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  <b>Includes connector            system</b> 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGD60	2 heat zones	600x700x850/900	400 V	7.5 kW	5890,-
		BGD60 <b>Speed</b>	2 heat zones	600x700x850/900	400 V	9.4 kW	6990,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> Half of cooking surface ridged 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  <b>Includes connector            system</b> 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGD60H	2 heat zones	600x700x850/900	400 V	7.5 kW	6190,-
		BGD60H <b>Speed</b>	2 heat zones	600x700x850/900	400 V	9.4 kW	7290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  <b>Includes connector            system</b> 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGD60R	2 heat zones	600x700x850/900	400 V	7.5 kW	6390,-
		BGD60R <b>Speed</b>	2 heat zones	600x700x850/900	400 V	9.4 kW	7490,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

### 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

Typ	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	7290,-
BGD80Speed	2 heat zones	800x700x850/900	400 V	13.4 kW	8590,-

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**

Includes connector system  
20 mm  
lip at back

Typ	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD80H	2 heat zones	800x700x850/900	400 V	10.5 kW	7590,-
BGD80HSpeed	2 heat zones	800x700x850/900	400 V	13.4 kW	8890,-

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

Typ	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BGD100	2 heat zones	1000x700x850/900	400 V	13.5 kW	7990,-
BGD100Speed	2 heat zones	1000x700x850/900	400 V	17.4 kW	9490,-

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

Typ	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	8290,-
BGD100HSpeed	2 heat zones	1000x700x850/900	400 V	17.4 kW	9790,-

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)	<b>NO EXTRA CHARGE</b>
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Electronic controls	ERH	Electronic controls with dial and display (Price per heat zone)	800,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Ridged surface	OR	Ridged surface upon request 1/3, 1/2 or fully ridged	<b>Delivery 12 weeks</b>
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

## 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

Typ	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	6490,-
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

Typ	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	9690,-
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

Typ	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	11090,-
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)	<b>NO EXTRA CHARGE</b>
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Ridged surface	OR	Ridged surface upon request 1/3, 1/2 or fully ridged	<b>Delivery 8 weeks</b>
	Silver-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
	Gold-effect dial	AKG	Supplement for gold-effect dial, per unit	55,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

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

Typ	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	4390,-
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

Typ	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	5890,-
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

	<p>Rustica chargrills Griddle surface 300 x 450 mm, Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRHLAD40S	1 heat zone	400x700x850/900	400 V	7.0 kW	5290,-
		<p>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</p>					
		BLS7	7 kg lava rocks				68,-

	<p>Rustica chargrills Griddle surface 600 x 450 mm, Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRHLAD70	2 heat zones	700x700x850/900	400 V	14.0 kW	6890,-
		<p>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</p>					
		BLS7	7 kg lava rocks				68,-



## Free-standing bratt pans

	<p><b>Electric bratt pan</b> Griddle surface 340 x 540 mm, Hard-plated stainless steel, leakproof welding Temperature range <b>60 ° - 300 °C</b> Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHD40T	1 heat zone	400x700x850/900	400 V	4.5 kW	5290,-
		BGHD40T <b>Speed</b>	1 heat zone	400x700x850/900	400 V	5.8 kW	6190,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p>							

	<p><b>Electric bratt pan</b> Griddle surface 540 x 540 mm, Hard-plated stainless steel, leakproof welding Temperature range <b>60 ° - 300 °C</b> Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHD60T	2 heat zones	600x700x850/900	400 V	7.5 kW	6190,-
		BGHD60T <b>Speed</b>	2 heat zones	600x700x850/900	400 V	9.8 kW	7290,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p>							

	<p><b>Electric bratt pan</b> Griddle surface 740 x 540 mm, Hard-plated stainless steel, leakproof welding Temperature range <b>60 ° - 300 °C</b> Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGHD80T	2 heat zones	800x700x850/900	400 V	10.5 kW	7790,-
		BGHD80T <b>Speed</b>	2 heat zones	800x700x850/900	400 V	13.4 kW	9090,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p>							

### 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 connector system included for stand-alone appliances)	<b>NO EXTRA CHARGE</b>
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Teflon plug Suitable for use with the deep griddle/bratt pans	TAS110	Teflon plug 60 x 110 x 60(40) mm	180,-
	Food turner Cleaning set Suitable for use with all griddles	WS RSE	Food turner 90 x 280 mm Stainless steel cleaning set (2 scouring pads)	34,- 6,-
	CNS splash guard Suitable for use with the deep griddle	BSSB40 BSSB60 BSSB80	removable, fits bratt pan and deep griddle removable, fits bratt pan and deep griddle removable, fits bratt pan and deep griddle	240,- 320,- 380,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40 BT60 B2T60 B2T70 B2T80 B2T100	Doors for 400-mm base unit, hinged right or left Doors for 600-mm base unit, hinged right or left 2 doors for 600-mm base unit 2 doors for 700-mm base unit 2 doors for 800-mm base unit 2 doors for 1000-mm base unit	220,- 260,- 380,- 390,- 440,- 500,-
	Silver-effect dial Gold-effect dial	AKS AKG	Supplement for silver-effect dial, per unit Supplement for gold-effect dial, per unit	35,- 55,-
	Coloured control panel	SBFS SBFW SBFR SBFG	Black control panel RAL 9005 White control panel RAL 9003 Red control panel RAL 3002 Green control panel RAL 6037	400,- 400,- 400,- 400,-
	Finishing strip	ABSKTDL ABSKTDR	Left-hand finishing strip and connector Right-hand finishing strip and connector	100,- 100,-

## Free-standing bain-marie

	<p>Electric bain-marie GN 1/1-200</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p> <p>BWBKTD40</p>	<p><b>Details</b></p> <p>1 heat zone</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>400x700x850/900</p>	<p><b>Voltage</b> in volts</p> <p>230 V</p>	<p><b>Power</b> in kW</p> <p>1.8 kW</p>	<p><b>Price</b> in euro</p> <p>3190,-</p>
		<p>Appliance keeps various products warm, easy to clean. Includes bottom drain tap, drip tray and shelf. Does not include container. No water inlet.</p>					

	<p>Electric bain-marie GN 1/1-200 with warming cabinet</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p> <p>BWBKTD40WS</p>	<p><b>Details</b></p> <p>1 heat zone</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>400x700x850/900</p>	<p><b>Voltage</b> in volts</p> <p>230 V</p>	<p><b>Power</b> in kW</p> <p>2.8 kW</p>	<p><b>Price</b> in euro</p> <p>3990,-</p>
		<p>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.</p> <p>Optional: Door hinges on right at no extra cost</p>					

	<p>Electric bain-marie GN 2/1-200</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p> <p>BWBKTD70</p>	<p><b>Details</b></p> <p>1 heat zone</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>700x700x850/900</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>3.6 kW</p>	<p><b>Price</b> in euro</p> <p>3690,-</p>
		<p>Appliance keeps various products warm, easy to clean. Includes bottom drain tap, drip tray and shelf. Does not include container. No water inlet.</p>					

	<p>Electric bain-marie GN 2/1-200 with warming cabinet</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p> <p>BWBKTD70WS</p>	<p><b>Details</b></p> <p>1 heat zone</p>	<p><b>Outer dimensions</b> in mm WxDxH</p> <p>700x700x850/900</p>	<p><b>Voltage</b> in volts</p> <p>400 V</p>	<p><b>Power</b> in kW</p> <p>4.6 kW</p>	<p><b>Price</b> in euro</p> <p>4590,-</p>
		<p>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.</p>					

# 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)	<b>NO EXTRA CHARGE</b>
	Water inlet	WZÜ	Water inlet and overflow, including switch and solenoid valve	750,-
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator (permanent drain connection)	490,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

## Free-standing **sous-vide** cooker

	<b>Sous-vide cooker</b> GN 1/1-150  Temperature range 30 °- 90 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHSVKTD	1 heat zone	400x700x850/900	230 V	3.5 kW	4290,-
		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

	<b>Electric boiling pan</b> GN 1/1-150  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHUKKTD	1 heat zone	400x700x850/900	400 V	7.0 kW	4390,-
		BHUKKTDE	1 heat zone	400x700x850/900	400 V	7.0 kW	5290,-
		<b>Electronically controlled</b>					
		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.					

	<b>Draining tray</b> Suitable for use with BUKKT BUKKTH BUKKT BHUKKTD BHUKKTDE	<b>Typ</b>	<b>Details</b>	<b>Price</b> in euro
		BATB	Drip tray 1/3	110,-



## 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)	<b>NO EXTRA CHARGE</b>
	Water inlet	WZÜ	Water inlet and overflow, including switch and solenoid valve	750,-
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator (permanent drain connection)	490,-
	Lid for Boiling pans	BDN40	Lid for pasta boiler	190,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

# Free-standing pasta boiler

	<p><b>Electric pasta boiler</b> GN 2/3-200</p> <p>With 3 power settings for energy-saving operation</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHNKKT	1 heat zone	400x700x850/900	400 V	8.0 kW	5790,-
		BHNKKTDE	1 heat zone	400x700x850/900	400 V	8.0 kW	6790,-
		<p><b>Electronically controlled with sous-vide function</b></p> <p>WZN      <b>Optional: Automatic water inlet</b> <b>(Water level control system) for pasta boilers</b></p> <p>950,-</p>					
<p>Includes water inlet and outlet (permanent connection required) and insert tray. Choice of basic configuration included in the price.</p>							

	<p><b>Basic configuration A</b> Suitable for use with the pasta boiler</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAA2/3	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x230

	<p><b>Basic configuration B</b> Suitable for use with the pasta boiler</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAB2/3	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230

	<p><b>Electric pasta boiler</b> GN 2/3-200 with automatic basket lift for 3 baskets, each controlled separately</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHNKKT	1 heat zone	400x700x850/900	400 V	8.0 kW	8690,-
		BHNKKTDE	1 heat zone	400x700x850/900	400 V	8.0 kW	9690,-
		<p><b>Electronically controlled</b></p> <p>WZN      <b>Optional: Automatic water inlet</b> <b>(Water level control system) for pasta boilers</b></p> <p>950,-</p>					
<p>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.</p>							

# Free-standing pasta boiler

 <p><b>Electric pasta boiler</b> GN 1/1-200 sideways</p> <p>With 3 power settings for energy-saving operation</p> <p>Includes connector system 20 mm lip at back</p>	Typ	Details	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BHNKKTQDQ	1 heat zone	700x700x850/900	400 V	12.0 kW	6690,-
	BHNKKTQDE	1 heat zone	700x700x850/900	400 V	12.0 kW	7690,-
	<b>Electronically controlled with sous-vide function</b>					
WZN		<b>Optional: Automatic water inlet (Water level control system) for pasta boilers</b>				950,-
Includes water inlet and outlet (permanent connection required) and insert tray. Choice of basic configuration included in the price.						

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

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

**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	950,-
	Lid for boiling pan	BDN40	Lid for the pasta boilerBHNKKTDE	190,-
		BDN70	Lid for the pasta boilerBHNKKTDEQ	230,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

## Pasta boiler and all-purpose boiler accessories

	<b>Individual portion pasta basket</b> Suitable for use with BHNKKT, BHNKKTDE, BHNKKTQ, BHNKKTQE, BHUKKT, BHUKKTDE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKP	102x140x230	99,-
		1 pasta basket with handle		
	<b>Pasta basket GN1/6 right-/left-hand use</b> Suitable for use with BHNKKT, BHNKKTDE, BHNKKTQ, BHNKKTQE, BHUKKT, BHUKKTDE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/6	143x163x230	119,-
		1 pasta basket with handle		
	<b>Pasta basket GN1/3</b> Suitable for use with BHNKKT, BHNKKTDE, BHNKKTQ, BHNKKTQE, BHUKKT, BHUKKTDE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/3	298x163x230	159,-
		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

**Typ**
**Outer dimensions**  
in mm WxDxH

**Price**  
in euro

BNK2/9

94x298x230

149,-

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

**Typ**
**Outer dimensions**  
in mm WxDxH

**Price**  
in euro

BNK2/3

298x328x230

219,-

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

**Typ**
**Outer dimensions**  
in mm WxDxH

**Price**  
in euro

BNK1/1

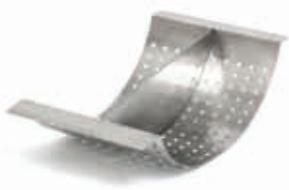
298x488x230

270,-

1 pasta basket with 2 handles

## Free-standing French fry warmers

	<p><b>Chip scuttle</b> GN1/1</p> <p>Heated tank and element can be switched on separately.</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Inner dimensions</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BHPWKTD	GN1/1-150	400x700x850/900	230 V	1.0 kW	3390,-
		Includes perforated stainless steel tray.					

	<p><b>Stainless steel tray with divider</b> Suitable for use with BHPWKTD</p>	<p><b>Typ</b></p>	<p><b>Dimensions</b> in mm WxD</p>	<p><b>Price</b> in euro</p>
		BPWG	295x565	460,-
		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

Typ	Gross capac. 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	4190,-
BHFS1KTD	8	400x700x850/900	400 V	10.0 kW	4290,-
<b>Reinforced heating element</b>					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				60,-
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

Typ	Gross capac. 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	4990,-
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				60,-
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

Typ	Gross capac. 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	5290,-
BHFS2SKTD	2 x 6	400x700x850/900	400 V	16.0 kW	5490,-
<b>Reinforced heating element</b>					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				120,-
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

Typ	Gross capac. 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	5490,-
BHFS2KTD	2 x 8	600x700x850/900	400 V	20.0 kW	5690,-
<b>Reinforced heating element</b>					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				120,-
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

	<p>Gas deep fat fryer 1 tank 100% CNS, Drain underneath Door hinges on left Includes connector system 20 mm lip at back Gross capacity 13 l Net capacity 10 l</p>	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Power</b> in kW	<b>Price</b> in euro	
		BHGF1KTD	10	400x700x850/900	12.0 kW	4990,-	
		BGFK	Fryer basket for gas deep fat fryer BHGF1KTD				
		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. <b>Cannot be installed on a base.</b>					

	<p>Splash guard Deep fat fryers</p>	<b>Optional</b>	<b>Description</b>	<b>Height</b> in mm	<b>Price</b> in euro
		BSSF40	Splash guard deep fat fryer, 400 mm wide	350.00	395,-
		BSSF60	Splash guard deep fat fryer, 600 mm wide	350.00	495,-

## 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	2390,-
		BEPSF2	20	322x568x287	230 V	0.1 kW	2490,-
	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				400,-
		Wide fat drip tray with wide-mesh sieve					
		BFAFS	Fine-mesh sieve for fat drip container - wide				65,-
	Fat drip container narrow	BFABK	200x400x200 mm				325,-
		Narrow fat drip tray with wide-mesh sieve					
		BFAFSK	Fine-mesh sieve for fat drip container - narrow				55,-
	Bevelled on the left and right-hand sides	ASA	Optional: Cover bevelled on the sides				<b>NO EXTRA CHARGE</b>
		(No connector system included for stand-alone appliances)					
	Bevelled at the back	WAA	Cover bevelled at the back				195,-
		Available for all System 70 appliances					
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit				35,-
		AKG	Supplement for gold-effect dial, per unit				55,-
	Energy optimisation interface compliant with DIN 18875	EOH	Configured for energy optimisation, per tank				155,-
	Fryer basket Suitable for use with BF1KTD, BHFS1KTD, BHF2KTD, BHFS2KTD	BFK	230x280x100				98,-
	Fryer basket Suitable for use with BHF1GKTD, BHFS1GKTD	BFKG	290x280x120				145,-
	Fryer basket Suitable for use with BHF2SKTD	BFKS	120x280x120				89,-

## Standing plates/simmer plates

	<p><b>Heated standing plate</b> 1 heat zone, heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHTHKTD	50 ° - 190 °C	400x700x850/900	230 V	1.5 kW	3190,-

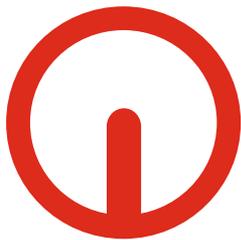
	<p><b>Hot plate and simmer plate</b> 1 heat zone, heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BHTHFKTD	50 - 350 °C	400x700x850/900	230 V	3.0 kW	3390,-

	<p><b>Standing plate</b> made entirely from CNS</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BHTEKTD20	200x700x850/900	1790,-
		BHTEKTD40	400x700x850/900	1990,-
		BHTEKTD60	600x700x850/900	2190,-
		BHTEKTD70	700x700x850/900	2290,-
		BHTEKTD80	800x700x850/900	2390,-
		Optional: Configured for the installation of on-site water column		

	<p><b>Standing plate</b> made entirely from CNS with 1/1 drawer</p> <p>Includes connector system 20 mm lip at back</p>	<b>Type</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BHTSKTD	400x700x850/900	2390,-



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

 <p>Multispeed combi bratt pan/boiler GN 1/1</p> <p>Griddle surface 420 x 510 mm</p> <p>Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Heat zone</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BGHDM50	1 heat zone	500x700x850/900	400 V	10.8 kW	9590,-	
	RED50	Optional: Power reduction to 7.2 kW at no extra charge					
	OLED2	Electronic controls with sensor keypad					1090,-
	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					790,-
	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).						

 <p>Multi-speed combi bratt pan/boiler GN 2/1</p> <p>Griddle surface 630 x 510 mm</p> <p>Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Heat zones</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BGHDM70	2 (bratt pans)	700x700x850/900	400 V	16.8 kW	13990,-	
	RED70	Optional: Power reduction to 11.2 kW at no extra charge					
	OLED2	Electronic controls with separate sensor keypad for each heat zone					1090,-
	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					790,-
	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

 <p>Multi-speed combi bratt pan/boiler GN 3/1</p> <p>Griddle surface 955 x 510 mm</p> <p>Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Heat zones</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BGHDM110	2 (bratt pans)	1100x700x850/900	400 V	25.8 kW	16990,-	
	RED110	Optional: Power reduction to 17.2 kW at no extra charge					
	OLED2	Electronic controls with separate sensor keypad for each heat zone					1090,-
	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					790,-
	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).						

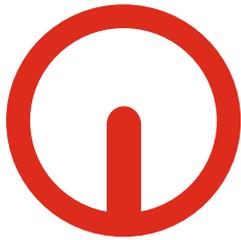
## Multispeed bratt pan options

 <p>Drain tap at the front</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	ALH	Drain tap at the front of the appliance	1080,-

 <p>Hanging frame for pasta baskets (baskets not included)</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	BEHNC1	Hanging frame for BBEDM1-200	450,-
	BEHNC2	Hanging frame for BBEDM2-200	550,-
	BEHNC3	Hanging frame for BBEDM3-200	620,-



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## Tilting combi bratt pan/boiler

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



# Tilting bratt pan

 <p><b>IPX5</b> Tilting bratt pans 2/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 595 x 480 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP70	50	1050x700x850/900	400 V	9.6 kW	14490,-
	<b>KTD</b>	<b>Cover with hairline joint and connection system (no surcharge)</b>				
<p>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</p>						

 <p><b>IPX5</b> Tilting bratt pans 2/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 640 x 540 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP85	60	1100x850x850/900	400 V	15.0 kW	15490,-
	<b>KTD</b>	<b>Cover with hairline joint and connection system (no surcharge)</b>				
<p>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</p>						

 <p><b>IPX5</b> Tilting bratt pans 3/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 1045 x 540 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP150	100	1500x850x850/900	400 V	18.0 kW	17990,-
	<b>KTD</b>	<b>Cover with hairline joint and connection system (no surcharge)</b>				
<p>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</p>						

# Speed tilting combi bratt pan/boiler

 <p><b>IPX5</b> Tilting combi bratt pan/boiler 2/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 595 x 480 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP70Speed	50	1050x700x850/900	400 V	14.8 kW	15990,-
	KTD	Cover with hairline joint and connection system (no surcharge)				
<p>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.</p> <p>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</p>						

 <p><b>IPX5</b> Tilting bratt pan and Frying pan 2/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 640 x 540 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP85Speed	60	1100x850x850/900	400 V	18.0 kW	16990,-
	KTD	Cover with hairline joint and connection system (no surcharge)				
<p>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.</p> <p>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</p>						

 <p><b>IPX5</b> Tilting combi bratt pan/boiler 3/1</p> <p>Bevelled side edges 20 mm lip at back Cooking surface 1045 x 540 mm Casing 100% chrome nickel steel</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKBP150Speed	100	1500x850x850/900	400 V	30.0 kW	19790,-
	KTD	Cover with hairline joint and connection system (no surcharge)				
<p>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.</p> <p>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</p>						

Bratt pan and boil controls include 'Soft' setting



Swivelling water inlet

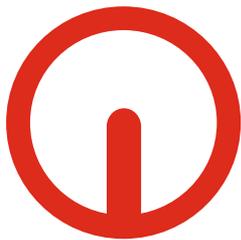


Perforated GN container that fits inside boiling tank





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## **Electric boiling pan**

### Free-standing appliances



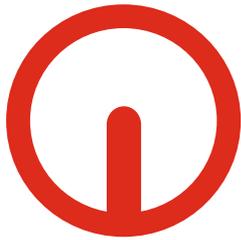
- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Free-standing boiling pan

 <p><b>IPX5</b> Electric boiling pan</p> <p>Bevelled side edges 20 mm lip at back</p> <p>Front drain, 100% chrome nickel steel casing</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKKD50	50 litres	700x700x850/900	400 V	14.0 kW	9990,-
	BKKD80	80 litres	700x700x850/900	400 V	18.0 kW	10990,-
	<b>KTD</b> <b>Cover with hairline joint and connection system (no surcharge)</b>					
<p>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, 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 boil settings, automatic water level monitoring and refill to ensure continuous operational readiness. Can be installed on a base <b>Please enquire about delivery times</b></p>						

 <p><b>IPX5</b> Electric boiling pan</p> <p>Bevelled side edges 20 mm lip at back</p> <p>Front drain, 100% chrome nickel steel casing</p>	<b>Typ</b>	<b>Contents</b> in litres	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BKKD100	100 litres	800x850x850/900	400 V	20.0 kW	12990,-
	BKKD150	150 litres	800x850x850/900	400 V	26.0 kW	16990,-
	<b>KTD</b> <b>Cover with hairline joint and connection system (no surcharge)</b>					
<p>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, 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 boil settings, automatic water level monitoring and refill to ensure continuous operational readiness. Can be installed on a base <b>Please enquire about delivery times</b></p>						

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## 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 system with 20 mm lip at back



Typ	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	5590,-
BI2KTD10	2 x round, 260	400x700x250	400 V	2 x 5.0 = 10.0 kW	5990,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				800,-

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 system with 20 mm lip at back



Typ	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	6990,-
BI2KTDF10	2 x 280 square full-surface	400x700x250	400 V	2 x 5.0 = 10.0 kW	6990,-

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**



Typ	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	7590,-
BI2KTDFL10	2 x 280 square full-surface	400x700x250	400 V	2 x 5.0 = 10.0 kW	7590,-

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



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

Includes connector system with 20 mm lip at back

**punkt star**

Typ	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	9490,-
BI4KTD20	4 x round, 260	700x700x250	400 V	4 x 5.0 = 20.0 kW	9990,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-

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



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

Includes connector system with 20 mm lip at back

**flächen star**

Typ	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	13150,-
BI4KTDF20	4 x 280 square full-surface	700x700x250	400 V	4 x 5.0 = 20.0 kW	13150,-

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 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

**Flex**

**flächen star**

Typ	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	14350,-
BI4KTDFL20	4 x 280 square full-surface	700x700x250	400 V	4 x 5.0 = 20.0 kW	14350,-

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 system with 20 mm lip at back

incl. 5-sensor function

**flächen star**

Typ	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	14150,-
BI4KTDF28W	4 x 300x280 full-surface	800x700x250	400 V	4 x 7.0 = 28.0 kW	14150,-
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-

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 system with 20 mm lip at back



Typ	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	13690,-
BI6KTD30	6 x round, 260	1000x700x250	400 V	6 x 5.0 = 30.0 kW	14990,-
EWHF					220,- (Price per cooking zone)
ITC					Temperature regulation controls up to 250 °C (all cooking zones) 2400,-

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 system with 20 mm lip at back



Typ	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	16890,-
BI6KTDF30	6 x square 280 full-surface	1000x700x250	400 V	6 x 5.0 = 30.0 kW	16890,-

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



Typ	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	18690,-
BI6KTDFL30	6 x square 280 full-surface	1000x700x250	400 V	6 x 5.0 = 30.0 kW	18690,-

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

	<p><b>Top griddle pan</b> with removable splash guard</p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	<p><b>Typ</b></p>	<p><b>Cooking surface</b> in mm</p>	<p><b>Dimensions</b> in mm WxD</p>	<p><b>Price</b> in euro</p>
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1690,-
		BGAFLR600	294x554x20	300x560 (610 with handles)	1890,-
		Ridged cooking surface			

	<p><b>Top roasting pan</b> Pan height 100 mm</p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	<p><b>Typ</b></p>	<p><b>Cooking surface</b> in mm</p>	<p><b>Dimensions</b> in mm WxDxH</p>	<p><b>Price</b> in euro</p>
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1790,-

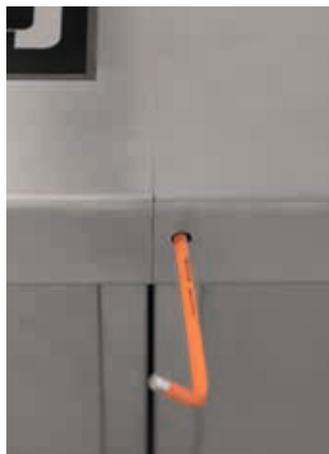
	<p><b>Top pasta pan (light)</b></p> <p>Suitable for use with Flex appliances <b>Does not include appliance</b></p>	<p><b>Typ</b></p>	<p><b>Inner dimensions</b> in mm WxDxH</p>	<p><b>Dimensions</b> in mm WxD</p>	<p><b>Price</b> in euro</p>
		BPALFL	300x500x150	approx. 325x530x150	990,-
		incl. set of 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

 <p>Induction wok hob with a Ceran glass bowl, Wok recess 300 mm diameter <b>without wok</b></p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BWKTD3.5	round, 300	400x700x250	230 V	3.5 kW	4350,-
	BWKTD5	round, 300	400x700x250	400 V	5.0 kW	4750,-
	BWKTD7	round, 300	400x700x250	400 V	7.0 kW	4990,-
	<b>ITC</b>	<b>Temperature regulation controls up to 250 °C</b>				<b>390,-</b>
With main switch, ON lamp, fully adjustable power control and digital display beneath the glass. Integrated Pan Quality Control display <b>PQC</b> .						

 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
	WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
	WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
Wok, <b>WPR1ITC required for ITC</b>						
 <p><b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1</p>	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
	WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
	Extra-light wok for easy use. <b>WPL1ITC required for ITC</b>					

 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
	WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
	WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. <b>WPA1ITC required for ITC</b>						
 <p><b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH &amp; WA1</p>	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
	Wok, <b>also suitable for ITC</b>					

# Options

		Optional	Description	Price in euro	
	Bevelled at the back	WAA	Cover bevelled at the back	195,-	
		Available for all System 70 appliances			
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-	
		AKG	Supplement for gold-effect dial, per unit	55,-	
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-	
		EOIEC3/4	3 and 4 cooking zones	840,-	
		EOIEC6	6 cooking zones	1260,-	
	Front panel	EBVS	Stainless steel panel for connector system	40,-	
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-	
		ABSKTDR	Right-hand finishing strip and connector	100,-	

## 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

Typ	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	2990,-
BS2KTDT	2 x 230 round	400x700x250	400 V	2 x 3.0 = 6.0 kW	3590,-
Electric pan detection					
BS2KTDZ	2 x 230 round	400x700x250	400 V	2 x 3.0 = 6.0 kW	3090,-
Manual double ring					



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

Typ	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	3990,-
BS4KTDT	4 x 230 round	700x700x250	400 V	4 x 3.0 = 12.0 kW	4990,-
Electric pan detection					
BS4KTDZ	4 x 230 round	700x700x250	400 V	4 x 3.0 = 12.0 kW	4190,-
Manual double ring					



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

Typ	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	5490,-
BS6KTDT	6 x 230 round	1000x700x250	400 V	6 x 3.0 = 18.0 kW	6690,-
Electric pan detection					
BS6KTDZ	6 x 230 round	1000x700x250	400 V	6 x 3.0 = 18.0 kW	5890,-
Manual double ring					



### 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

	Square radiant element	Optional	Description	Price in euro
		SUPG	Square radiant elements 240 with 3 kW instead of 230 round Supplement per cooking zone	65,-
	Bevelled at the back			
		WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	Silver-effect dial Gold-effect dial			
		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Energy optimisation interface compliant with DIN 18875			
		EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Ceran scraper			
		PCS	Ceran scraper	10,-
	Ceran scraper			
		PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent			
		CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-
	Finishing strip			
		ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-



## 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

Typ	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	2990,-

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

Typ	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	3090,-

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

 <p><b>Standard</b></p>	<p>Gas range with 4 burners Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4S70KTD</p>	<p>800x700x250</p>	<p>back left back right front left front right</p>	<p>18.0 kW Double ring D 5.5 Double ring D 5.5 Single ring C 3.5 Single ring C 3.5</p>	<p>4590,-</p>
<p>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.</p>						

 <p><b>Diagonal</b></p>	<p>Gas range with 4 burners Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4D70KTD</p>	<p>800x700x250</p>	<p>back left back right front left front right</p>	<p>18.0 kW Double ring D 5.5 Single ring C 3.5 Single ring C 3.5 Double ring D 5.5</p>	<p>4590,-</p>
<p>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.</p>						

 <p><b>Power</b></p>	<p>Gas range with 4 burners Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4P70KTD</p>	<p>800x700x250</p>	<p>back left back right front left front right</p>	<p>22.0 kW Double ring D 5.5 Double ring D 5.5 Double ring D 5.5 Double ring D 5.5</p>	<p>4690,-</p>
<p>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.</p>						



## Gas range with 6 burners

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG6D70KTD</p>	<p>1200x700x250</p>	<p>back left back centre back right front left front centre front right</p>	<p>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</p>	<p>6590,-</p>
<p>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.</p>						

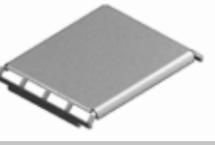
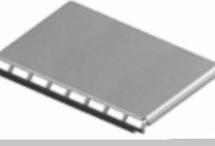
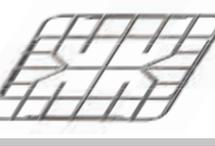
 <p><b>Power</b></p>	<p>Gas range with 6 burners Configured for natural gas G20</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG6P70KTD</p>	<p>1200x700x250</p>	<p>back left back centre back right front left front centre front right</p>	<p>33.0 kW Double ring D 5.5 Double ring D 5.5</p>	<p>6690,-</p>
<p>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.</p>						

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	245,-
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	300,-
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	580,-
	Pan support stand	SR1K70	Pan support stand for single burner	240,-
	Silver-effect dial Gold-effect dial	AKS AKG	Supplement for silver-effect dial, per unit Supplement for gold-effect dial, per unit	35,- 55,-
	Finishing strip	ABSKTDL ABSKTDR	Left-hand finishing strip and connector Right-hand finishing strip and connector	100,- 100,-

# Electric griddle

	<b>Electric griddle</b> Griddle surface 320 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD40	1 heat zone	400x700x250	230 V	3.5 kW	4090,-
		BGADS40	1 heat zone	400x700x250	400 V	4.5 kW	4090,-
		BGADS40Speed	1 heat zone	400x700x250	400 V	5.6 kW	4990,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> Ridged cooking surface 320 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD40R	1 heat zone	400x700x250	230 V	3.5 kW	4390,-
		BGADS40R	1 heat zone	400x700x250	400 V	4.5 kW	4390,-
		BGADS40RSpeed	1 heat zone	400x700x250	400 V	5.6 kW	5290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> Griddle surface 420 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD50	2 heat zones	500x700x250	400 V	6.0 kW	4590,-
		BGAD50Speed	2 heat zones	500x700x250	400 V	7.6 kW	5590,-
		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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>					

# Electric griddle

	<b>Electric griddle</b> Griddle surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD60	2 heat zones	600x700x250	400 V	7.5 kW	5090,-
		BGAD60Speed	2 heat zones	600x700x250	400 V	9.4 kW	6190,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> 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	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD60G	2 heat zones	600x700x250	400 V	7.5 kW	5390,-
		BGAD60GSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6490,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> 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	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD60H	2 heat zones	600x700x250	400 V	7.5 kW	5390,-
		BGAD60HSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6490,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

	<b>Electric griddle</b> Ridged cooking surface 520 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD60R	2 heat zones	600x700x250	400 V	7.5 kW	5590,-
		BGAD60RSpeed	2 heat zones	600x700x250	400 V	9.4 kW	6690,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							

# Electric griddle

	<p><b>Electric griddle</b> Griddle surface 720 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD80	2 heat zones	800x700x250	400 V	10.5 kW	6390,-
		BGAD80Speed	2 heat zones	800x700x250	400 V	13.4 kW	7690,-
<p>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).</p>							

	<p><b>Electric griddle</b> 1/2 of cooking surface ridged 720 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD80H	2 heat zones	800x700x250	400 V	10.5 kW	6690,-
		BGAD80HSpeed	2 heat zones	800x700x250	400 V	13.4 kW	7990,-
<p>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).</p>							

	<p><b>Electric griddle</b> Cooking surface 920 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD100	2 heat zones	1000x700x250	400 V	13.5 kW	6890,-
		BGAD100Speed	2 heat zones	1000x700x250	400 V	17.4 kW	8390,-
<p>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).</p>							

	<p><b>Electric griddle</b> 1/2 of cooking surface ridged 920 x 520 mm, Hard-plated stainless steel Temperature range 60 ° - 300 °C</p> <p>Includes connector system 20 mm lip at back</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD100H	2 heat zones	1000x700x250	400 V	13.5 kW	7190,-
		BGAD100HSpeed	2 heat zones	1000x700x250	400 V	17.4 kW	8690,-
<p>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).</p>							

# Options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS RSE	Food turner 90 x 280 mm Stainless steel cleaning set (2 scouring pads)	34,- 6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Grid shelf	ALR40 ALR60 ALR80	Grid shelf for splash guard 400 Grid shelf for splash guard 600 Grid shelf for splash guard 800	70,- 99,- 120,-
	Finishing strip	ABSKTDL ABSKTDR	Left-hand finishing strip and connector Right-hand finishing strip and connector	100,- 100,-

## Heat-up time in minutes 20–200 °C



**BGAD80 with aluminium block**

**16 mins**

**BGAD80 Speed**

**5 min.**

## Electric bratt pan

	<p><b>Bratt pan</b> Cooking surface 340x540 mm Hard-plated stainless steel, leakproof welding</p> <p>Temperature range <b>60 ° - 300 °C</b></p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAD40T	1 heat zone	400x700x250	400 V	4.5 kW	4490,-
		BGAD40T <b>Speed</b>	1 heat zone	400x700x250	400 V	5.8 kW	5390,-
		<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p>					
		BSSB40	Splash guard for BBE40				240,-

	<p><b>Bratt pan</b> Cooking surface 540x540 mm Hard-plated stainless steel, leakproof welding</p> <p>Temperature range <b>60 ° - 300 °C</b></p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGAD60T	2 heat zones	600x700x250	400 V	7.5 kW	5290,-
		BGAD60T <b>Speed</b>	2 heat zones	600x700x250	400 V	9.8 kW	6390,-
		<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p>					
		BSSB60	Splash guard for BBE60				320,-

	<p><b>Accessories for</b> BGAD40T and BGAD60T</p>	<p><b>N.B.:</b></p>
		<p>Supplied with drain collection drawer</p>

# Options

		Optional	Description	Price in euro
	<b>Teflon plug</b> Suitable for use with the deep griddle/bratt pans	TAS110	Teflon plug 60 x 110 x 60(40) mm	180,-
	<b>Food turner</b> Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	<b>Energy optimisation interface compliant with DIN 18875</b>	EOH	Enabled for energy optimisation, per heat zone	155,-
	<b>Bevelled at the back</b>	WAA	Cover bevelled at the back Available for all System 70 appliances	195,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<b>Finishing strip</b>	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-
	<b>Splash guard for bratt pans</b>	BSSB40	Splash guard for BBE40	240,-
		BSSB60	Splash guard for BBE60	320,-

## 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

Typ	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	5590,-
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

Typ	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	8790,-
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

Typ	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	9090,-
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

	<b>Induction griddles</b> Griddle surface 720 x 520 mm, Griddle material: plated stainless steel Temperature range 70 ° - 250 °C Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD80I	2 heat zones	800x700x250	400 V	10.0 kW	9990,-
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.							

	<b>Induction griddles</b> 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	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGAD80IH	2 heat zones	800x700x250	400 V	10.0 kW	10290,-
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

	<b>Teflon plug</b> Suitable for use with griddles	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		TAS	Teflon plug	155,-
	<b>Food turner</b> <b>Cleaning set</b> Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	<b>Induction energy          optimisation          interface compliant          with DIN 18875</b>	EOIEC1/2	1 and 2 heat zones	420,-
	<b>Grid shelf</b>	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-

# Rustica chargrill

	<p>Rustica chargrills Griddle surface 300 x 450 mm, Temperature range <b>60-300°C</b></p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRAD40S	1 heat zone	400x700x250	400 V	4.0 kW	3590,-
<p>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.</p>							

	<p>Rustica chargrills Griddle surface 600 x 450 mm, Temperature range <b>60-300°C</b></p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRAD70S	2 heat zones	700x700x250	400 V	8.0 kW	4990,-
<p>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.</p>							

Non-stick cast-iron cooking grid

Removable



## Rustica lava-rock chargrill

	<b>Rustica chargrills</b> Griddle surface 300 x 450 mm Temperature range <b>60 ° - 300 °C</b>  <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BRLAD40S	1 heat zone	400x700x250	400 V	7.0 kW	4490,-
		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				68,-

	<b>Rustica chargrills</b> Griddle surface 600 x 450 mm, Temperature range <b>60 ° - 300 °C</b>  <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BRLAD70S	2 heat zones	700x700x250	400 V	14.0 kW	5990,-
		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. <b>32 A cable</b>					
		BLS7	7 kg lava rocks				68,-



## 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

Typ	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	2390,-
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

Typ	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	2790,-
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

	<b>Boiling pans</b> GN 1/1-150  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUKKT	1 heat zone	400x700x250	400 V	7.0 kW	3790,-
With main switch and 3 power settings for energy-saving operation. Includes drain tap; does not include container. No water inlet.							
	<b>Container set</b> Suitable for use with BUKKT, BUKKT and BUKKT	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro		
		BNKSET				510,-	
		Comprising 5 pasta baskets:					
			1 x GN1/3 each	298x163x160			
			4 x GN1/6 each	143x163x160			
	<b>Draining tray</b> Suitable for use with BUKKT, BUKKT, BUKKT, BHUKKT, BHUKTDE	<b>Typ</b>	<b>Details</b>	<b>Price</b> in euro			
		BATB	Drip tray 1/3	110,-			

# Electric pasta boiler

	<b>Pasta boiler</b> GN 2/3-150  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BNKKT D	1 heat zone	400x700x250	400 V	6.0 kW	4790,-
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.							

	<b>Basic configuration A</b> Suitable for use with BNKKT D	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		BNKSET1/6	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x160

	<b>Pasta boiler</b> GN 1/1-150 side-ways  Includes connector system 20 mm lip at back	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BNKKT DQ	1 heat zone	700x700x250	400 V	7.0 kW	5890,-
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.							

	<b>Basic configuration</b> Suitable for use with BNKKT DQ	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> 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

	Individual portion pasta basket Suitable for use with BUKKT, BNKKT and BNKKTQ	Typ	Outer dimensions in mm WxDxH	Price in euro
		BNKPK	102x140x160	85,-
		1 pasta basket with 1 handle		
	Pasta basket GN1/6 Suitable for use with BUKKT, BNKKT and BNKKTQ	BNK1/6K	143x163x160	95,-
		1 pasta basket with 1 handle		
	Pasta basket GN1/3 Suitable for use with BUKKT, BNKKT and BNKKTQ	BNK1/3K	298x163x160	149,-
		1 pasta basket with 2 handles		

## Pasta boiler/boiling pan options

	Lid for boiling pan	Optional	Description	Price in euro
		BDN40	Lid for pasta boiler	190,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Finishing strip	ABSKTDL	Left-hand finishing strip and connector	100,-
		ABSKTDR	Right-hand finishing strip and connector	100,-

## 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

Typ	Gross capac. 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	3390,-
BFS1KTD	8	400x700x250/275	400 V	10.0 kW	3490,-
<b>Reinforced heating element</b>					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				60,-
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

Typ	Gross capac. 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	4590,-
BFS2KTD	2 x 8	600x700x250/275	400 V	20.0 kW	4790,-
<b>Reinforced heating element</b>					
ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				120,-
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	98,-

## French fry warmer

	<p><b>Chip scuttle GN1/1</b></p> <p>Heated tank and element can be switched on separately.</p> <p>Includes connector system 20 mm lip at back</p>	<p><b>Typ</b></p>	<p><b>Inner dimensions</b> in mm WxDxH</p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BPWKTD	GN1/1-150	400x700x250	230 V	1.0 kW	2490,-
		<p>Includes perforated stainless steel tray.</p> <p>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.</p>					

	<p><b>Stainless steel tray with divider</b></p> <p>Suitable for use with BPWKTD</p>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Price</b> in euro</p>
		BPWG	295x565	460,-
		<p>Stainless steel tray with divider to keep different types of French fries separate.</p>		

## Countertop hotplates/simmer plates

	<b>Tabletop hotplate</b> 1 heat zone,  Heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BTHKTD	50 ° - 190 °C	400x700x250	230 V	1.5 kW	2390,-
With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements.							

	<b>Hot plate and simmer plate</b> 1 heat zone, Heating element 315 x 535 mm, Ceran glass 350 x 605 x 4 mm <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BTHFKTD	50 - 350 °C	400x700x250	230 V	3.0 kW	2590,-
<b>Simmer plate</b>  With fully adjustable temperature control, ON lamp in the panel. Heated by radiant elements.							

	<b>Counter unit</b> made entirely from CNS  <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BTEKTD40	400x700x250	1190,-
		BTEKTD60	600x700x250	1350,-
		BTEKTD70	700x700x250	1390,-
		BTEKTD80	800x700x250	1450,-

	<b>Tabletop unit with drawer</b> made entirely from CNS  <b>Includes connector system</b> 20 mm lip at back	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BTSKTD	400x700x250	1590,-
With 1/1 drawer				

## Open/closed base units

	<p><b>Base unit</b> Made entirely from chrome nickel steel, with 4 feet and removable inspection panel. Can be stood on a base.</p>	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Details</b>	<b>Price</b> in euro
		BUKTD40	400x645x620	Closed on 3 sides, open at front	725,-
		BUKTD50	500x645x620	Closed on 3 sides, open at front	755,-
		BUKTD60	600x645x620	Closed on 3 sides, open at front	780,-
		BUKTD70	700x645x620	Closed on 3 sides, open at front	830,-
		BUKTD80	800x645x620	Closed on 3 sides, open at front	880,-
		BUKTD100	1000x645x620	Closed on 3 sides, open at front	990,-

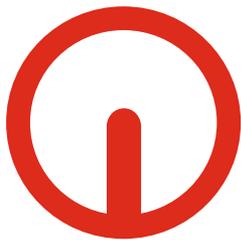
	<p><b>Base unit</b> Made entirely from chrome nickel steel, with 4 feet and removable inspection panel. Can be stood on a base. Door hinges on left.</p>	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Details</b>	<b>Price</b> in euro
		BUFKTD40	400x680x620	Closed on 3 sides, with 1 swing door	925,-
		BUFKTD50	500x680x620	Closed on 3 sides, with 1 swing door	975,-
		BUFKTD60	600x680x620	Closed on 3 sides, with 1 swing door	990,-
		BUFKTD70	700x680x620	Closed on 3 sides, with 2 swing doors	1250,-
		BUFKTD80	800x680x620	Closed on 3 sides, with 2 swing doors	1290,-
Optional door hinges on right				at no extra charge	

	<p><b>Warming cabinet base unit</b> with convection heat and removable inspection panel, made entirely from chrome nickel steel. Can be stood on a base. Door hinges on left.</p>	<b>Typ</b>	<b>Temperature</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWSKTD40	85 °C	400x680x620	230 V	1.0 kW	1590,-	
		1 double-walled swing door at the front, hinges on left and 4 feet.						
		Optional door hinges on right				at no extra charge		

	<p><b>Warming cabinet base unit</b> with convection heat and removable inspection panel, 100% chrome nickel steel. Can be stood on a base.</p>	<b>Typ</b>	<b>Temperature</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWSKTD70	85 °C	700x680x620	230 V	1.2 kW	1950,-
		BWSKTD80	85 °C	800x680x620	230 V	1.2 kW	1990,-
		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



Typ	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	8690,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				800,-
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 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

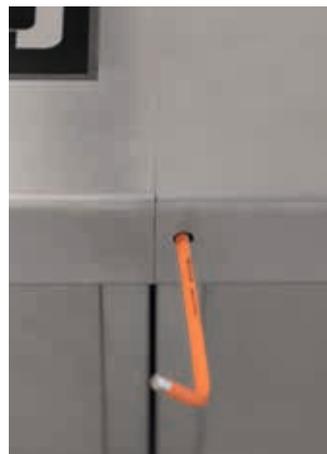


Typ	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI2SHF10	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 5.0 = 10.0 kW	9690,-
BI2SHF14	2 x square 300 full-surface	Width 420-550 Depth 850-950 Height 700-800 + Feet 150-200	400 V	2 x 7.0 = 14.0 kW	9690,-
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

 <p><b>Flex</b></p>	<p>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</p> <p><b>flächenstar</b></p>	<p><b>Typ</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		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	10290,-
		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	10290,-
		<p>Flush-fitting connection system available on request (no surcharge) 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. 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.</p>					

 <p><b>vollflächenstar</b></p>	<p>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</p> <p><b>vollflächenstar</b></p>	<p><b>Typ</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>	
		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	10790,-	
		VKGR1	Optional: Front and back controlled separately					770,-
		WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)					600,-
<p>Flush-fitting connection system available on request (no surcharge)</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 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</p>								

		<p><b>ITC cooking</b> (Induction Temperature Control)</p> <p><b>TC</b> Temperature control</p>
		
		
<p>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.</p>		

## 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



Typ	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH20	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 20.0 kW	12890,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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



Typ	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH26B	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 25.6 kW	16990,-
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				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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



Typ	Coil in mm	Outer dimensions from-to in mm	Voltage in volts	Power in kW	Price in euro
BI4SH26UB	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 5.0 = 27.4 kW	17990,-
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				220,- (Price per cooking zone)
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1600,-
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

 <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. 5-sensor function</p> <p> <b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	15890,-
	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	15890,-
<p>Flush-fitting connection system available on request (no surcharge)</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 5-sensor function for added pan protection. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</p>						

 <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><b>Flex</b></p> <p> <b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	16690,-
	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	16690,-
<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>						

 <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</p> <p> <b>vollflächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4SHV32	4 x square 320 full-surface	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 8.0 = 32.0 kW	18590,-
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				
<p>Flush-fitting connection system available on request (no surcharge)</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. Can be stood on a base upon request. Integrated Pan Quality Control display PQC.</p>						

## 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</p> <p></p>	Typ	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	18990,-
	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				220,-
	ITC				Temperature regulation controls up to 250 °C (all cooking zones)	1600,-

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.

 <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</p> <p></p>	Typ	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	19990,-	
	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				220,-	

(Price per cooking zone)

ITC Temperature regulation controls up to 250 °C (all cooking zones) 1600,-

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.

		<h3>ITC cooking</h3> <p>(Induction Temperature Control)</p> <p></p>
		
		
<p>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.</p>		

## 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><b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	21990,-	
	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	21990,-	
	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><b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	22990,-	
	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	22990,-	
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><b>Flex</b></p>	<p>Flex 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</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p><b>flächen star</b></p>	<p><b>Typ</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		<p>BI4SHBFL26</p>	<p>4 x square 300 full-surface</p>	<p>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>400 V</p>	<p>4 x 5.0 = 25.6 kW</p>	<p>23090,-</p>
		<p>Oven GN 2/1 with top/bottom heat 60-300°C</p>	<p>5.6 kW</p>				
		<p>BI4SHBFL34</p>	<p>4 x square 300 full-surface</p>	<p>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>400 V</p>	<p>4 x 7.0 = 33.6 kW</p>	<p>23090,-</p>
		<p>Oven GN 2/1 with top/bottom heat 60-300°C</p>	<p>5.6 kW</p>				
<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. 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.</p>							

 <p><b>Flex</b></p>	<p>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</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p><b>flächen star</b></p>	<p><b>Typ</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		<p>BI4SHUBFL26</p>	<p>4 x square 300 full-surface</p>	<p>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>400 V</p>	<p>4 x 5.0 = 27.4 kW</p>	<p>24090,-</p>
		<p>Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1</p>	<p>Convection oven 50-250 °C</p>	<p>7.4 kW</p>			
		<p>BI4SHUBFL34</p>	<p>4 x square 300 full-surface</p>	<p>Width 1100-1200 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>400 V</p>	<p>4 x 7.0 = 35.4 kW</p>	<p>24090,-</p>
		<p>Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1</p>	<p>Convection oven 50-250 °C</p>	<p>7.4 kW</p>			
<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. 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> <p></p>	Typ	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	17990,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
	ITC Temperature regulation controls up to 250 °C (all cooking zones) 2400,-					
	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</p> <p>incl. 5-sensor function</p> <p></p>	Typ	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	19990,-
	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	19990,-
	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>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</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p></p> <p><b>Flex</b></p>	Typ	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	21590,-
	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	21590,-
	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



Typ	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	23590,-
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				220,-
(Price per cooking zone)					
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2400,-
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



Typ	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	24590,-
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				220,-
(Price per cooking zone)					
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2400,-
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

Typ	Details	Outer dimensions in mm WxD	Surface	Price in euro
BGR2/1	Oven grid shelf	530x650	chrome-plated	115,-
BGR1 +	Oven grid shelf	325x400	chrome-plated	105,-
BBB2/1	Baking tray	530x650	Black steel	180,-
BBB1 +	Baking tray	480x380	Aluminium	165,-

## Flex accessories

	<b>Top griddle pan</b> with removable splash guard  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL700	304x604x20	approx. 310x610 660 with handles	1790,-
		BGAFLR700	305x605	approx. 310x610 660 with handles Ridged cooking surface	1990,-

	<b>Top roasting pan</b> Pan height 100 mm  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL700	304x604x60	approx. 310x610x110 660 with handles	1890,-

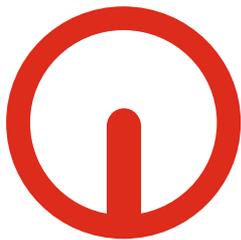
	<b>Top pasta pan (light)</b>  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		Incl. Basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket tray.			

## Options

	<b>Glazed door</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		BEBTG	675x375	990,-
		Glazed oven door with interior lighting		
	<b>Base unit</b> Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
		UBH21200	Hygiene H2 base unit 1,200 mm wide	1190,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<b>Stainless steel dial</b>	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-



Cooking  
equipment for  
the catering  
industry



## Electric ranges

Free-standing ranges/special  
edition models

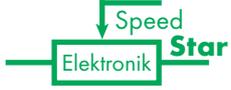


- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Customisable free-standing ranges

### Round radiant hob

 <p>Electric range with 2 radiant elements</p> <p>Base unit open at front, Ceran glass 350 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS2SHRA Speedstar	2 x round, 270	Width400-550 Depth 850-950 Height700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	5290,-
	BS2SHRB Speedstar with electric pan detection	2 x round, 270	Width400-550 Depth 850-950 Height700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	5590,-
	BS2SHZRC Speedstar with automatic double ring	2 x round, 270	Width400-550 Depth 850-950 Height700-800 + Feet 150-200	400 V	2 x 4.0 = 8.0 kW	6190,-
Flush-fitting connection system available on request (no surcharge)						

 <p>Electric range with 4 radiant elements</p> <p>Base unit open at front, Ceran glass 700 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS4SHRA Speedstar	4 x round, 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	7290,-
	BS4SHRB Speedstar with electric pan detection	4 x round, 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	7690,-
	BS4SHZRC Speedstar with automatic double ring	4 x round, 270	Width800-950 Depth 850-950 Height700-800 + Feet 150-200	400 V	4 x 4.0 = 16.0 kW	8390,-
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,</p> <p>Bevelled on all sides, 20 mm lip at back</p> <p style="text-align: center;">  </p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	9990,-
	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	10690,-
	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	11890,-
Flush-fitting connection system available on request (no surcharge)						

## Options

	<b>Base unit Hygiene H2</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b>
		UBH2400	Hygiene H2 base unit 400 mm wide	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<b>Stainless steel dial</b>	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	<b>Energy optimisation interface compliant with DIN 18875</b>	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	<b>Professional cleaning agent</b>	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-

## Special edition free-standing ranges with round radiant elements and oven

 <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>	<b>Type</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS6SHBRA Speedstar	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	13690,-
	Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
	BS6SHBRB 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 = 29.6 kW	14390,-
	Oven GN 2/1 with top/bottom heat 60-300 °C				5.6 kW	
BS6SHZBRC 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 = 29.6 kW	15390,-	
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>	<b>Type</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BS6SHUBRA Speedstar	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	14790,-
	Depth up to 900 Oven GN1/1 + Depth 900 or above Oven GN 2/1					
	Convection oven 50-250 °C				7.4 kW	
	BS6SHUBRB 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 = 31.4 kW	15490,-
Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1						
Convection oven 50-250 °C				7.4 kW		
BS6SHZUBRC 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 = 31.4 kW	16490,-	
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	990,-
			Glazed oven door with interior lighting	
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
		UBH21200	Hygiene H2 base unit 1,200 mm wide	1190,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25,-
			1 bottle Collo Profi Ceran cleaning agent (125 ml)	

## Customisable free-standing ranges

### Square radiant elements

 <p>Electric range with 2 radiant elements, back and front Base unit open at front, Ceran glass 370 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	5490,-
	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	5990,-
Flush-fitting connection system available on request (no surcharge)						

 <p>Electric range with 4 radiant elements Base unit open at front, Ceran glass 700 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	7390,-
	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	8490,-
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

 <p>Electric range with 4 radiant elements and oven</p> <p>Ceran glass 700 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BS4SHQTB	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 21.6 kW	10990,-	
	Oven GN 2/1 with top/bottom heat 60-300 °C						5.6 kW
	BS4SHQTB	4 x square 270	Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200	400 V	4 x 4.0 = 21.6 kW	12290,-	
with electric pan detection							
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 4 radiant elements and convection oven</p> <p>Ceran glass 700 x 720 x 6 mm,</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BS4SHQUB	4 x square 270	Width 800-950 Depth 850-950	400 V	4 x 4.0 = 23.4 kW	12090,-	
	Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1						
	Convection oven 50-250 °C						7.4 kW
+ Feet 150-200							
BS4SHQTUB	4 x square 270	Width 800-950 Depth 850-950	400 V	4 x 4.0 = 23.4 kW	13090,-		
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	
+ Feet 150-200							
Flush-fitting connection system available on request (no surcharge)							

 <p>Accessories</p> <p>1 x oven grid shelf</p> <p>1 x baking tray</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxD	<b>Surface</b>	<b>Price</b> in euro
	BGR2/1	Oven grid shelf	530x650	chrome-plated	115,-
	BGR1 +	Oven grid shelf	325x400	chrome-plated	105,-
	BBB2/1	Baking tray	530x650	Black steel	180,-
	BBB1 +	Baking tray	480x380	Aluminium	165,-

## Special edition free-standing ranges with square radiant elements and oven

 <p>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</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	10690,-
	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	11990,-
Flush-fitting connection system available on request (no surcharge)						

 <p>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</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	15990,-
	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	16990,-
		Oven GN 2/1 with top/bottom heat 60-300 °C		5.6 kW		
		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  Ceran glass 1050 x 720 x 6 mm,  Bevelled on all sides, 20 mm lip at back</p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> from-to in mm	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> 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	16590,-
	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	17990,-
		Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1				
		Convection oven 50-250 °C		7.4 kW		
		Convection oven 50-250 °C		7.4 kW		
Flush-fitting connection system available on request (no surcharge)						

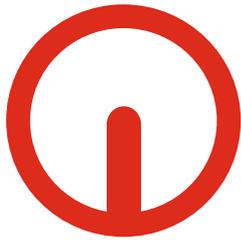
# Options

		Optional	Description	Price in euro
	Glazed door	BEBTG	675x375 Glazed oven door with interior lighting	990,-
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
		UBH21200	Hygiene H2 base unit 1,200 mm wide	1190,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-

	Oven details Accessories included	Typ	Details	Outer dimensions in mm WxD	Material	Price in euro
	1 x cooking grid 1 x baking tray	BGR2/1	Oven grid shelf	530x650	chrome-plated	115,-
		BBB2/1	Baking tray	530x650	Black steel	180,-



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

Typ	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	4790,-
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

Typ	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	4890,-
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

Typ	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	5990,-
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

Typ	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	5990,-
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><b>Power</b></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>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		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	6090,-
		<p>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> <p>Flush-fitting connection system available on request (no surcharge)</p>				

 <p><b>Diagonal</b></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>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		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	7890,-
		<p>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.</p> <p>Flush-fitting connection system available on request (no surcharge)</p>				

 <p><b>Power</b></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>	<p><b>Typ</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		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	7990,-
		<p>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.</p> <p>Flush-fitting connection system available on request (no surcharge)</p>				

## 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

Typ	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	9590,-
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

Typ	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	9690,-
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

Typ	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	11690,-
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

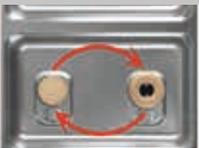
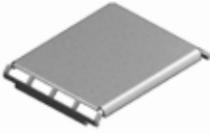
 <p><b>Diagonal</b></p>	<p>Gas range with 4 burners and convection oven Configured for natural gas G20</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4D85UB</p>	<p>Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>back left back right front left front right</p>	<p>22.0 kW Double ring E 7.5 Single ring C 3.5 Single ring C 3.5 Double ring E 7.5</p>	<p>10590,-</p>
		<p>Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1</p>		<p>Convection oven 50-250 °C</p>		<p>400 V / 7.4 kW</p>
<p>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>						
<p>Flush-fitting connection system available on request (no surcharge)</p>						

 <p><b>Power</b></p>	<p>Gas range with 4 burners and convection oven Configured for natural gas G20</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BHG4P85UB</p>	<p>Width 800-950 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>back left back right front left front right</p>	<p>30.0 kW Double ring E 7.5 Double ring E 7.5 Double ring E 7.5 Double ring E 7.5</p>	<p>10690,-</p>
		<p>Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1</p>		<p>Convection oven 50-250 °C</p>		<p>400 V / 7.4 kW</p>
<p>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>						
<p>Flush-fitting connection system available on request (no surcharge)</p>						

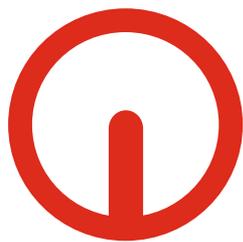
 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners and convection oven Configured for natural gas G20</p> <p>Bevelled on all sides, 20 mm lip at back</p>	<p><b>Type</b></p>	<p><b>Outer dimensions</b> from-to in mm</p>	<p><b>Position</b></p>	<p><b>Nominal heat input</b> Type of burner in kW</p>	<p><b>Price</b> in euro</p>
		<p>BGH6D85UB</p>	<p>Width 1200-1300 Depth 850-950 Height 700-800 + Feet 150-200</p>	<p>back left back centre back right front left front centre front right</p>	<p>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</p>	<p>12690,-</p>
		<p>Depth up to 900 Oven GN1/1 + Depth 950 oven GN 2/1</p>		<p>Convection oven 50-250 °C</p>		<p>400 V / 7.4 kW</p>
<p>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.</p>						
<p>Flush-fitting connection system available on request (no surcharge)</p>						



## 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	210,-
		ABM4	Drainage opening in the burner recess for 4 burners	490,-
		ABM6	Drainage opening in the burner recess for 6 burners	650,-
	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	245,-
	Hotplate	WHP1G85	Hotplate for 1 burner 360 x 390 mm Only suitable for use on type C and D burners.	360,-
	Pan support stand	SR1K85	Pan support stand for single burner	245,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Glazed door	BEBTG	675x375 Glazed oven door with interior lighting	990,-
	Base unit Hygiene H2	UBH2400	Hygiene H2 base unit 400 mm wide	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
		UBH21200	Hygiene H2 base unit 1,200 mm wide	1190,-

Cooking  
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## **GV Series 850-950**

Free-standing ranges/customisable  
models



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Customisable GV Series units

	<b>Special edition Typ</b> Unit in customised dimensions suitable for built-in <b>griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries</b> . Base unit open at front.	<b>Typ</b>	<b>Outer dimensions</b> from-to in mm	<b>Price</b> in euro
		BGV4	Width 450 - 590 Depth 850-950 Height 700-800 + Feet 150-200	3200,-
		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				

	<b>Special edition Typ</b> Unit in customised dimensions suitable for built-in <b>griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries</b> . Base unit open at front.	<b>Typ</b>	<b>Outer dimensions</b> from-to in mm	<b>Price</b> in euro
		BGV6	Width 600 - 790 Depth 850-950 Height 700-800 + Feet 150-200	4200,-
		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				

	<b>Special edition Typ</b> Unit in customised dimensions suitable for built-in <b>griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries</b> . Base unit open at front.	<b>Typ</b>	<b>Outer dimensions</b> from-to in mm	<b>Price</b> in euro
		BGV8	Width 800 - 1000 Depth 850-950 Height 700-800 + Feet 150-200	5200,-
		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				

### Available built-in appliances



## Customised GV Series models (example)

### Choose built-in appliance

	<b>Built-in griddle Mega</b> Depth 750 hard-plated Griddle surface 520 x 670 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE60M	2 heat zones	600x750x120	400 V	10.0 kW	5290,-
		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

	<b>Special edition Typ</b>  Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.	<b>Typ</b>	<b>Outer dimensions</b>	<b>Price</b> in euro
		BGV6	Width 600 Depth 850 Height 700 + Feet 150	4200,-
		ASA	Cover bevelled on the sides at no extra charge	



### Customised free-standing appliance

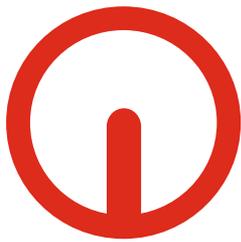
	<b>Special edition Typ</b>  Unit in customised dimensions suitable for built-in griddles, deep fat fryers, boiling pans, pasta boilers and bain-maries. Base unit open at front.	<b>Typ</b>	<b>Outer dimensions</b> from-to in mm	<b>Price</b> in euro
		BGE60MBGV6	Width 600 Depth 850 Height 700 + Feet 150	9490,-
		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	890,-
		UBH2800	Hygiene H2 base unit 800 mm wide	1090,-
		UBH21200	Hygiene H2 base unit 1,200 mm wide	1190,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH1	Enabled for energy optimisation, 1 heat zone	220,-
		EOH2	Enabled for energy optimisation, 2 heat zones	330,-
		EOH4	Enabled for energy optimisation, 4 heat zones	480,-
		EOH6	Enabled for energy optimisation, 6 heat zones	590,-
	Bevelled at the back	WAA	Cover bevelled at the back Available for all GV Series appliances	195,-
	Doors for base unit	BT40	Doors for 400-mm base unit, hinged right or left	220,-
		BT60	Doors for 600-mm base unit, hinged right or left	260,-
		B2T60	2 doors for 600-mm base unit	380,-
		B2T70	2 doors for 700-mm base unit	390,-
		B2T80	2 doors for 800-mm base unit	440,-
		B2T100	2 doors for 1000-mm base unit	500,-

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## Deep fat fryers/pasta boilers Countertop and free-standing appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## Countertop deep fat fryers

	<b>Electric deep fat fryer</b> 1 tank 100% CNS,  Front drain   Gross capacity 6 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFSNK1	6	270x470x270	230 V	3.2 kW	1090,-
		BFSNK1S	6	270x470x270	400 V	6.0 kW	1190,-
		BFSSNK1	6	270x470x270	400 V	8.0 kW	1290,-
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.							

	<b>Electric deep fat fryer</b> 1 tank 100% CNS,  Front drain   Gross capacity 8 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFSNK1SG	8	300x600x270	400 V	8.0 kW	2190,-
		BFSSNK1G	8	300x600x270	400 V	10.0 kW	2390,-
		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.					

	<b>Electric deep fat fryer</b> 2 tanks 100% CNS,  Front drain   Gross capacity 2x6 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFSNK2	2 x 6	600x470x270	400 V	12.0 kW	2150,-
		BFSSNK2	2 x 6	600x470x270	400 V	16.0 kW	2250,-
		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. <b>32 A plug</b>					

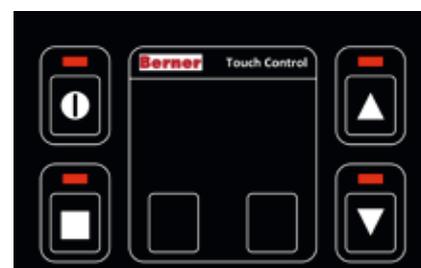
	<b>Electric deep fat fryer</b> 2 tanks 100% CNS,  Front drain   Total capacity 2 x 8 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFSNK2G	2 x 8	600x600x270	400 V	16.0 kW	3690,-
		BFSSNK2G	2 x 8	600x600x270	400 V	20.0 kW	3890,-
		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. <b>32 A plug</b>					

## Free-standing deep fat fryers

	<b>Electric deep fat fryer</b> 1 tank 100% CNS,  Drain underneath  Door hinges on left   Gross capacity 13 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BFHM30	13	300x600x850	400 V	12.0 kW	3790,-	
		BFHE30	13	300x600x850	400 V	12.0 kW	4390,-	
		<b>Electronic</b>						
		BFHMS30	13	300x600x850	400 V	15.0 kW	3890,-	
		<b>Reinforced heating element</b>						
BFHES30	13	300x600x850	400 V	15.0 kW	4490,-			
<b>Reinforced electronic heating</b>								
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.								

	<b>Electric deep fat fryer</b> 1 tank 100% CNS,  Drain underneath  Door hinges on left  Gross capacity 18 l	<b>Typ</b>	<b>Gross capacity</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro		
		BFHM40	18	400x600x850	400 V	16.5 kW	4390,-		
		BFHE40	18	400x600x850	400 V	16.5 kW	4990,-		
		<b>Electronic</b>							
		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 Typ  
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 7 l

Type	Gross capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
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BFHM40/2	2 x 7	400x600x850	400 V	15.0 kW	5490,-
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BFHE40/2	2 x 7	400x600x850	400 V	15.0 kW	6490,-
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**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 7+ 13 l

Type	Gross capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
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BFHM50/2	7, 13	500x600x850	400 V	19.5 kW	5890,-
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BFHE50/2	7, 13	500x600x850	400 V	19.5 kW	6790,-
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**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 13 l

Type	Gross capacity in ltr.	Outer dimensions in mm WxDxH	Voltage in volts	Power in kW	Price in euro
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BFHM60/2	2 x 13	600x600x850	400 V	24.0 kW	5990,-
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BFHE60/2	2 x 13	600x600x850	400 V	24.0 kW	6890,-
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**Electronic**

BFHMS60/2	2 x 13	600x600x850	400 V	30.0 kW	6190,-
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**Reinforced heating element**

BFHES60/2	2 x 13	600x600x850	400 V	30.0 kW	7090,-
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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	2390,-	
		BEPSF2		230 V	0.1 kW	2490,-	
		BFAFS	Wide fine-mesh sieve				65,-
		BFAFSK	Narrow fine-mesh sieve				55,-
	Deep fat fryer filter system insert for 2 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 <b>Cannot be combined with the automatic basket lift KH1 and KH2.</b>					
	Automatic basket lift for deep fat fryer Suitable for BFHM30/40/50 and 60 models	KH1	For 1 tank			1490,-	
		KH2	For 2 tanks			2990,-	
		Supplement on top of fryer					
		Insert comprises: - controls in the installation box with connecting cable - an automatic lifting mechanism comprising mechanics and lifting motor - electronic time control with sensor keypad					
	Door hinges on right	TAR	Door hinges on right			at no extra charge	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit			35,-	
		AKG	Supplement for gold-effect dial, per unit			55,-	
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone			155,-	
	Fryer basket	BFK1	Fryer basket 120 x 300 x 120 Suitable for use with BFHM20, BFHE20, BFHM40/2, BFHE40/2, BFHM50/2, BFHE50/2			80,-	
	Fryer basket	BFK2	Fryer basket 220 x 300 x 120 Suitable for use with BFHM30, BFHE30, BFHM50/2, BFHE50/2, BFHM60/2, BFHE60/2			92,-	
	Fryer basket	BFK3	Fryer basket 290 x 300 x 120 Suitable for use with BFHM40, BFHE30, BFHM50/2, BFHE50/2, BFHM60/2, BFHE60/2			105,-	

## Countertop and free-standing **pasta boilers**

 <p><b>Countertop pasta boiler</b></p> <p>With a choice of 3 power settings for energy-saving operation</p> <p>Front drain</p>	<b>Typ</b>	<b>Contents</b> in ltr.	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BNSNK	6	270x470x270	230 V	3.2 kW	1390,-
	BNSNKS	6	270x470x270	400 V	5.0 kW	1650,-
Includes 4 individual portion containers made from CNS, drain tap, drip tray and perforated tray. No water inlet.						

## Countertop **sous-vide cooker**

 <p><b>Sous-vide cooker</b></p> <p>Temperature range 30°-90°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BSVSNK	1 heat zone	270x470x270	230 V	3.2 kW	2090,-
Electronic temperature control with sensor keypad and core temperature sensor. Includes drain tap, insert tray and lid.						

## Countertop and free-standing pasta boilers

	<b>Free-standing pasta boiler GN 2/3</b>  With 3 power settings for energy-saving operation	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BNHA2/3	GN2/3-220	400x600x850	400 V	8.0 kW	4890,-
		BNHA2/3E	GN2/3-220	400x600x850	400 V	8.0 kW	5890,-
		<b>Electronic</b> WZN Automatic water inlet (level control system)					
Includes drip tray, perforated tray, water inlet and outlet. 18-litre capacity. Choice of basic configuration included in the price.							

	<b>Basic configuration A</b> Suitable for use with the pasta boiler	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAA2/3	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x230

	<b>Basic configuration B</b> Suitable for use with the pasta boiler	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAB2/3	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230

### Heating element:

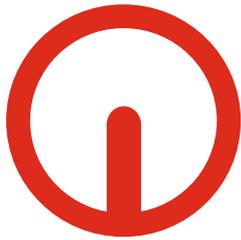
no heating element inside, making cleaning easy. With water inlet and outlet, as well as surround for preventing boiling over. Suitable for GN containers and pasta baskets.



## Pasta boiler options

		Optional	Description	Voltage in volts	Power in kW	Price in euro
	Water inlet	WZN	Automatic water inlet (level control system)			950,-
	Automatic basket lift	BNK1H	Automatic basket lift For 3 baskets, each controlled separately	230 V	0.75 kW	3190,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone			155,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit			35,-
	Lid for pasta boiler	AKG	Supplement for gold-effect dial, per unit			55,-
		BNKHD	Lid for pasta boiler BNHA2/3 and BNHA2/3E			180,-

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# Ovens Countertop appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## Countertop Hygiene ovens

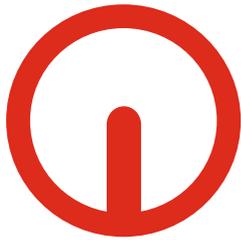
Countertop oven

 <p>Countertop Hygiene oven</p> <p>Top/bottom heat can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
		in mm WxDxH	in mm WxDxH	in volts	in kW	in euro
	BAB2/1	GN2/1 575x650x285	800x750x615	400 V	5.6 kW	6290,-
	BAB1½	GN1½ 575x530x285	800x610x615	400 V	4.6 kW	5990,-
	<b>WBM</b>	<b>Optional: Manual steam injection</b>				<b>1050,-</b>
1 baking tray and 1 oven grid shelf included. Important: Must be attached to the worktop to prevent tipping over						

 <p>Accessories</p> <p>1 x oven grid shelf</p> <p>1 x baking tray</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>	<b>Surface</b>	<b>Price</b>
			in mm WxD		in euro
	BGR2/1	Oven grid shelf	530x650	chrome-plated	115,-
	BGR1 ½	Oven grid shelf	530x500	chrome-plated	99,-
	BBB2/1	Baking tray	530x650	Black steel	180,-
BBB1 ½	Baking tray	530x500	Black steel	170,-	

 <p><b>E</b></p>	<p>Energy optimisation interface compliant with DIN 18875</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b>
				in euro
		EOH	Enabled for energy optimisation, per heat zone	155,-
  <p>Silver-effect dial Gold-effect dial</p>		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
 <p>Glazed oven door</p>		BEBTG	675x375 400x200	990,-
		Glazed oven door with interior lighting		

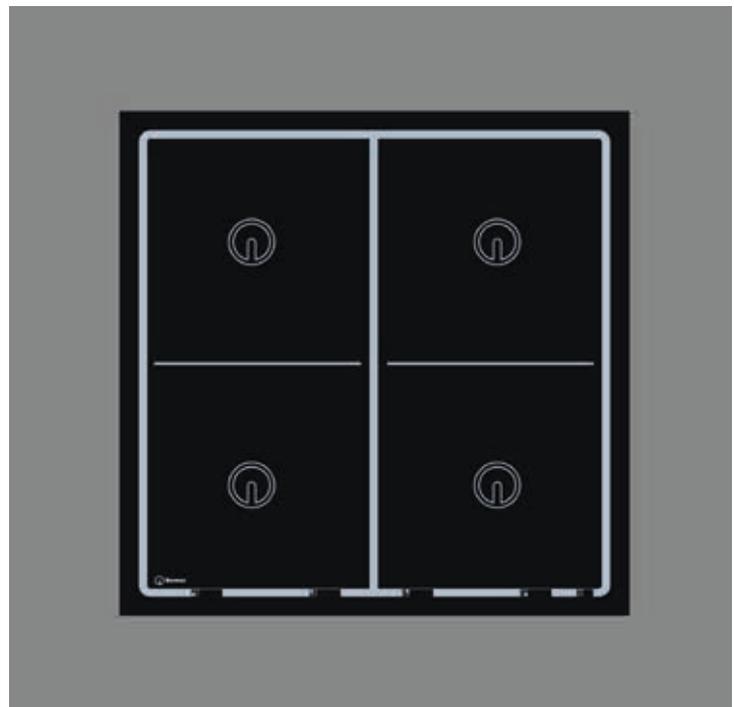
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## Induction

### Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## 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 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)



 <p>Full-surface square coil (4 coils) Pan detection across the whole coil area</p>	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)

 <p>Full-surface coil (8/16 coils)  Pan detection across the whole coil area</p>	Coil dimensions in mm	Use / characteristics
	 320 x 640	Large hobs Suitable for all induction cookware
		Recommended when cooking with multiple small pots

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

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

# Induction terminology explained



## 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.



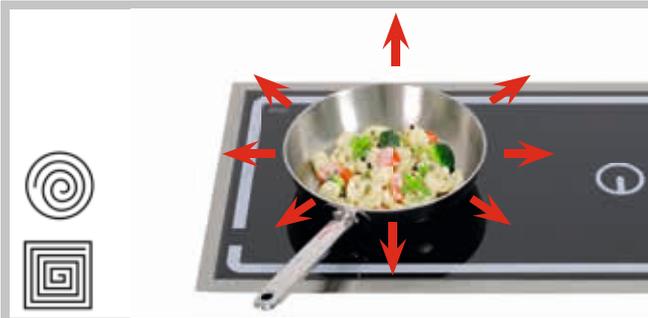
## LED light

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.



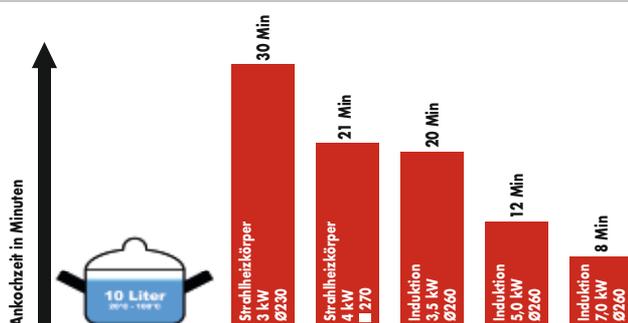
## Power Star

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**

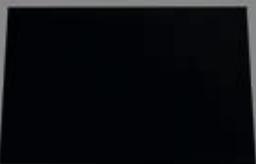
Builds in flush with stainless steel top panel

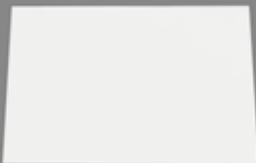
Both versions cost the same.

## Built-in induction appliances

 <p>Induction range 1 hob</p> <p>Outer dimensions with Version A 340x340 Version B 290x290</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGM2.5	230 round	290x290x4	230 V	2.5 kW	1990,-
	B11EGM3.5	230 round	290x290x4	230 V	3.5 kW	1990,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

 <p>Induction range 1 hob</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGS2.5	230 round	350x350x6	230 V	2.5 kW	2190,-
	B11EGS3.5	230 round	350x350x6	230 V	3.5 kW	2190,-
	B11EGS5	230 round	350x350x6	400 V	5.0 kW	2490,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
ITC	Temperature regulation controls up to 250 °C				495,-	

 <p>Induction range 1 hob for buffet, black</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EG2.5B	230 round	350x350x4	230 V	2.5 kW	2490,-
	B11EG3.5B	230 round	350x350x4	230 V	3.5 kW	2490,-
	B11EG5B	230 round	350x350x4	400 V	5.0 kW	2890,-
	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				220,-	

 <p>Induction range 1 hob for buffet, white</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EG2.5W	230 round	350x350x4	230 V	2.5 kW	2490,-
	B11EG3.5W	230 round	350x350x4	230 V	3.5 kW	2490,-
	B11EG5W	230 round	350x350x4	400 V	5.0 kW	2890,-
	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				220,-	

## Built-in induction appliances

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> <p> <b>punktstar</b></p>	Typ	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	2690,-
	BI1EG5	square 270	350x350x6	400 V	5.0 kW	2890,-
	BI1EG7	square 270	350x350x6	400 V	7.0 kW	3190,-
	EWHF ITC	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p> <p> <b>flächenstar</b></p>	Typ	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	3090,-
	BI1EGF7	square 280 full-surface	350x350x6	400 V	7.0 kW	3290,-
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold)				300,-

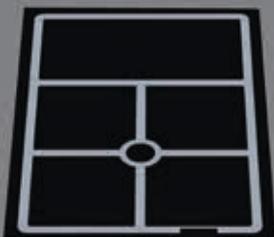
 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 440x440 Version B 388x388</p> <p> <b>punktstar</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGG5	square 270	388x388x6	400 V	5.0 kW	2990,-
	BI1EGG7	square 270	388x388x6	400 V	7.0 kW	3290,-
	BI1EGG8	square 300	388x388x6	400 V	8.5 kW	3590,-
	EWHF ITC	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

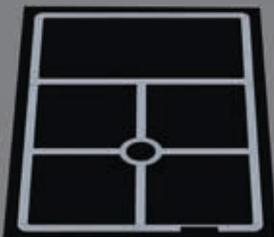
 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 440x440 Version B 388x388 incl. 5-sensor function</p> <p> <b>flächenstar</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI1EGGF5	square 300 full-surface	388x388x6	400 V	5.0 kW	3290,-
	BI1EGGF7	square 300 full-surface	388x388x6	400 V	7.0 kW	3490,-
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold)				300,-

## 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></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGSP5	square 320 full-surface	388x388x6	400 V	5.0 kW	4090,-
	B11EGSP	square 320 full-surface	388x388x6	400 V	8.0 kW	4090,-
	B11EGSP2	square 320 full-surface	388x388x6	400 V	8.0 kW	5190,-
	left/right can be controlled separately					
WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function					300,-

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 480x480 Version B 430x430 incl. 5-sensor function</p> <p></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGSM2	square 370 full-surface	430x430x6	400 V	10 kW	5890,-
	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					300,-

 <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></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGSF6		388x560x6	400 V	= 6.0 kW	4290,-
	Front	square 300 full-surface induction			5.0	
	Back	approx. 350 x 160 hotplate. 50 °-190°			1.0	
	B11EGSF8		388x560x6	400 V	= 8.0 kW	4290,-
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					300,-

 <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></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGSPW		388x560x6	400 V	= 9.0 kW	4690,-
	Front	square 320 full-surface induction			8.0	
	Back	approx. 350 x 160 hotplate 50 °-190°			1.0	
	B11EGSPW2		388x560x6	400 V	= 9.0 kW	5890,-
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					300,-

## Built-in induction appliances

 <p>Induction range 1 hob</p> <p>Outer dimensions with Version A 840 x 280 Version B 788 x 230 incl. 5-sensor function</p> <p> <b>sauterstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI1EGSPQ1	680x150 full-surface	788x230x6	400 V	8.0 kW	4390,-
	BI1EGSPQ2	680x150 full-surface	788x230x6	400 V	8.0 kW	5390,-
	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.						

 <p>Induction range 1 hob</p> <p>Outer dimensions with Version A 280x840 Version B 230x788 incl. 5-sensor function</p> <p> <b>sauterstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI1EGSPL1	150x680 full-surface	230x788x6	400 V	8.0 kW	4390,-
	BI1EGSPL2	150x680 full-surface	230x788x6	400 V	8.0 kW	5390,-
	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.						

 <p>Induction range 1 round cooking zone</p> <p>Outer dimensions with Version A 460 round Version B 410 round</p> <p> <b>punktstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI1EGR3.5	round, 260	410x6	230 V	3.5 kW	3190,-	
	BI1EGR5	round, 280	410x6	400 V	5.0 kW	3390,-	
	BI1EGR7	round, 280	410x6	400 V	7.0 kW	3590,-	
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C					220,-
	ITC	Temperature regulation controls up to 250 °C					495,-



### 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> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI1EGHK8	round, 350	430x430x6	400 V	8.0 kW	3690,-	
	Saucepan base must be wider than Ø 240mm						
ITC						Temperature regulation controls up to 250 °C	495,-

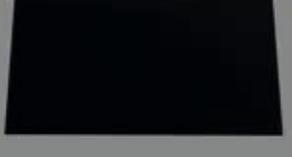
 <p>Induction range 1 hob for large saucepans and frying pans</p> <p>Outer dimensions with Version A 520x520 Version B 468x468</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI1EGHK9	round, 350	468x468x6	400 V	9.0 kW	4190,-	
	Saucepan base must be wider than Ø 240mm						
ITC						Temperature regulation controls up to 250 °C	495,-

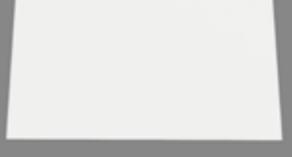
		<h3>ITC cooking</h3> <p>(Induction Temperature Control)</p> 
		
		
<p>This allows the user to control the cooking zones either by regulating the power from level 1 to 9 by turning the dial to the right or by directly setting the exact temperature (up to a maximum of 250 °C) by turning the dial to the 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 on 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.</p>		

# 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> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGQ7	2 x round, 260	650x350x6	400 V	2 x 3.5 = 7.0 kW	4390,-
	B12EGQ10	2 x round, 260	650x350x6	400 V	2 x 5.0 = 10.0 kW	4890,-
	B12EGQ14	2 x round, 280	650x350x6	400 V	2 x 7.0 = 14.0 kW	5490,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					990,-

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p> <b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGFFQ7	2 x square 280 full-surface	650x350x6	400 V	2 x 3.5 = 7.0 kW	5790,-
	B12EGFFQ10	2 x square 280 full-surface	650x350x6	400 V	2 x 5.0 = 10.0 kW	5790,-
	B12EGFFQ14	2 x square 280 full-surface	650x350x6	400 V	2 x 7.0 = 14.0 kW	6390,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-

 <p>Induction range 2 cooking zones, side by side Black buffet Typ</p> <p>Outer dimensions with Version A 650x400 Version B 605x350</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	B12EGQ7KB	2 x round, 260	605x350x6	400 V	2 x 3.5 = 7.0 kW	4690,-	
	B12EGQ10KB	2 x round, 260	605x350x6	400 V	2 x 5.0 = 10.0 kW	5190,-	
	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)				220,-	

 <p>Induction range 2 cooking zones, side by side White buffet Typ</p> <p>Outer dimensions with Version A 650x400 Version B 605x350</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	B12EGQ7KW	2 x round, 260	605x350x4	400 V	2 x 3.5 = 7.0 kW	4690,-	
	B12EGQ10KW	2 x round, 260	605x350x4	400 V	2 x 5.0 = 10.0 kW	5190,-	
	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)				220,-	

# Built-in induction appliances

## Depth of cover from 750 mm

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p> <b>punkt star</b></p>	Typ	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	4390,-
	BI2EG10	2 x round, 260	350x650x6	400 V	2 x 5.0 = 10.0 kW	4890,-
	BI2EG14	2 x round, 280	350x650x6	400 V	2 x 7.0 = 14.0 kW	5490,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				990,-	

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p> <b>flächen star</b></p>	Typ	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	5790,-
	BI2EGFF10	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	5790,-
	BI2EGFF14	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	6390,-

 <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><b>Flex</b></p> <p> <b>flächen star</b></p>	Typ	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	6390,-
	BI2EGFFL10	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	6390,-
	BI2EGFFL14	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	6990,-
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</p> <p>incl. 5-sensor function</p> <p> <b>flächen star</b></p>	Typ	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	5890,-
	BI2EGFF14W	2 x 300 x 280 full-surface	370x650x6	400 V	2 x 7.0 = 14.0 kW	6390,-
WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-	

# 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> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EG7K	2 x round, 260	350x605x6	400 V	2 x 3.5 = 7.0 kW	4390,-
	B12EG10K	2 x round, 260	350x605x6	400 V	2 x 5.0 = 10.0 kW	4890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC		Temperature regulation controls up to 250 °C (all cooking zones)				990,-

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGF7K	2 x square 280 full-surface	350x605x6	400 V	2 x 3.5 = 7.0 kW	5790,-
	B12EGF10K	2 x square 280 full-surface	350x605x6	400 V	2 x 5.0 = 10.0 kW	5790,-
	B12EGF14K	2 x square 280 full-surface	350x605x6	400 V	2 x 7.0 = 14.0 kW	6390,-

 <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><b>Flex</b></p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGFL7K	2 x square 280 full-surface	350x605x6	400 V	2 x 3.5 = 7.0 kW	6390,-
	B12EGFL10K	2 x square 280 full-surface	350x605x6	400 V	2 x 5.0 = 10.0 kW	6390,-
	B12EGFL14K	2 x square 280 full-surface	350x605x6	400 V	2 x 7.0 = 14.0 kW	6990,-
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> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGF10W	2 x 300 x 280 full-surface	370x605x6	400 V	2 x 5.0 = 10.0 kW	5890,-
	B12EGF14W	2 x 300 x 280 full-surface	370x605x6	400 V	2 x 7.0 = 14.0 kW	6490,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-

## Built-in induction appliances

### Depth of cover from 700 mm

 <p>Induction range 2 cooking zones, back and front Black buffet Typ</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EG7KB	2 x round, 260	350x605x4	400 V	2 x 3.5 = 7.0 kW	4690,-
	B12EG10KB	2 x round, 260	350x605x4	400 V	2 x 5.0 = 10.0 kW	5190,-
	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				220,- (Price per cooking zone)

 <p>Induction range 2 cooking zones, back and front White buffet Typ</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EG7KW	2 x round, 260	350x605x4	400 V	2 x 3.5 = 7.0 kW	4690,-
	B12EG10KW	2 x round, 260	350x605x4	400 V	2 x 5.0 = 10.0 kW	5190,-
	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				220,- (Price per cooking zone)

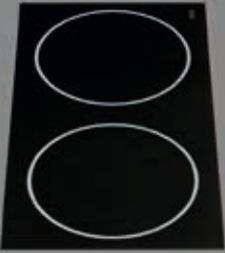
### Depth of cover from 650 mm

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p>  	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EG3.5SK	2 x 230 round	350x560x6	230 V	2 x 1.8 = 3.5 kW	3190,-
	B12EG7SK	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	4390,-
	B12EG10SK	2 x 230 round	350x560x6	400 V	2 x 5.0 = 10.0 kW	4890,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				150,-

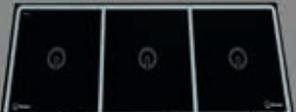
 <p>Induction range with 1 power control dial 1 cooking zone</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EG3.5GN	260x460 rectangular	350x560x6	230 V	3.5 kW	3590,-
Includes warming function up 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><b>power star</b> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EG3.5M Powerstar	2 x 230 round	310x510x6	230 V	2 x 1.8 = 3.5 kW	2890,-
	B12EG5M	2 x 230 round	310x510x6	400 V	2 x 2.5 = 5.0 kW	3990,-
	B12EG7M	2 x 230 round	310x510x6	400 V	2 x 3.5 = 7.0 kW	3990,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				

 <p>Induction range, 3 cooking zones, side by side Outer dimensions with Version A 1000x400 Version B 950x350</p> <p><b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro	
	B13EGQ10	3 x 230 round	950x350x6	400 V	3 x 3.5 = 10.5 kW	6990,-	
	B13EGQ15	3 x round, 260	950x350x6	400 V	3 x 5.0 = 15.0 kW	7990,-	
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C					220,- (Price per cooking zone)
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)					1490,-

 <p>Induction range, 3 cooking zones, side by side Outer dimensions with Version A 1000x400 Version B 950x350</p> <p><b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B13EGQF10	3 x square 280 full-surface	950x350x6	400 V	3 x 3.5 = 10.5 kW	8690,-
	B13EGQF15	3 x square 280 full-surface	950x350x6	400 V	3 x 5.0 = 15.0 kW	8690,-
	B13EGQF21	3 x square 280 full-surface	950x350x6	400 V	3 x 7.0 = 21.0 kW	9490,-
	WHF5F/3	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

		<h3>ITC cooking</h3> <p>(Induction Temperature Control)</p> <p>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.</p>	
			
			

Technical data can be found at [www.induktion.de/download.html](http://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> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EG14	4 x round, 260	650x650x6	400 V	4 x 3.5 = 14.0 kW	8990,-
	BI4EG20	4 x round, 260	650x650x6	400 V	4 x 5.0 = 20.0 kW	9390,-
	BI4EG28	4 x round, 280	650x650x6	400 V	4 x 7.0 = 28.0 kW	10890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					1800,-
 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> <b>punkt star</b>  <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGD14		650x650x6	400 V	= 14.0 kW	9590,-
	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	9890,-
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)				1200,-	
 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGDF14	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	10990,-
	BI4EGDF20	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	10990,-
	BI4EGDF28	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	11990,-
 <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> <b>flächen star</b> <b>Flex</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGDFL14	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	12190,-
	BI4EGDFL20	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	12190,-
	BI4EGDFL28	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	13190,-
	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> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGDF20W	4 x 300 x 280 full-surface	700x650x6	400 V	4 x 5.0 = 20.0 kW	11190,-
	BI4EGDF28W	4 x 300 x 280 full-surface	700x650x6	400 V	4 x 7.0 = 28.0 kW	12190,-
	WHF5F/4	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-

### 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> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EG14K	4 x round, 260	650x605x6	400 V	4 x 3.5 = 14.0 kW	8990,-
	BI4EG20K	4 x round, 260	650x605x6	400 V	4 x 5.0 = 20.0 kW	9390,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
	ITC	<b>Temperature regulation controls up to 250 °C (all cooking zones)</b>				1800,-

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> <b>punkt star</b></p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGD14K		650x605x6	400 V	= 14.0 kW	9590,-
	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	9890,-
	Front	2 x square 280	full-surface		2 x 5.0	
Back	2 x round, 260			2 x 5.0		
WHF5F/4	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-	



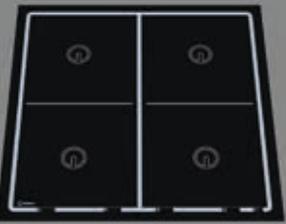
## Pan Quality Control PQC

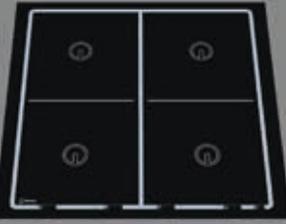
All induction appliances are fitted with Pan Quality Control as standard. When a pan is put on the hob and the dial turned to full power (level 9), the quality of the pan will be electronically assessed and shown on the display.

# 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><b>flächen star</b></p>	Typ	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	10990,-
	BI4EGDF20K	4 x square 280 full-surface	650x605x6	400 V	4 x 5.0 = 20.0 kW	10990,-
	BI4EGDF28K	4 x square 280 full-surface	650x605x6	400 V	4 x 7.0 = 28.0 kW	11990,-

 <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><b>Flex</b></p> <p><b>flächen star</b></p>	Typ	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	12190,-
	BI4EGDFL20K	4 x square 280 full-surface	650x605x6	400 V	4 x 5.0 = 20.0 kW	12190,-
	BI4EGDFL28K	4 x square 280 full-surface	650x605x6	400 V	4 x 7.0 = 28.0 kW	13190,-
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><b>flächen star</b></p>	Typ	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	11190,-
	BI4EGF28W	4 x 300 x 280 full-surface	750x605x6	400 V	4 x 7.0 = 28.0 kW	12190,-
	WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-



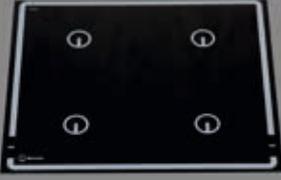
### Fullrange Hold temperature-controlled cooking with 5-sensor function

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

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x600 Version B 650x560</p> <p><b>power star</b></p> <p><b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG7SK Powerstar	4 x 230 round	650x560x6	400 V	4 x 1.8 = 7.0 kW	5390,-
	BI4EG14SK	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	8690,-
	BI4EG20SK	4 x 230 round	650x560x6	400 V	4 x 5.0 = 20.0 kW	9190,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				150,-

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 590x600 Version B 550x560</p> <p><b>power star</b></p> <p><b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG7KK Powerstar	4 x 230 round	550x560x6	400 V	4 x 1.8 = 7.0 kW	5290,-
	BI4EG10KK	4 x 230 round	550x560x6	400 V	4 x 2.5 = 10.0 kW	8590,-
	BI4EG14KK	4 x 230 round	550x560x6	400 V	4 x 3.5 = 14.0 kW	8590,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				150,-

### Depth of cover from 600 mm

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 590x550 Version B 550x510</p> <p><b>power star</b></p> <p><b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EG7M Powerstar	4 x 230 round	550x510x6	400 V	4 x 1.8 = 7.0 kW	5290,-
	BI4EG10M	4 x 230 round	550x510x6	400 V	4 x 2.5 = 10.0 kW	8290,-
	BI4EG14M	4 x 230 round	550x510x6	400 V	4 x 3.5 = 14.0 kW	8290,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				150,-



## 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

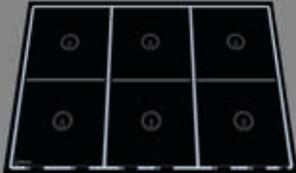
 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EG21K	6 x round, 260	950x605x6	400 V	6 x 3.5 = 21.0 kW	11990,-
	BI6EG30K	6 x round, 260	950x605x6	400 V	6 x 5.0 = 30.0 kW	13990,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2700,-

 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> 	Typ	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	16490,-
	BI6EGAF30K	6 x square 280 full-surface	950x605x6	400 V	6 x 5.0 = 30.0 kW	16490,-
	BI6EGAF42K	6 x square 280 full-surface	950x605x6	400 V	6 x 7.0 = 42.0 kW	17590,-

 <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><b>Flex</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI6EG AFL21K	6 x square 280 full-surface	950x605x6	400 V	6 x 3.5 = 21.0 kW	18290,-
	BI6EG AFL30K	6 x square 280 full-surface	950x605x6	400 V	6 x 5.0 = 30.0 kW	18290,-
	BI6EG AFL42K	6 x square 280 full-surface	950x605x6	400 V	6 x 7.0 = 42.0 kW	19390,-
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> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI6EG21B	6 x round, 260	1150x650x6	400 V	6 x 3.5 = 21.0 kW	12290,-
	BI6EG30B	6 x round, 260	1150x650x6	400 V	6 x 5.0 = 30.0 kW	14290,-
	BI6EG42B	6 x round, 280	1150x650x6	400 V	6 x 7.0 = 42.0 kW	16290,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
<b>ITC</b>		Temperature regulation controls up to 250 °C (all cooking zones)				2700,-
 <p>Induction range with 6 cooking zones</p> <p>Outer dimensions with Version A 1200x700 Version B 1150x650 incl. 5-sensor function</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI6EGF21B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 3.5 = 21.0 kW	16890,-
	BI6EGF30B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 5.0 = 30.0 kW	16890,-
	BI6EGF42B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 7.0 = 42.0 kW	17890,-
	WHF5F/6	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1800,-
 <p>Flex induction range, 6 cooking zones</p> <p>Outer dimensions with Version A 1200x700 Version B 1150x650</p> <p>incl. Fullrange Hold and 5-sensor function</p> <p><b>Flex</b></p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI6EGFL21B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 3.5 = 21.0 kW	18690,-
	BI6EGFL30B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 5.0 = 30.0 kW	18690,-
	BI6EGFL42B	6 x 300 x 280 full-surface	1150x650x6	400 V	6 x 7.0 = 42.0 kW	19690,-
	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

	<b>Top griddle pan</b> with removable splash guard  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1690,-
		BGAFLR600	294x554x20	300x560 (610 with handles)	1890,-
		Ridged cooking surface			

	<b>Top roasting pan</b> Pan height 100 mm  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1790,-

	<b>Top pasta pan (light)</b>  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		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

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 770x420 Version B 720x370</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI2EQAQ7	2 x square 270	720x370x6	400 V	2 x 3.5 = 7.0 kW	5290,-
	BI2EQAQ10	2 x square 270	720x370x6	400 V	2 x 5.0 = 10.0 kW	5290,-
	BI2EQAQ14	2 x square 270	720x370x6	400 V	2 x 7.0 = 14.0 kW	5990,-
	BI2EQAQ17	2 x square 300	720x370x6	400 V	2 x 8.5 = 17.0 kW	6490,-
	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)					995,-

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 770x420 Version B 720x370 incl. 5-sensor function</p> <p> <b>flächen star</b></p>	Typ	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	6290,-
	BI2EGAFQ14	2 x square 300 full-surface	720x370x6	400 V	2 x 7.0 = 14.0 kW	6290,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 770x420 Version B 720x370 incl. 5-sensor function</p> <p> <b>sauteusen star</b></p>	Typ	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	6890,-
	BI2EGASQ14	2 x square 300 full-surface	720x370x6	400 V	2 x 7.0 = 14.0 kW	6890,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

 <p>Induction range, 3 cooking zones, side by side</p> <p>Outer dimensions with Version A 1100 x 420 Version B 1050 x 370 incl. 5-sensor function</p> <p> <b>flächen star</b></p>	Typ	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	9490,-
	BI3EGAFQ21	3 x square 300 full-surface	1050x370x6	400 V	3 x 7.0 = 21.0 kW	9490,-
	WHF5F/3	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

# Built-in induction appliances

## Depth of cover from 850 mm

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 420x770 Version B 370x720</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGA7	2 x square 270	370x720x6	400 V	2 x 3.5 = 7.0 kW	5290,-
	B12EGA10	2 x square 270	370x720x6	400 V	2 x 5.0 = 10.0 kW	5290,-
	B12EGA14	2 x square 270	370x720x6	400 V	2 x 7.0 = 14.0 kW	5990,-
	B12EGA17	2 x square 300	370x720x6	400 V	2 x 8.5 = 17.0 kW	6490,-
	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)					995,-

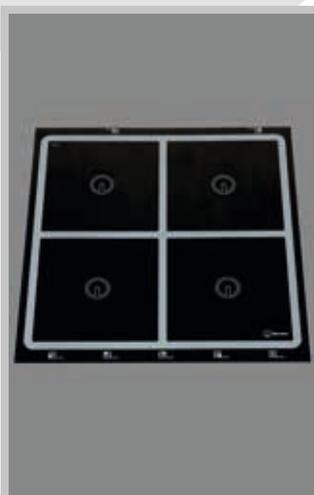
 <p>Induction range 2 cooking zones, back and front Outer dimensions Version A 420x770 Version B 370x720 incl. 5-sensor function</p> <p> <b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGAF10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	6290,-
	B12EGAF14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	6290,-

 <p>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</p> <p><b>Flex</b>  <b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGAF10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	6890,-
	B12EGAF14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	6890,-
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.						

 <p>Induction range, 2 hobs, back and front Outer dimensions with Version A 420x770 Version B 370x720 incl. 5-sensor function</p> <p> <b>sauterstein star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGAS10	2 x square 300 full-surface	370x720x6	400 V	2 x 5.0 = 10.0 kW	6890,-
	B12EGAS14	2 x square 300 full-surface	370x720x6	400 V	2 x 7.0 = 14.0 kW	6890,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

## Built-in induction appliances

### Depth of cover from 850 mm

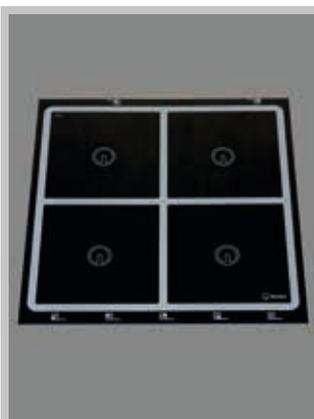


Induction range with 4 cooking zones

Outer dimensions with  
Version A 750x770  
Version B 700x720



Typ	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	9390,-
BI4EGA20	4 x square 270	700x720x6	400 V	4 x 5.0 = 20.0 kW	9590,-
BI4EGA28	4 x square 270	700x720x6	400 V	4 x 7.0 = 28.0 kW	11390,-
BI4EGA34	4 x square 300	700x720x6	400 V	4 x 8.5 = 34.0 kW	11790,-
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1800,-



Induction range with 4 cooking zones

Outer dimensions with  
Version A 750x770  
Version B 700x720

Front cooking zones  
with 5-sensor function



Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGAK20		700x720x6	400 V	= 20.0 kW	11290,-
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	11490,-
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)				1200,-



### 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

Outer dimensions with  
Version A 750x770  
Version B 700x720  
incl. 5-sensor function



Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGAF20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	11990,-
BI4EGAF28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	11990,-



Flex induction range,  
4 cooking zones

Outer dimensions with  
Version A 750x770  
Version B 700x720

incl. Fullrange Hold  
and 5-sensor function



Flex

Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EG AFL20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	12990,-
BI4EG AFL28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	12990,-

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

Outer dimensions with  
Version A 750x770  
Version B 700x720  
incl. 5-sensor function



Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI4EGAS20	4 x square 300 full-surface	700x720x6	400 V	4 x 5.0 = 20.0 kW	12990,-
BI4EGAS28	4 x square 300 full-surface	700x720x6	400 V	4 x 7.0 = 28.0 kW	12990,-
WHF5F/4	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-

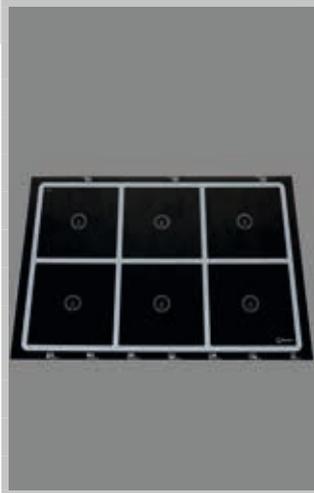


## Pan Quality Control PQC

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

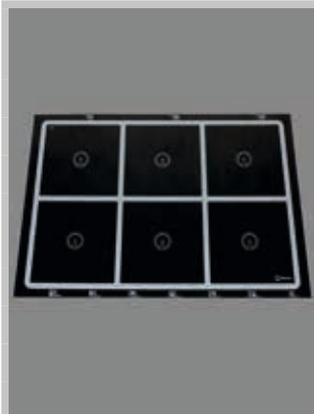


Induction range with  
6 cooking zones

Outer dimensions with  
Version A 1100x770  
Version B 1050x720



Typ	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	13990,-
BI6EGA30	6 x square 270	1050x720x6	400 V	6 x 5.0 = 30.0 kW	14990,-
BI6EGA42	6 x square 270	1050x720x6	400 V	6 x 7.0 = 42.0 kW	15990,-
BI6EGA51	6 x square 300	1050x720x6	400 V	6 x 8.5 = 51.0 kW	16590,-
2 x 35 A cables					
EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
(Price per cooking zone)					
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				2700,-



Induction range with  
6 cooking zones

Outer dimensions with  
Version A 1100x770  
Version B 1050x720

Front cooking zones  
with 5-sensor function



Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BI6EGAK30		1050x720x6	400 V	= 30.0 kW	15990,-
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	16490,-
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)				1800,-
incl. 5-sensor function (all cooking zones)					



### 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



Typ	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	17590,-
BI6EGAF42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	17590,-



Flex induction range, 6 cooking zones  
Outer dimensions with Version A 1100x770  
Version B 1050x720  
incl. Fullrange Hold and 5-sensor function

Flex



Typ	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	18990,-
BI6EG AFL42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	18990,-

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



Typ	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	19990,-
BI6EGAS42	6 x square 300 full-surface	1050x720x6	400 V	6 x 7.0 = 42.0 kW	19990,-
WHF5F/6	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1800,-



### 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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-
	Move function	Move	Optional: Move function (price per cooking zone)	170,-
			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)	65,-
	Control panel	ESB	Stainless steel control panel	160,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	290,-
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	440,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	Generator compartment	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***

## Flex accessories

	<p><b>Top griddle pan</b> with removable splash guard</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL700	304x604x20	approx. 310x610 660 with handles	1790,-
		BGAFLR700	304x604x20 Ridged cooking surface	approx. 310x610 660 with handles	1990,-

	<p><b>Top roasting pan</b> Pan height 100 mm</p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL700	304x604x60	approx. 310x610x110 660 with handles	1890,-

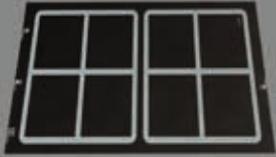
	<p><b>Top pasta pan (light)</b></p> <p>Suitable for use with Flex appliances Does not include appliance</p>	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		Incl. Basket set comprising 6 pasta baskets BNKPK 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> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGLQ10	2 x square 270	800x400x6	400 V	2 x 5.0 = 10.0 kW	5490,-
	B12EGLQ17	2 x square 300	800x400x6	400 V	2 x 8.5 = 17.0 kW	6690,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				
ITC		Temperature regulation controls up to 250 °C (all cooking zones)				995,-

 <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> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGLFQ10	2 x square 300 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	6490,-
	B12EGLFQ14	2 x square 300 full-surface	800x400x6	400 V	2 x 7.0 = 14.0 kW	6490,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				

 <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> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGLSQ10	2 x square 320 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	7790,-
	B12EGLSQ16	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	7790,-
	B12EGLSQM7	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	9490,-
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)					600,-



### 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.

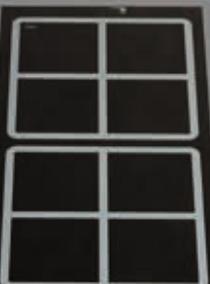
The 5 integrated sensors are an additional safety feature for full-surface and sauté pan coils. Positioned across the whole cooking zone, they also monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged.

# Built-in induction appliances

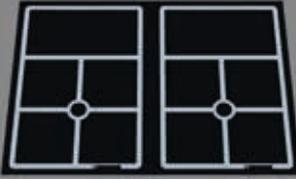
## Depth of cover from 900 mm

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 450x850 Version B 400x800</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGL10	2 x square 270	400x800x6	400 V	2 x 5.0 = 10.0 kW	5490,-
	B12EGL17	2 x square 300	400x800x6	400 V	2 x 8.5 = 17.0 kW	6690,-
	WHF	Optional: Warming function up to 110 °C (price per cooking zone)				150,-
	ITC	Temperature regulation controls up to 250 °C (all cooking zones)				995,-

 <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> <b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGLF10	2 x square 300 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	6490,-
	B12EGLF14	2 x square 300 full-surface	400x800x6	400 V	2 x 7.0 = 14.0 kW	6490,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-

 <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> <b>sauteusen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGLS10	2 x square 320 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	7790,-
	B12EGLS16	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	7790,-
	B12EGLSM7	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	9490,-
	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)				600,-	

## Built-in induction appliances

 <p>Induction range, 2 cooking zones, side by side, with hotplate</p> <p>Outer dimensions with Version A 840x600 Version B 788x560 incl. 5-sensor function</p> <p> <b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGMF12		788x560x6	400 V	= 12.0 kW	7490,-
	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	
 <p>Induction range, 2 cooking zones, side by side, with hotplate</p> <p>Outer dimensions with Version A 840x600 Version B 788x560 incl. 5-sensor function</p> <p> <b>sauteusenstar</b></p>	B12EGMF16		788x560x6	400 V	= 16.0 kW	7490,-
	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: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)				600,-
incl. 5-sensor function (both of the front cooking zones)						

 <p>Induction range, 2 cooking zones, side by side, with hotplate</p> <p>Outer dimensions with Version A 840x600 Version B 788x560 incl. 5-sensor function</p> <p> <b>sauteusenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGMS12		788x560x6	400 V	= 12.0 kW	8690,-
	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	
 <p>Induction range, 2 cooking zones, side by side, with hotplate</p> <p>Outer dimensions with Version A 840x600 Version B 788x560 incl. 5-sensor function</p> <p> <b>sauteusenstar</b></p>	B12EGMS18		788x560x6	400 V	= 18.0 kW	8690,-
	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	
	B12EGMSM7		788x560x6	400 V	= 18.0 kW	10590,-
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		
<b>Both cooking zones (left/right) can be controlled separately</b>						
WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)					600,-
incl. 5-sensor function (both of the front cooking zones)						



### 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> <b>flächen star</b></p>	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGLF20</p> <p>4 x square 300 full-surface</p> <p>800x800x6</p> <p>400 V</p> <p>4 x 5.0 = 20.0 kW</p> <p>12390,-</p>	<p>BI4EGLF28</p> <p>4 x square 300 full-surface</p> <p>800x800x6</p> <p>400 V</p> <p>4 x 7.0 = 28.0 kW</p> <p>12390,-</p>	<p>WHF5F/4</p> <p>Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)</p> <p>incl. 5-sensor function (all cooking zones)</p> <p>1200,-</p>
	<p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> <b>sauteusen star</b></p>	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGLS20</p> <p>4 x square 320 full-surface</p> <p>800x800x6</p> <p>400 V</p> <p>4 x 5.0 = 20.0 kW</p> <p>15590,-</p>	<p>BI4EGLS32</p> <p>4 x square 320 full-surface</p> <p>800x800x6</p> <p>400 V</p> <p>4 x 8.0 = 32.0 kW</p> <p>15590,-</p>
 <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> <b>punkt star</b></p> <p> <b>flächen star</b></p>	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGLK20</p> <p>800x800x6</p> <p>400 V</p> <p>= 20.0 kW</p> <p>11490,-</p>	<p>BI4EGLK24</p> <p>800x800x6</p> <p>400 V</p> <p>= 24.0 kW</p> <p>11490,-</p>	<p>WHF5F/4</p> <p>Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)</p> <p>incl. 5-sensor function (all cooking zones)</p> <p>1200,-</p>
	<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> <b>punkt star</b></p> <p> <b>sauteusen star</b></p>	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGLK26</p> <p>800x800x6</p> <p>400 V</p> <p>= 26.0 kW</p> <p>13190,-</p>	<p>BI4EGLKM9</p> <p>800x800x6</p> <p>400 V</p> <p>= 26.0 kW</p> <p>15190,-</p>

## 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)

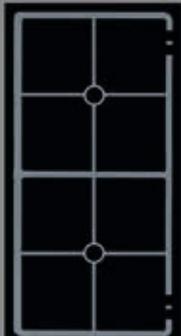
## Built-in full-surface induction hob

 <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> <b>vollflächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI2EGV10G	2 x square 320 full-surface	388x760x6	400 V	2 x 5.0 = 10.0 kW	7890,-	
	BI2EGV16G	2 x square 320 full-surface	388x760x6	400 V	2 x 8.0 = 16.0 kW	7890,-	
	BI2EGVM5G	2 x square 320 full-surface	388x760x6	400 V	2 x 8.0 = 16.0 kW	8890,-	
	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	9590,-	
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)					600,-	

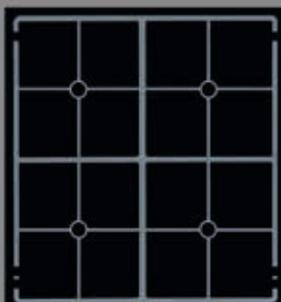
 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 810x450 Version B 760x400 incl. 5-sensor function</p> <p> <b>vollflächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI2EGVQ10G	2 x square 320 full-surface	760x400x6	400 V	2 x 5.0 = 10.0 kW	7890,-	
	BI2EGVQ16G	2 x square 320 full-surface	760x400x6	400 V	2 x 8.0 = 16.0 kW	7890,-	
	BI2EGVQM7G	2 x square 320 full-surface	760x400x6	400 V	2 x 8.0 = 16.0 kW	9590,-	
	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)					600,-

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 810x810 Version B 760x760 incl. 5-sensor function</p> <p> <b>vollflächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BI4EGV32G	4 x square 320 full-surface	760x760x6	400 V	4 x 8.0 = 32.0 kW	15590,-	
	BI4EGVM9G	4 x square 320 full-surface	760x760x6	400 V	4 x 8.0 = 32.0 kW	17590,-	
	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	18990,-	
	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)					1200,-	

## Built-in compact full-surface induction hob

 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 440x770 Version B 388x720 incl. 5-sensor function</p> <p></p>	Typ	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	7790,-
	BI2EGV16	2 x square 320 full-surface	388x720x6	400 V	2 x 8.0 = 16.0 kW	7790,-
	WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-
Model WHF5F includes a separate 4-digit temperature display to be integrated into the control panel.						

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 800x440 Version B 750x388 incl. 5-sensor function</p> <p></p>	Typ	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	7790,-
	BI2EGVQ16	2 x square 320 full-surface	750x388x6	400 V	2 x 8.0 = 16.0 kW	7790,-
	WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-
Model WHF5F includes a separate 4-digit temperature display to be integrated into the control panel.						

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 800x770 Version B 750x720 incl. 5-sensor function</p> <p></p>	Typ	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	15490,-
	WHF5F/4	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-
	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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-
	Move function	Move	Optional: Move function (price per cooking zone)	170,-
			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)	65,-
	Control panel	ESB	Stainless steel control panel	160,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	290,-
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	440,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	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

 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 265x350 Version B 215x300</p> 	Typ	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	2890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

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.

 <p>Induction range with 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 450x350 Version B 400 x 300</p> 	Typ	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	5290,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

(Price per cooking zone)

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.

 <p>Induction range with 3 cooking zones, side by side</p> <p>Outer dimensions with Version A 650 x 350 Version B 605 x 300</p> 	Typ	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	7190,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-

(Price per cooking zone)

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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-
	Move function	Move	Optional: Move function (price per cooking zone)	170,-
			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)	65,-
	Control panel	ESB	Stainless steel control panel	160,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	290,-
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	440,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	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 Typs



### 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	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	Outer dimensions with Version A 400 x 400 A2 400x400 C Ø 300	BWEB3.5	round, 300	Wok recess 300 x 6	230 V	3.5 kW	2990,-
		BWEB5	round, 300	Wok recess 300 x 6	400 V	5.0 kW	3290,-
		BWEB7	round, 300	Wok recess 300 x 6	400 V	7.0 kW	3490,-
		BWEB8.5RS	round, 300	Wok recess 300 x 6	400 V	8.5 kW	3690,-
		<b>Danger! Extremely high power. Do not use if inexperienced!</b>					
		ITC	Temperature regulation controls up to 250 °C				495,-

	Induction wok hob with 2 cooking zones side by side	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	Outer dimensions with Version A 800 x 400 A2 800x400 C 2 x Ø 300	BWEB2Q10	2 x round, 300	Wok recess 300 x 6	400 V	2 x 5.0 = 10.0 kW	5690,-
			ITC	Temperature regulation controls up to 250 °C (all cooking zones)			

	Induktion wok hob Flow Wok Wok recess, diameter 300 mm	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	Outer dimensions with Version A 440 x 440 Version B 388x388	BWEBFW3.5	round, 300	388x388x6	230 V	3.5 kW	3290,-
		BWEBFW5	round, 300	388x388x6	400 V	5.0 kW	3590,-
			ITC	Temperature regulation controls up to 250 °C			

	Induction wok hob, Flow Wok with sensor keypad Wok recess, diameter 300 mm	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	Outer dimensions with Version A 440x500 Version B 388x450	BWEBT3.5	round, 300	388x450x6	230 V	3.5 kW	3590,-
		BWEBT5	round, 300	388x450x6	400 V	5.0 kW	3890,-
			ITC	Temperature regulation controls up to 250 °C			

## Induction wok hob accessories

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
		Wok, <b>WPR1ITC</b> required for ITC					
	<b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC</b> required for ITC					

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
		Non-stick wok. <b>WPA1ITC</b> required for ITC					
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

## Large built-in induction wok hobs

	<p>Large induction wok hob</p> <p>Outer dimensions with Version</p> <p>A 500 x 500</p> <p>A2 500x500</p> <p>C Ø 400</p>	<p><b>Typ</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Ceran glass bowl</b> in mm Ø x H</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BWBEB9	round, 400	Wok recess 400 x 6	400 V	9.0 kW	5390,-
		ITC	Temperature regulation controls up to 250 °C				

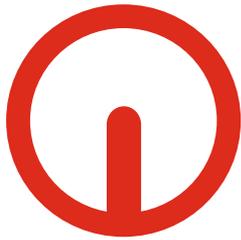
	<p>Wok</p> <p>Suitable for use with the BWBK8 and BWK10</p>	<p><b>Typ</b></p>	<p><b>Material</b></p>	<p><b>Dimensions</b> Ø in mm</p>	<p><b>Weight</b> in kg</p>	<p><b>Contents</b> in ltr.</p>	<p><b>Price</b> in euro</p>
		WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	480,-
		WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	500,-
Wok for large wok hob, <b>WPR2ITC required for ITC</b>							
	<p>Wok</p> <p>Suitable for use with the BWBK8 and BWK10</p>	<p>WPS2</p>	<p>Steel</p>	<p>470 mm</p>	<p>1.900 kg</p>	<p>5 (9)</p>	<p>210,-</p>
		Wok for large wok hob, <b>also suitable for ITC</b>					

		<p><b>ITC cooking</b> (Induction Temperature Control)</p> 
		
		
<p>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.</p>		

# 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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-
	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)	65,-
	Control panel	ESB	Stainless steel control panel	160,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Spin control	SPIN1	Electronic controls with LED lamps and display (Price per cooking zone)	290,-
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per cooking zone)	440,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	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

 <p>Induction range, 1 cooking zone with sensor keypad</p> <p>Outer dimensions with Version A 400x500 Version B 350x450</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGS3.5T	230 round	350x450x6	230 V	3.5 kW	2890,-
	B11EGS5T	230 round	350x450x6	400 V	5.0 kW	3190,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
	ITC	Temperature regulation controls up to 250 °C				495,-

 <p>Induction range, 2 cooking zones side by side with sensor keypad</p> <p>Outer dimensions with Version A 700 x 500 Version B 650x450</p> 	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGS3.5QT	2 x 230 round	650x450x6	230 V	2 x 1.8 = 3.5 kW	4090,-
	B12EGS7QT	2 x 230 round	650x450x6	400 V	2 x 3.5 = 7.0 kW	4990,-
	B12EGS10QT	2 x 230 round	650x450x6	400 V	2 x 5.0 = 10.0 kW	5490,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				990,-	

### 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> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B12EGS3.5TK	2 x 230 round	350x605x6	230 V	2 x 1.8 = 3.5 kW	4090,-
	<b>Powerstar</b> 2 x 1.8 kW per cooking zone or 3.5 kW at the front					
	B12EGS7TK	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	4980,-
	B12EGS10TK	2 x 230 round	350x605x6	400 V	2 x 5.0 = 10.0 kW	5490,-
EWHF Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)						220,-
ITC Temperature regulation controls up to 250 °C (all cooking zones)						900,-

 <p>Induction range, 4 cooking zone with sensor keypad</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> <b>punkt star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B14EGS7TK	4 x 230 round	650x605x6	400 V	4 x 1.8 = 7.0 kW	6490,-
	<b>Powerstar</b> 4 x 1.8 kW per cooking zone or 2 x 3.5 kW at the front					
	B14EGS14TK	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	9290,-
	B14EGS20TK	4 x 230 round	650x605x6	400 V	4 x 5.0 = 20.0 kW	9290,-
EWHF Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)						220,-
ITC Temperature regulation controls up to 250 °C (all cooking zones)						1800,-

 <p>Induction wok hob, Flow Wok with sensor keypad Wok recess, diameter 300 mm</p> <p>Outer dimensions with Version A 440x500 Version B 388x450</p>	Typ	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	3590,-
	BWEBT5	round, 300	388x450x6	400 V	5.0 kW	3890,-
	ITC Temperature regulation controls up to 250 °C					

## Accessories and options

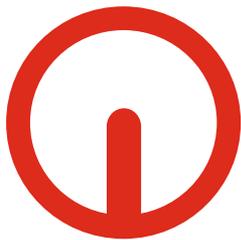
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
Wok, <b>WPR1ITC required for ITC</b>							
	<b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC required for ITC</b>					

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
Non-stick wok. <b>WPA1ITC required for ITC</b>							
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

		<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro	
	<b>Separate generator and coil</b>	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	100,-	
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-	
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-	
	<b>Induction energy optimisation interface compliant with DIN 18875</b>	EOIEC1/2	1 and 2 cooking zones	420,-	
		EOIEC3/4	3 and 4 cooking zones	840,-	
	<b>Generator compartment</b>	SGF	Separate generator compartment for 2-6 generators	***UPON REQUEST***	
	<b>IPX box</b>	IPXB	Protective casing for generator (IP65)	***UPON REQUEST***	



Cooking  
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## **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>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGS2.5LED	230 round	350x350x6	230 V	2.5 kW	2590,-
	B11EGS3.5LED	230 round	350x350x6	230 V	3.5 kW	2590,-
	B11EGS5LED	230 round	350x350x6	400 V	5.0 kW	2890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C				220,-
ITC	Temperature regulation controls up to 250 °C				495,-	

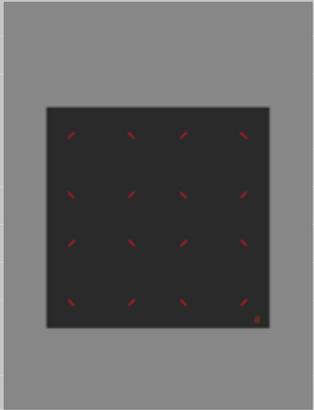
 <p>Induction range with 1 cooking zone</p> <p>Outer dimensions with Version A 440x440 Version B 388x388 incl. 5-sensor function</p> <p></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGGF5LED	square 300 full-surface	388x388x6	400 V	5.0 kW	3690,-
	B11EGGF7LED	square 300 full-surface	388x388x6	400 V	7.0 kW	3990,-
	WHF5F/1	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function				300,-

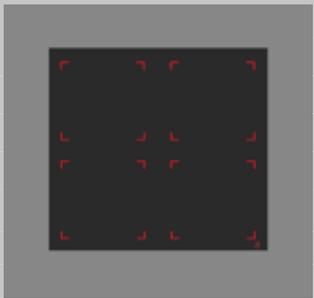
 <p>Induction range with 1 cooking zone for large saucepans and frying pans</p> <p>Outer dimensions with Version A 520x520 Version B 468x468</p> <p></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	B11EGHK9LED	round, 350	468x468x6	400 V	9.0 kW	4590,-
	Saucepan base must be wider than Ø 240mm					
ITC	Temperature regulation controls up to 250 °C				495,-	

## Built-in appliances **LED-LIGHT** induction

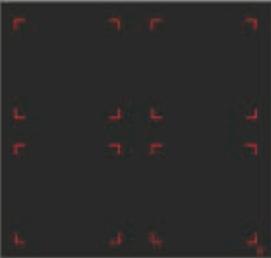
 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGQ7LED	2 x round, 260	650x350x6	400 V	2 x 3.5 = 7.0 kW	5190,-
	B12EGQ10LED	2 x round, 260	650x350x6	400 V	2 x 5.0 = 10.0 kW	5690,-
	B12EGQ14LED	2 x round, 280	650x350x6	400 V	2 x 7.0 = 14.0 kW	6290,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					990,-
 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGFFQ7LED	2 x square 280 full-surface	650x350x6	400 V	2 x 3.5 = 7.0 kW	6490,-
	B12EGFFQ10LED	2 x square 280 full-surface	650x350x6	400 V	2 x 5.0 = 10.0 kW	6490,-
	B12EGFFQ14LED	2 x square 280 full-surface	650x350x6	400 V	2 x 7.0 = 14.0 kW	7190,-
	WHF5F/2	Optional: Temperature-controlled cooking up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				600,-
 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EG7LED	2 x round, 260	350x650x6	400 V	2 x 3.5 = 7.0 kW	5190,-
	B12EG10LED	2 x round, 260	350x650x6	400 V	2 x 5.0 = 10.0 kW	5690,-
	B12EG14LED	2 x round, 280	350x650x6	400 V	2 x 7.0 = 14.0 kW	6290,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					990,-
 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGFF7LED	2 x square 280 full-surface	350x650x6	400 V	2 x 3.5 = 7.0 kW	6490,-
	B12EGFF10LED	2 x square 280 full-surface	350x650x6	400 V	2 x 5.0 = 10.0 kW	6490,-
	B12EGFF14LED	2 x square 280 full-surface	350x650x6	400 V	2 x 7.0 = 14.0 kW	7190,-

## 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> <b>punktstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EG14LED	4 x round, 260	650x650x6	400 V	4 x 3.5 = 14.0 kW	10290,-
	BI4EG20LED	4 x round, 260	650x650x6	400 V	4 x 5.0 = 20.0 kW	10890,-
	BI4EG28LED	4 x round, 280	650x650x6	400 V	4 x 7.0 = 28.0 kW	12290,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)				1800,-	

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> <b>flächenstar</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGDF14LED	4 x square 280 full-surface	650x650x6	400 V	4 x 3.5 = 14.0 kW	12390,-
	BI4EGDF20LED	4 x square 280 full-surface	650x650x6	400 V	4 x 5.0 = 20.0 kW	12390,-
	BI4EGDF28LED	4 x square 280 full-surface	650x650x6	400 V	4 x 7.0 = 28.0 kW	13190,-

## Built-in appliances **LED-LIGHT** induction

 <p>Induction range, 2 cooking zones, side by side</p> <p>Outer dimensions with Version A 770x420 Version B 720x370</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI2EQAQ7LED	2 x square 270	720x370x6	400 V	2 x 3.5 = 7.0 kW	6190,-
	BI2EQAQ10LED	2 x square 270	720x370x6	400 V	2 x 5.0 = 10.0 kW	6190,-
	BI2EQAQ14LED	2 x square 270	720x370x6	400 V	2 x 7.0 = 14.0 kW	6890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					990,-
 <p>Induction range, 2 hobs, back and front</p> <p>Outer dimensions with Version A 420x770 Version B 370x720</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI2EGA7LED	2 x square 270	370x720x6	400 V	2 x 3.5 = 7.0 kW	6190,-
	BI2EGA10LED	2 x square 270	370x720x6	400 V	2 x 5.0 = 10.0 kW	6190,-
	BI2EGA14LED	2 x square 270	370x720x6	400 V	2 x 7.0 = 14.0 kW	6890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					990,-
 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 750x770 Version B 700x720</p> 	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BI4EGA14LED	4 x square 270	700x720x6	400 V	4 x 3.5 = 14.0 kW	10890,-
	BI4EGA20LED	4 x square 270	700x720x6	400 V	4 x 5.0 = 20.0 kW	11390,-
	BI4EGA28LED	4 x square 270	700x720x6	400 V	4 x 7.0 = 28.0 kW	12890,-
	EWHF	Enhanced warming and cooking feature with a temperature range up to 250 °C (Price per cooking zone)				220,-
ITC	Temperature regulation controls up to 250 °C (all cooking zones)					1800,-

## 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> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGLFQ10LED	2 x square 300 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	7390,-
	B12EGLFQ14LED	2 x square 300 full-surface	800x400x6	400 V	2 x 7.0 = 14.0 kW	7390,-
	WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)				600,- incl. 5-sensor function (all cooking zones)

 <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> <b>sauteusen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGLSQ10LED	2 x square 320 full-surface	800x400x6	400 V	2 x 5.0 = 10.0 kW	8690,-
	B12EGLSQ16LED	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	8690,-
	B12EGLSQM7LED	2 x square 320 full-surface	800x400x6	400 V	2 x 8.0 = 16.0 kW	10390,-
<b>Both cooking zones (left/right) can be controlled separately</b>						
WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)				600,- incl. 5-sensor function (all cooking zones)	

 <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> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGLF10LED	2 x square 300 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	7390,-
	B12EGLF14LED	2 x square 300 full-surface	400x800x6	400 V	2 x 7.0 = 14.0 kW	7390,-
	WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)				600,- incl. 5-sensor function (all cooking zones)

 <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> <b>sauteusen star</b></p>	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	B12EGLS10LED	2 x square 320 full-surface	400x800x6	400 V	2 x 5.0 = 10.0 kW	8690,-
	B12EGLS16LED	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	8690,-
	B12EGLSM7LED	2 x square 320 full-surface	400x800x6	400 V	2 x 8.0 = 16.0 kW	10390,-
<b>Both cooking zones (left/right) can be controlled separately</b> <b>Only suitable for dual-side operation</b>						
WHF5F/2	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold)				600,- incl. 5-sensor function (all cooking zones)	

## Built-in appliances **LED-LIGHT** induction

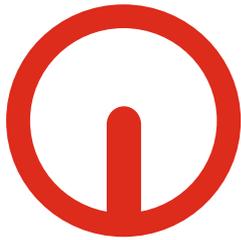
 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> <b>flächen star</b></p>	Typ	Coil in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BI4EGLF20LED	4 x square 300 full-surface	800x800x6	400 V	4 x 5.0 = 20.0 kW	13790,-
	BI4EGLF28LED	4 x square 300 full-surface	800x800x6	400 V	4 x 7.0 = 28.0 kW	13790,-
	WHF5F/4	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-

 <p>Induction range with 4 cooking zones</p> <p>Outer dimensions with Version A 850x850 Version B 800x800 incl. 5-sensor function</p> <p> <b>sauteusen star</b></p>	Typ	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	16990,-
	BI4EGLS32LED	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	16990,-
	BI4EGLSM9LED	4 x square 320 full-surface	800x800x6	400 V	4 x 8.0 = 32.0 kW	18790,-
<b>Both front cooking zones (left/right) can be controlled separately</b>						
WHF5F/4	Optional: <b>Temperature-controlled cooking</b> up to 250 °C (Fullrange Hold) incl. 5-sensor function (all cooking zones)				1200,-	

# Induction LED-LIGHT options

Image	Optional	Description	Price
			in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m 100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m 190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable 290,-
	Operable from both sides	BBI	Cooking zone operated from both sides ***UPON REQUEST***
		BBIV	Cooking zone operated from both sides ***UPON REQUEST*** with priority control
	Display in the control panel	AIS	Display in the control panel ***NO EXTRA CHARGE*** (only ON LED beneath the Ceran glass)
	Control panel with display	SMA	Control panel 160 x 70 mm with display 65,- (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)
	Control panel	ESB	Stainless steel control panel 160,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit 35,-
		AKG	Supplement for gold-effect dial, per unit 55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges 290,- Ø 70 mm
	Spin control	SPIN1	Electronic controls with LED lamps and display 290,- (Price per cooking zone)
	Power control with a separate sensor keypad	OLED1	Electronic control with a separate sensor keypad 440,- (Price per cooking zone)
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones 420,-
		EOIEC3/4	3 and 4 cooking zones 840,-
		EOIEC6	6 cooking zones 1260,-
	Generator compartment	SGF	Separate generator compartment for 2-6 generators ***UPON REQUEST***
	IPX box	IPXB	Protective casing for generator (IP65) ***UPON REQUEST***

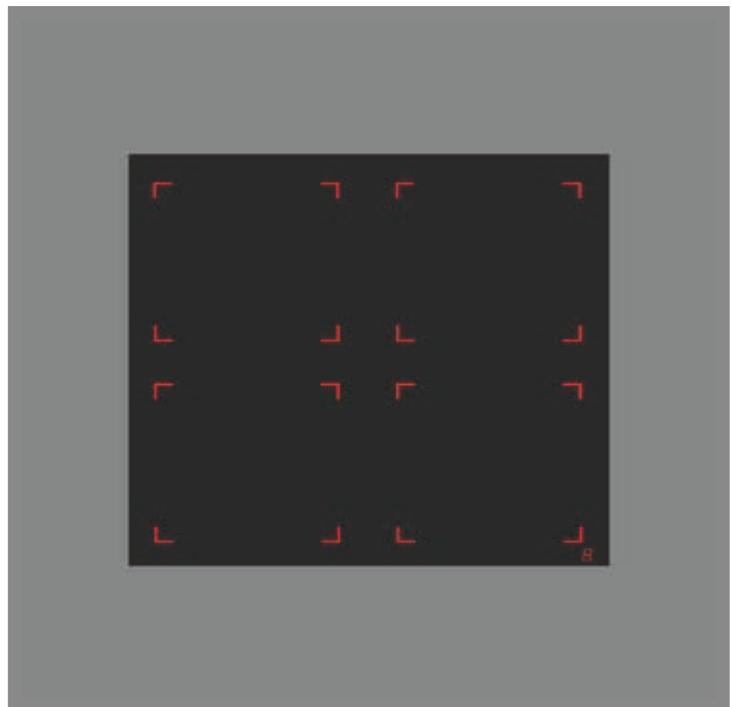
Cooking  
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industry



## Cooking Table/kitchen equipment

### Customisable induction

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## Built-in Cooking table/kitchen equipment

Cooking table	Typ	Coils in mm	Ceran glass in mm WxDxH	Voltage in volts	Price in euro
	 <p>Maximum outer dimensions for version A 1150x950 Version B 1100x900</p>	BIXEGCT1100	as required		400 V
	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**

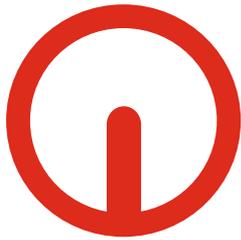
Induction cooking zones controlled with a back-lit LED display/dial unit. Appliances with the ITC option or Fullrange Hold warming and cooking functions can be controlled either in power mode (power levels 1 to 9) or temperature mode. ITC option or Fullrange Hold function required.



**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.

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## 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

	<b>Cooking table</b>  Maximum outer dimensions for <b>Version A 1850x850</b> <b>Version B 1800x800</b>	<b>Typ</b>	<b>Coils</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Price</b> in euro
		BIXEGCT1800	as required		400 V	***UPON REQUEST***
		Customisable up to a maximum of 1800 x 800 x 4				

	  	<b>ITC cooking</b> (Induction Temperature Control)	
		<p>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.</p>	

	<b>LED light</b>
<p>When in use, the size and position of the cooking zone(s) are indicated by the LED stripes beneath the Ceran glass.</p>	

	<b>SPIN Control</b>
<p>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.</p>	

	<b>Pan Quality Control PQC</b>
<p>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.</p>	

# Flex accessories

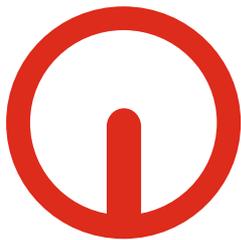
	<b>Top griddle pan</b> with removable splash guard  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BGAFL600	294x554x20	approx. 300x560 (610 with handles)	1690,-
		BGAFLR600	294x554x20	300x560 (610 with handles)	1890,-
		Ridged cooking surface			

	<b>Top roasting pan</b> Pan height 100 mm  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Cooking surface</b> in mm	<b>Dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BGATFL600	294x554x60	approx. 300x560x110 (610 with handles)	1790,-

	<b>Top pasta pan (light)</b>  Suitable for use with Flex appliances Does not include appliance	<b>Typ</b>	<b>Inner dimensions</b> in mm WxDxH	<b>Dimensions</b> in mm WxD	<b>Price</b> in euro
		BPALFL	300x500x150	approx. 325x530x150	990,-
		incl. basket set comprising 6 pasta baskets BNKPK 102 x 140 x 160, perforated base and basket holder tray.			

	<b>Wok ring</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		WAG1	Ø 250 x 95 mm	245,-
		For woks wider than 300 mm in diameter		

Cooking  
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# Induction hotplate

## Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



# Built-in induction hotplate

	Single-zone induction hotplate	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11EGW	square 270	350x350x4	230 V	1.0 kW	1990,-
	Outer dimensions Version A 400x400 Version B 350x350	Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b>					
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	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11EGWB	square 270	350x350x4	230 V	1.0 kW	2090,-
	Outer dimensions Version A 400x400 Version B 350x350	Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b>					
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 White Ceran glass	<b>Typ</b>	<b>Coil</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		B11EGWW	square 270	350x350x4	230 V	1.0 kW	2090,-
	Outer dimensions Version A 400x400 Version B 350x350	Induction hotplate up to 100°C					
		WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b>					
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

 <p>2-zone induction hotplate</p> <p>Outer dimensions with Version A 440x440 Version B 388x388</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI1EGGW</p> <p>300x300</p> <p>388x388x4</p> <p>230 V</p> <p>1.5 kW</p> <p>2390,-</p>
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	



KSW dial control

Optional feature at no extra charge



 <p>2-zone induction hotplate Black Ceran glass</p> <p>Outer dimensions with Version A 440x440 Version B 388x388</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI1EGGW</p> <p>300x300</p> <p>388x388x4</p> <p>230 V</p> <p>1.5 kW</p> <p>2490,-</p>
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	



KSW dial control

Optional feature at no extra charge



 <p>2-zone induction hotplate White Ceran glass</p> <p>Outer dimensions with Version A 440x440 Version B 388x388</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI1EGGW</p> <p>300x300</p> <p>388x388x4</p> <p>230 V</p> <p>1.5 kW</p> <p>2490,-</p>
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	



KSW dial control

Optional feature at no extra charge



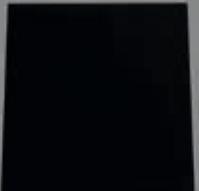
## Wipe-control or dial



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

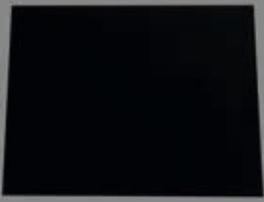
 <p>Induction hotplate with 2 zones, back and front GN1/1</p> <p>Outer dimensions with Version A 360x560 Version B 320x520</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI2EGGW 260x460 320x520x4 230 V 1.5 kW 2450,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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 Optional feature at no extra charge</p> 
	<p>BI2EGGW 260x460 320x520x4 230 V 1.5 kW 2550,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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 Optional feature at no extra charge</p> 	
<p>BI2EGGW 260x460 320x520x4 230 V 1.5 kW 2550,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150 Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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 Optional feature at no extra charge</p> 		

Connection option:  
2 x 1.5 kW appliances per socket



## Built-in induction hotplate GN 2/1

 <p>Induction hotplate with 2 zones side by side GN2/1</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGGW    2x260x460    650x520x4    230 V    3.0 kW    5590,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150    Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	 <p>KSW dial control</p> <p>Optional feature at no extra charge</p> 
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 <p>Induction hotplate with 2 zones side by side Black Ceran glass GN2/1</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGGWB    2x260x460    650x520x4    230 V    3.0 kW    5790,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150    Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	 <p>KSW dial control</p> <p>Optional feature at no extra charge</p> 
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 <p>Induction hotplate with 2 zones side by side White Ceran glass GN2/1</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p> 	<p><b>Typ</b></p> <p><b>Coil</b> in mm</p> <p><b>Ceran glass</b> in mm WxDxH</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>	<p>BI4EGGWW    2x260x460    650x520x4    230 V    3.0 kW    5790,-</p> <p>Induction hotplate up to 100°C</p> <p>WHF150    Optional: Temperature range up to 150°C <b>**No extra charge**</b> <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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. Left-/right-hand temperatures can be controlled separately.</p>	 <p>KSW dial control</p> <p>Optional feature at no extra charge</p> 
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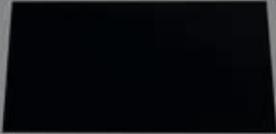
### Wipe-control or dial



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

 <p>Induction hotplate with 3 zones side by side GN3/1</p> <p>Outer dimensions with Version A 1020x570 Version B 970 x 520</p> 	<p><b>Type</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Ceran glass</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
	BI6EGGW	3x260x460	970x520x4	400 V	4.5 kW	7590,-
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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 3 zones side by side Black Ceran glass GN3/1</p> <p>Outer dimensions with Version A 1020x570 Version B 970 x 520</p> 	<p><b>Type</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Ceran glass</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
	BI6EGGW	3x260x460	970x520x4	400 V	4.5 kW	7890,-
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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 3 zones side by side White Ceran glass GN3/1</p> <p>Outer dimensions with Version A 1020x570 Version B 970 x 520</p> 	<p><b>Type</b></p>	<p><b>Coil</b> in mm</p>	<p><b>Ceran glass</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
	BI6EGGW	3x260x460	970x520x4	400 V	4.5 kW	7890,-
	<p>Induction hotplate up to 100°C</p> <p>WHF150      Optional: Temperature range up to 150°C <b>**No extra charge**</b>  <b>Important: The temperature is not suitable for induction chafing dishes and ceramic induction dishes. Risk of damage.</b></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>				

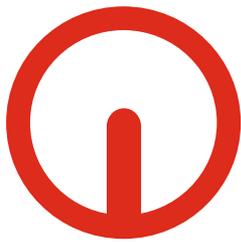
## Wipe-control or dial



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.



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## Induction/ radiant hobs

Built-in combination appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## Built-in combination appliances

### Induction/radiant hobs

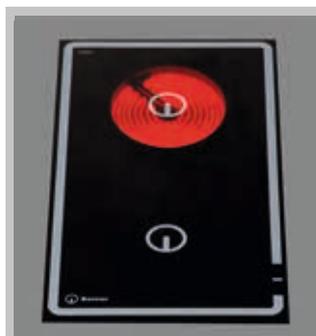


Combination range  
2 cooking zones,  
back and front

Outer dimensions  
with  
Version A 400x700  
Version B 350x650



Typ	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	3190,-
Front	230 round	Spot induction		1 x 3.5	
Back	230 round	Radiant hobs		1 x 3.0	

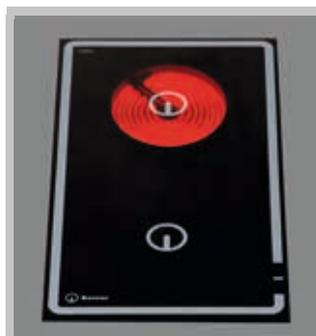


Combination range  
2 cooking zones,  
back and front

Outer dimensions  
with  
Version A 400x700  
Version B 350x650



Typ	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	3690,-
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



Typ	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	3990,-
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> <b>punkt star</b></p>	Type	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	3190,-
	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> <b>punkt star</b></p>	Type	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	3690,-
	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> <b>flächen star</b></p>	Type	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	3990,-
	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

 <p>Combination range 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil/radiant elem.</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BK4EG		650x650x6	400 V	= 13.0 kW	5390,-
	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	5790,-
	Front	2 x 260 round	Spot induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0		

 <p>Combination range 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil/radiant elem.</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BK4EGF		650x650x6	400 V	= 16.0 kW	6890,-
	Front	2 x 280 square	Full-surface induction		2 x 5.0	
	Back	2 x 230 round	Radiant hobs		2 x 3.0	

 <p>Combination range 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> <b>punkt star</b></p>	<b>Typ</b>	<b>Coil/radiant elem.</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BK4EGK		650x605x6	400 V	= 13.0 kW	5390,-
	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	5790,-
	Front	2 x 260 round	Spot induction		2 x 5.0	
Back	2 x 230 round	Radiant hobs		2 x 3.0		

 <p>Combination range 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <p> <b>flächen star</b></p>	<b>Typ</b>	<b>Coil/radiant elem.</b> in mm	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BK4EGFK		650x605x6	400 V	= 16.0 kW	6890,-
	Front	2 x 280 square	Full-surface induction		2 x 5.0	
	Back	2 x 230 round	Radiant hobs		2 x 3.0	

Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

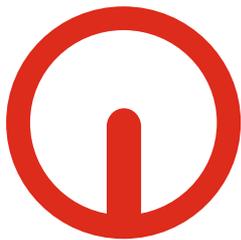
# Combination appliance options

## 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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, 5.0 m cable	290,-
	Control panel display	AIS	Display in the control panel <b>***NO EXTRA CHARGE***</b> (only ON LED beneath the Ceran glass)	
	Control panel with display	SMA	Control panel 160 x 70 mm with display (only 'ON' LED beneath the Ceran glass) (Price per cooking zone)	65,-
	Control panel	ESB	Stainless steel control panel	160,-
 	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Induction energy optimisation interface compliant with DIN 18875	EOIEC1/2	1 and 2 cooking zones	420,-
		EOIEC3/4	3 and 4 cooking zones	840,-
		EOIEC6	6 cooking zones	1260,-
	Generator compartment	SGF	Separate generator compartment for 2-6 generators <b>***UPON REQUEST***</b>	
	IPX box	IPXB	Protective casing for generator (IP65) <b>***UPON REQUEST***</b>	



Cooking  
equipment for  
the catering  
industry

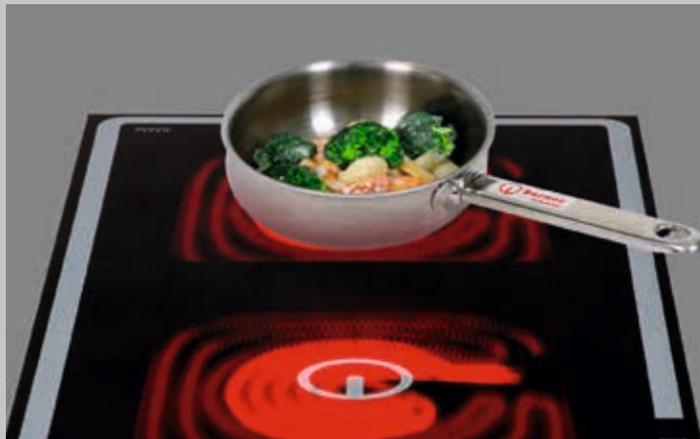


## **Radiant hobs**

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>	Typ	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	690,-

	<p>Built-in range with radiant elements 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p>	Typ	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	960,-
		BS1PEG	230 round	350x350x6	230 V	3.0 kW	990,-
		BS1CEGT	230 round	350x350x6	230 V	2.5 kW	1390,-
		BS1PEGT	230 round	350x350x6	230 V	3.0 kW	1420,-
		BS1PEGZ	230 round	350x350x6	230 V	3.0 kW	1090,-

	<p>Built-in range with radiant elements 1 cooking zone</p> <p>Outer dimensions with Version A 400x400 Version B 350x350</p>	Typ	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	1490,-
		BS1CEGB	230 round	350x350x6	230 V	3.5 kW	1650,-
		BS1ZEGC	230 round	350x350x6	230 V	3.5 kW	1850,-
		WHFS1	Warming function 4-digit display on the control panel				

	<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>	Typ	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	2090,-
		BS1CEGRB	round, 270	Ø 410 x 6	400 V	4.0 kW	2290,-
		BS1ZEGRC	round, 270	Ø 410 x 6	400 V	4.0 kW	2390,-

## Built-in appliance **round** radiant hobs

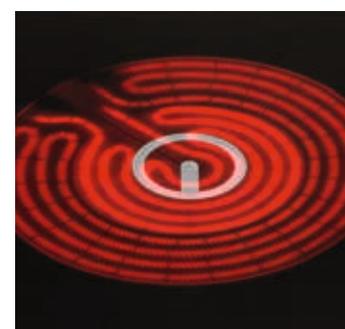
 <p>Built-in range with radiant elements 2 cooking zones side by side</p> <p>Outer dimensions with Version A 700x400 Version B 650x350</p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGQ	2 x 230 round	650x350x6	400 V	2 x 2.5 = 5.0 kW	1790,-
BS2CESQ	2 x 230 round	650x350x6	400 V	2 x 3.0 = 6.0 kW	1990,-	
BS2CEGQT	2 x 230 round <b>Electric pan detection</b>	650x350x6	400 V	2 x 2.5 = 5.0 kW	2390,-	
BS2CESQT	2 x 230 round <b>Electric pan detection</b>	650x350x6	400 V	2 x 3.0 = 6.0 kW	2590,-	
BS2ZESQ	2 x 230 round <b>Manual double ring</b>	650x350x6	400 V	2 x 3.0 = 6.0 kW	2090,-	

 <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></p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGQRA	2 x 230 round <b>Speedstar</b>	650x350x6	400 V	2 x 3.5 = 7.0 kW	2690,-
BS2CEGQB	2 x 230 round <b>Speedstar with electronic pan detection</b>	650x350x6	400 V	2 x 3.5 = 7.0 kW	2990,-	
BS2CEGQC	2 x 230 round <b>Speedstar with automatic double ring</b>	650x350x6	400 V	2 x 3.5 = 7.0 kW	3590,-	
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel					600,-

 <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></p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CERQA	2 x 270 round <b>Speedstar</b>	650x350x6	400 V	2 x 4.0 = 8.0 kW	2690,-
BS2CERQB	2 x 270 round <b>Speedstar with electronic pan detection</b>	650x350x6	400 V	2 x 4.0 = 8.0 kW	3090,-	
BS2ZERQC	2 x 270 round <b>Speedstar with automatic double ring</b>	650x350x6	400 V	2 x 4.0 = 8.0 kW	3590,-	

### Manual double radiant ring

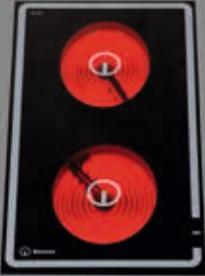
The size of the heating element can be manually adjusted to the size of the saucepan by switching the outer ring on or off.



# Built-in appliance **round** radiant hobs

## Depth of cover from 750 mm

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p>	Typ	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	1790,-
	BS2CES	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	1990,-
	BS2CEGT	2 x 230 round	350x650x6	400 V	2 x 2.5 = 5.0 kW	2390,-
	BS2CEST	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	2590,-
	BS2ZES	2 x 230 round	350x650x6	400 V	2 x 3.0 = 6.0 kW	2090,-

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p>	Typ	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	2690,-
	BS2CEGRB	2 x 230 round	350x650x6	400 V	2 x 3.5 = 7.0 kW	2990,-
	BS2ZEGRC	2 x 230 round	350x650x6	400 V	2 x 3.5 = 7.0 kW	3590,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				

Speed  
Elektronik Star



 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p>	Typ	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	2690,-
	BS2CERB	2 x 270 round	350x650x6	400 V	2 x 4.0 = 8.0 kW	3090,-
	BS2ZERC	2 x 270 round	350x650x6	400 V	2 x 4.0 = 8.0 kW	3590,-

Speed  
Elektronik Star

Speedstar electronically adjusted by potentiometer - quick, high-performance

Speed  
Elektronik Star

## 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

Typ	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	1790,-
BS2CESN	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	1990,-
BS2CEGKT	2 x 230 round	350x605x6	400 V	2 x 2.5 = 5.0 kW	2390,-
				<b>Electric pan detection</b>	
BS2CESNT	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	2590,-
				<b>Electric pan detection</b>	
BS2ZESN	2 x 230 round	350x605x6	400 V	2 x 3.0 = 6.0 kW	2090,-
				<b>Manual double ring</b>	



Built-in range with radiant elements, 2 cooking zones back and front

Outer dimensions with  
Version A 400x650  
Version B 350x605

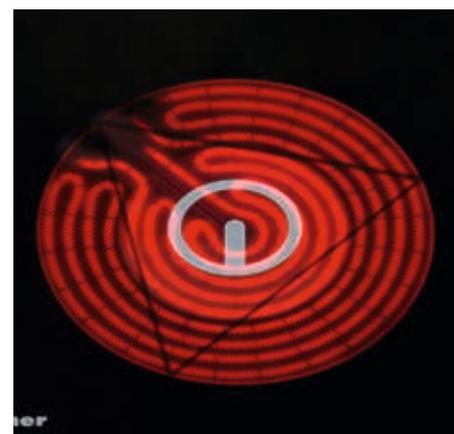


Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
BS2CEGKA	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	2690,-
				<b>Speedstar</b>	
BS2CEGKB	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	2990,-
				<b>Speedstar with electronic pan detection</b>	
BS2ZEGKC	2 x 230 round	350x605x6	400 V	2 x 3.5 = 7.0 kW	3590,-
				<b>Speedstar with automatic double ring</b>	
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				600,-



### 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>	Typ	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	1790,-
	BS2CESKK	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	1990,-
	BS2CEGKKT	2 x 230 round	350x560x6	400 V	2 x 2.5 = 5.0 kW	2390,-
	BS2CESKKT	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	2590,-
	BS2ZESKK	2 x 230 round	350x560x6	400 V	2 x 3.0 = 6.0 kW	2090,-

 <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>	Typ	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	2690,-
	BS2CEGKKB	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	2990,-
	BS2ZEGKKC	2 x 230 round	350x560x6	400 V	2 x 3.5 = 7.0 kW	3590,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				

### Depth of cover from 600 mm

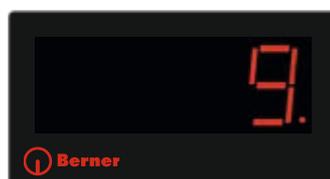
 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 350x550 Version B 310x510</p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGM	2 x 180 round	310x510x6	230 V	2 x 1.7 = 3.4 kW	1080,-

## Built-in appliance **round** radiant hobs

 <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>	Type	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	2490,-
BS3CESQ	3 x 230 round	950x350x6	400 V	3 x 3.0 = 9.0 kW	2690,-	
BS3CEGQT	3 x 230 round <b>Electric pan detection</b>	950x350x6	400 V	3 x 2.5 = 7.5 kW	3390,-	
BS3CESQT	3 x 230 round <b>Electric pan detection</b>	950x350x6	400 V	3 x 3.0 = 9.0 kW	3590,-	
BS3ZESQ	3 x 230 round <b>Manual double ring</b>	950x350x6	400 V	3 x 3.0 = 9.0 kW	2890,-	

 <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> <p>  </p>	Type	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS3CEGQA	3 x 230 round <b>Speedstar</b>	950x350x6	400 V	3 x 3.5 = 10.5 kW	3690,-
BS3CEGQB	3 x 230 round <b>Speedstar with electronic pan detection</b>	950x350x6	400 V	3 x 3.5 = 10.5 kW	4190,-	
BS3ZESQC	3 x 230 round <b>Speedstar with automatic double ring</b>	950x350x6	400 V	3 x 3.5 = 10.5 kW	4690,-	
WHFS3	Warming function (all cooking zones) 4-digit display on the control panel					900,-

**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

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p>	Typ	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	2690,-
	BS4CES	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	2890,-
	BS4CEGT	4 x 230 round	650x650x6	400 V	4 x 2.5 = 10.0 kW	3790,-
	BS4CEST	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	3990,-
	BS4ZES	4 x 230 round	650x650x6	400 V	4 x 3.0 = 12.0 kW	2990,-

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p>	Typ	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	3990,-
	BS4CEGRB	4 x 230 round	650x650x6	400 V	4 x 3.5 = 14.0 kW	4490,-
	BS4ZEGC	4 x 230 round	650x650x6	400 V	4 x 3.5 = 14.0 kW	5090,-
	WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				



 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p>	Typ	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	4090,-
	BS4CERB	4 x 270 round	650x650x6	400 V	4 x 4.0 = 16.0 kW	4590,-
	BS4ZERC	4 x 270 round	650x650x6	400 V	4 x 4.0 = 16.0 kW	5190,-



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

Typ	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	2690,-
BS4CESN	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	2890,-
BS4CEGKT	4 x 230 round	650x605x6	400 V	4 x 2.5 = 10.0 kW	3790,-
<b>Electric pan detection</b>					
BS4CESNT	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	3990,-
<b>Electric pan detection</b>					
BS4ZESN	4 x 230 round	650x605x6	400 V	4 x 3.0 = 12.0 kW	2990,-
<b>Manual double ring</b>					



Built-in range with radiant elements  
4 cooking zones

Outer dimensions with  
Version A 700x650  
Version B 650x605



Typ	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	3990,-
<b>Speedstar</b>					
BS4CEGKB	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	4490,-
<b>Speedstar with electronic pan detection</b>					
BS4ZEGKC	4 x 230 round	650x605x6	400 V	4 x 3.5 = 14.0 kW	5090,-
<b>Speedstar with automatic double ring</b>					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				1200,-

### 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>	Type	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	2690,-
BS4CESKK	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	2890,-	
BS4CEGSKT	4 x 230 round	650x560x6	400 V	4 x 2.5 = 10.0 kW	3790,-	
	<b>Electric pan detection</b>					
BS4CESKKT	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	3990,-	
	<b>Electric pan detection</b>					
BS4ZESKK	4 x 230 round	650x560x6	400 V	4 x 3.0 = 12.0 kW	2990,-	
	<b>Manual double ring</b>					

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x600 Version B 650x560</p> <p></p>	Type	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	3990,-
	<b>Speedstar</b>					
BS4CEGSKB	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	4490,-	
	<b>Speedstar with electronic pan detection</b>					
BS4ZEGSKC	4 x 230 round	650x560x6	400 V	4 x 3.5 = 14.0 kW	5090,-	
	<b>Speedstar with automatic double ring</b>					
WHFS4	Warming function (all cooking zones) 4-digit display on the control panel					1200,-
						

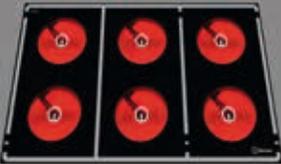
 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 590x600 Version B 550x560</p>	Type	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS4CEGKK	4 x 210 round	550x560x6	400 V	4 x 2.3 = 9.2 kW	1990,-

### 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>	Type	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	1690,-

# 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	Type	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	3890,-
BS6CESKB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	4090,-		
BS6CEGKTB	6 x 230 round	1150x650x6	400 V	6 x 2.5 = 15.0 kW	5490,-		
Electric pan detection							
BS6CESKTB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	5690,-		
Electric pan detection							
BS6ZEGKB	6 x 230 round	1150x650x6	400 V	6 x 3.0 = 18.0 kW	4290,-		
Manual double ring							

	Built-in range with radiant elements 6 cooking zones  Outer dimensions with Version A 1200x700 Version B 1150x650	Type	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	5790,-
Speedstar							
BS6CEGKBB	6 x 230 round	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6390,-		
Speedstar with electronic pan detection							
BS6ZEGKCB	6 x 230 round	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6790,-		
Speedstar with automatic double ring							
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel					1800,-	



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



# Built-in appliance **round** radiant hobs

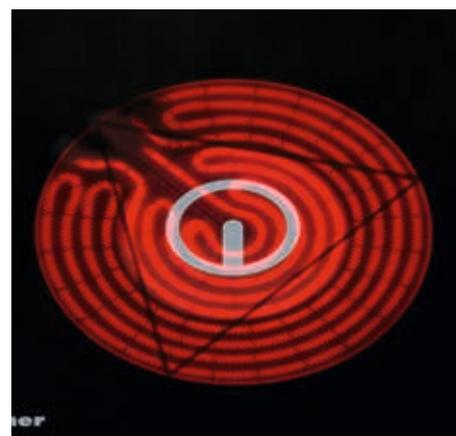
## Depth of cover from 700 mm

 <p>Built-in range with radiant elements 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p>	Type	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	3790,-
BS6CESK	6 x 230 round	950x605x6	400 V	6 x 3.0 = 18.0 kW	3990,-	
BS6CEGKT	6 x 230 round Electric pan detection	950x605x6	400 V	6 x 2.5 = 15.0 kW	5390,-	
BS6CESKT	6 x 230 round Electric pan detection	950x605x6	400 V	6 x 3.0 = 18.0 kW	5590,-	
BS6ZEGK	6 x 230 round Manual double ring	950x605x6	400 V	6 x 3.0 = 18.0 kW	4190,-	

 <p>Built-in range with radiant elements 6 cooking zones</p> <p>Outer dimensions with Version A 1000x650 Version B 950x605</p> <p>  </p>	Type	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS6CEGKA	6 x 230 round Speedstar	950x605x6	400 V	6 x 3.5 = 21.0 kW	5690,-
BS6CEGKB	6 x 230 round Speedstar with electronic pan detection	950x605x6	400 V	6 x 3.5 = 21.0 kW	6290,-	
BS6ZEGKC	6 x 230 round Speedstar with automatic double ring	950x605x6	400 V	6 x 3.5 = 21.0 kW	6690,-	
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel					1800,-

### 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.



Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

## 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 	Typ	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	2790,-
BS2CEGARQB Speedstar with electronic pan detection	2 x 270 round	720x370x6	400 V	2 x 4.0 = 8.0 kW	3190,-	
BS2ZEGARQC Speedstar with automatic double ring	2 x 270 round	720x370x6	400 V	2 x 4.0 = 8.0 kW	3690,-	

### 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 	Typ	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	2790,-
BS2CEGARB Speedstar with electronic pan detection	2 x 270 round	350x720x6	400 V	2 x 4.0 = 8.0 kW	3190,-	
BS2ZEGARC Speedstar with automatic double ring	2 x 270 round	350x720x6	400 V	2 x 4.0 = 8.0 kW	3690,-	

 Built-in range with radiant elements 4 cooking zones Outer dimensions with Version A 750x770 Version B 700x720 	Typ	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	4290,-
BS4CEGARB Speedstar with electronic pan detection	4 x 270 round	700x720x6	400 V	4 x 4.0 = 16.0 kW	4790,-	
BS4ZEGARC Speedstar with automatic double ring	4 x 270 round	700x720x6	400 V	4 x 4.0 = 16.0 kW	5390,-	

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	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH3	3 cooking zones enabled for energy optimisation	420,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Power control with a separate sensor keypad	OLED	Electronic control with a separate sensor keypad Only for Speedstar models (price per cooking zone)	310,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-

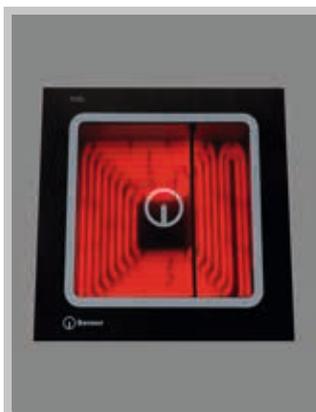
## Built-in appliance **square** radiant hobs



Built-in range with  
radiant elements  
1 cooking zone

Outer dimensions with  
Version A 400x400  
Version B 350x350

Typ	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	1190,-
BS1PEGQT	square 240	350x350x6	230 V	3.0 kW	1620,-
Electric pan detection					
BS1ZEGQ	square 240	350x350x6	230 V	3.0 kW	1290,-
Manual double ring					



Built-in range with  
radiant elements  
1 cooking zone

Outer dimensions with  
Version A 400x400  
Version B 350x350



Typ	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	1690,-
Speedstar					
BS1PEGQB	square 240	350x350x6	230 V	3.5 kW	1850,-
Speedstar with electronic pan detection					
BS1ZEGQC	square 240	350x350x6	230 V	3.5 kW	2050,-
Speedstar with automatic double ring					
WHFS1	Warming/cooking function up to 250°C 4-digit display on the control panel				300,-



Built-in range with  
radiant elements  
1 cooking zone

Outer dimensions with  
Version A 440x440  
Version B 388x388

**Power**

Typ	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	1590,-
BS1QTEG	square 270	388x388x6	400 V	4.0 kW	1890,-
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>	Typ	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	2190,-
	BS2CESSQT	2 x square 240	650x350x6	400 V	2 x 3.0 = 6.0 kW <b>Electric pan detection</b>	2790,-
	BS2ZESSQ	2 x square 240	650x350x6	400 V	2 x 3.0 = 6.0 kW <b>Manual double ring</b>	2290,-

 <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 style="text-align: center;">  </div>	Typ	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 <b>Speedstar</b>	2890,-
	BS2CESSQB	2 x square 240	650x350x6	400 V	2 x 3.5 = 7.0 kW <b>Speedstar with electronic pan detection</b>	3190,-
	BS2ZESSQC	2 x square 240	650x350x6	400 V	2 x 3.5 = 7.0 kW <b>Speedstar with automatic double ring</b>	3790,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				

 <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><b>Power</b></p>	Typ	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	2590,-
	BS2CETQ	2 x square 270	650x350x6	400 V	2 x 4.0 = 8.0 kW <b>Electric pan detection</b>	3090,-

Speedstar electronically adjusted by potentiometer - quick, high-performance



# Built-in appliance **square** radiant hobs

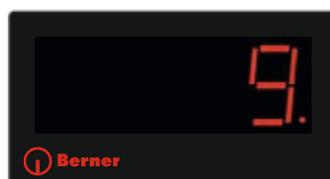
## Depth of cover from 750 mm

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p>	Typ	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	2190,-
	BS2CESST	2 x square 240	350x650x6	400 V	2 x 3.0 = 6.0 kW	2790,-
	BS2ZEES	2 x square 240	350x650x6	400 V	2 x 3.0 = 6.0 kW	2290,-

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p style="text-align: center;">  </p>	Typ	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	2890,-
	BS2CESSB	2 x square 240	350x650x6	400 V	2 x 3.5 = 7.0 kW	3190,-
	BS2ZEESC	2 x square 240	350x650x6	400 V	2 x 3.5 = 7.0 kW	3790,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 400x700 Version B 350x650</p> <p style="text-align: center;"><b>Power</b></p>	Typ	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	2590,-
	BS2CET	2 x square 270	350x650x6	400 V	2 x 4.0 = 8.0 kW	3090,-

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>	Typ	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	2190,-
	BS2CEGPT	2 x square 240	350x605x6	400 V	2 x 3.0 = 6.0 kW	2790,-
	BS2ZEGP	2 x square 240	350x605x6	400 V	2 x 3.0 = 6.0 kW	2290,-

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions Version A 400x650 Version B 350x605</p>	Typ	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	2890,-
	BS2CEGPB	2 x square 240	350x605x6	400 V	2 x 3.5 = 7.0 kW	3190,-
	BS2ZEGPC	2 x square 240	350x605x6	400 V	2 x 3.5 = 7.0 kW	3790,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				



 <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>	Typ	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	2890,-
	BS3CESSQT	3 x square 240	950x350x6	400 V	3 x 3.0 = 9.0 kW	3790,-
	BS3ZESSQ	3 x square 240	950x350x6	400 V	3 x 3.0 = 9.0 kW	3090,-

 <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>	Typ	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	3890,-
	BS3CESSQB	3 x square 240	950x350x6	400 V	3 x 3.5 = 10.5 kW	4390,-
	BS3ZESSQC	3 x square 240	950x350x6	400 V	3 x 3.5 = 10.5 kW	4890,-
	WHFS3	Warming function (all cooking zones) 4-digit display on the control panel				



# Built-in appliance **square** radiant hobs

## Depth of cover from 750 mm

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p>	Typ	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	3090,-
	BS4CESST	4 x square 240	650x650x6	400 V	4 x 3.0 = 12.0 kW	4190,-
	BS4ZEES	4 x square 240	650x650x6	400 V	4 x 3.0 = 12.0 kW	3190,-

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p style="text-align: center;">  </p>	Typ	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	4190,-
	BS4CESSB	4 x square 240	650x650x6	400 V	4 x 3.5 = 14.0 kW	4690,-
	BS4ZEESC	4 x square 240	650x650x6	400 V	4 x 3.5 = 14.0 kW	5290,-
	WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x700 Version B 650x650</p> <p style="text-align: center;"><b>Power</b></p>	Typ	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	4390,-
	BS4CEQT	4 x square 270	650x650x6	400 V	4 x 4.0 = 16.0 kW	4990,-

Speedstar electronically adjusted by potentiometer - quick, high-performance



# Built-in appliance **square** radiant hobs

## Depth of cover from 700 mm

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p>	Typ	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	3090,-
	BS4CEGPT	4 x square 240	650x605x6	400 V	4 x 3.0 = 12.0 kW	4190,-
	BS4ZEGP	4 x square 240	650x605x6	400 V	4 x 3.0 = 12.0 kW	3190,-

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 700x650 Version B 650x605</p> <div style="text-align: center;">  </div>	Typ	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	4190,-
	BS4CEGPB	4 x square 240	650x605x6	400 V	4 x 3.5 = 14.0 kW	4690,-
	BS4ZEGPC	4 x square 240	650x605x6	400 V	4 x 3.5 = 14.0 kW	5290,-
	WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements 4 cooking zones</p> <p>Outer dimensions with Version A 800x650 Version B 750x605</p> <h2 style="color: red;">Power</h2>	Typ	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	4790,-
	BS4CEWT	4 x square 270	750x605x6	400 V	4 x 4.0 = 16.0 kW	5590,-

### pan detection

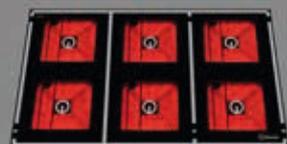
The pan-detection function can be switched off using the main switch.



Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

## 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

Typ	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	4390,-
BS6CEGPT	6 x square 240	1150x650x6	400 V	6 x 3.0 = 18.0 kW	5990,-
Electric pan detection					
BS6ZEGP	6 x square 240	1150x650x6	400 V	6 x 3.0 = 18.0 kW	4590,-
Manual double ring					



Built-in range with radiant elements, 6 cooking zones

Outer dimensions with Version A 1200x700  
Version B 1150x650



Typ	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	6090,-
Speedstar					
BS6CEGPB	6 x square 240	1150x650x6	400 V	6 x 3.5 = 21.0 kW	6690,-
Speedstar with electronic pan detection					
BS6ZEGPC	6 x square 240	1150x650x6	400 V	6 x 3.5 = 21.0 kW	7090,-
Speedstar with automatic double ring					
WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				1800,-



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



## 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 770x420 Version B 720x370</p>	Typ	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	2390,-
	BS2PEGAQT	2 x square 240	720x370x6	400 V	2 x 3.0 = 6.0 kW	2990,-
	BS2ZEGAQ	2 x square 240	720x370x6	400 V	2 x 3.0 = 6.0 kW	2490,-

 <p>Built-in range with radiant elements, 2 cooking zones</p> <p>Outer dimensions with Version A 770x420 Version B 720x370</p> <div style="text-align: center;">  </div>	Typ	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	3050,-
	BS2PEGAQB	2 x square 240	720x370x6	400 V	2 x 3.5 = 7.0 kW	3350,-
	BS2ZEGAQC	2 x square 240	720x370x6	400 V	2 x 3.5 = 7.0 kW	3990,-
	WHFS2	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements, 2 cooking zones side by side</p> <p>Outer dimensions with Version A 770x420 Version B 720x370</p> <p><b>Power</b></p>	Typ	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	2790,-
	BS2CEGAQT	2 x square 270	720x370x6	400 V	2 x 4.0 = 8.0 kW	3290,-

Speedstar electronically adjusted by potentiometer - quick, high-performance



## Built-in appliance **square** radiant hobs

Depth of cover from 850 mm

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 420x770 Version B 370x720</p>	Typ	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	2390,-
BS2PEGAT	2 x square 240 <b>Electric pan detection</b>	370x720x6	400 V	2 x 3.0 = 6.0 kW	2990,-	
BS2PZEGA	2 x square 240 <b>Manual double ring</b>	370x720x6	400 V	2 x 3.0 = 6.0 kW	2490,-	

 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 420x770 Version B 370x720</p> <p></p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2PEGAA	2 x square 240 <b>Speedstar</b>	370x720x6	400 V	2 x 3.5 = 7.0 kW	3050,-
BS2PEGAB	2 x square 240 <b>Speedstar with electronic pan detection</b>	370x720x6	400 V	2 x 3.5 = 7.0 kW	3350,-	
BS2ZEGAC	2 x square 240 <b>Speedstar with automatic double ring</b>	370x720x6	400 V	2 x 3.5 = 7.0 kW	3990,-	
WHFS2	Warming function (all cooking zones) 4-digit display on the control panel					600,-

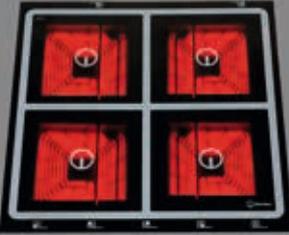
 <p>Built-in range with radiant elements, 2 cooking zones back and front</p> <p>Outer dimensions with Version A 420x770 Version B 370x720</p> <p><b>Power</b></p>	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
	BS2CEGA	2 x square 270	370x720x6	400 V	2 x 4.0 = 8.0 kW	2790,-
BS2CEGAT	2 x square 270 <b>Electric pan detection</b>	370x720x6	400 V	2 x 4.0 = 8.0 kW	3290,-	

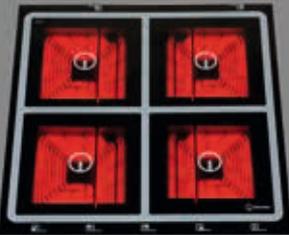
WHFS Warming/cooking function up to 250°C for Speedstar radiant hobs with a 4-digit display

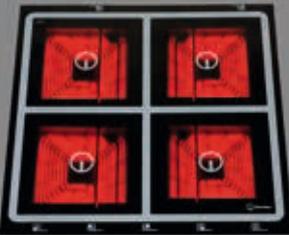


# Built-in appliance **square** radiant hobs

## Depth of cover from 850 mm

 <p>Built-in range with radiant elements, 4 cooking zones</p> <p>Outer dimensions with Version A 750x770 Version B 700x720</p>	Typ	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	3290,-
	BS4PEGAT	4 x square 240	700x720x6	400 V	4 x 3.0 = 12.0 kW	4390,-
	BS4ZEGA	4 x square 240	700x720x6	400 V	4 x 3.0 = 12.0 kW	3390,-

 <p>Built-in range with radiant elements, 4 cooking zones</p> <p>Outer dimensions with Version A 750x770 Version B 700x720</p> <p></p>	Typ	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	4390,-
	BS4PEGAB	4 x square 240	700x720x6	400 V	4 x 3.5 = 14.0 kW	4990,-
	BS4ZEGAC	4 x square 240	700x720x6	400 V	4 x 3.5 = 14.0 kW	5590,-
	WHFS4	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements, 4 cooking zones</p> <p>Outer dimensions with Version A 750x770 Version B 700x720</p> <p><b>Power</b></p>	Typ	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	4590,-
	BS4CEQAT	4 x square 270	700x720x6	400 V	4 x 4.0 = 16.0 kW	5190,-

### pan detection

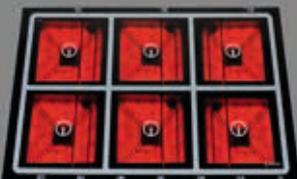
The pan-detection function can be switched off using the main switch.



## Built-in appliance **square** radiant hobs

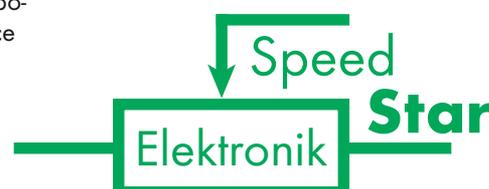
Depth of cover from **850 mm**

 <p>Built-in range with radiant elements, 6 cooking zones</p> <p>Outer dimensions with Version A 1100x770 Version B 1050x720</p>	Typ	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	4690,-
	BS6PEGAT	6 x square 240	1050x720x6	400 V	6 x 3.0 = 18.0 kW	6290,-
	BS6ZEGA	6 x square 240	1050x720x6	400 V	6 x 3.0 = 18.0 kW	4890,-

 <p>Built-in range with radiant elements, 6 cooking zones</p> <p>Outer dimensions with Version A 1100x770 Version B 1050x720</p> <p></p>	Typ	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	6390,-
	BS6PEGAB	6 x square 240	1050x720x6	400 V	6 x 3.5 = 21.0 kW	6990,-
	BS6ZEGAC	6 x square 240	1050x720x6	400 V	6 x 3.5 = 21.0 kW	7390,-
	WHFS6	Warming function (all cooking zones) 4-digit display on the control panel				

 <p>Built-in range with radiant elements, 6 cooking zones</p> <p>Outer dimensions with Version A 1100x770 Version B 1050x720</p> <p><b>Power</b></p>	Typ	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	6390,-
	BS6CEGAT	6 x square 270	1050x720x6	400 V	6 x 4.0 = 24.0 kW	7790,-

Speedstar electronically adjusted by potentiometer - quick, high-performance

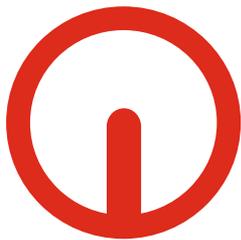


## Built-in radiant hob options

		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	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH3	3 cooking zones enabled for energy optimisation	420,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
		EOH6	6 cooking zones enabled for energy optimisation	590,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Power control with a separate sensor keypad	OLED	Electronic control with a separate sensor keypad Only for Speedstar models (price per cooking zone)	310,-
	Ceran scraper	PCS	Ceran scraper	10,-
	Ceran scraper	PCSB	Large professional Ceran scraper	45,-
	Professional cleaning agent	CPPS	Collo Profi cleaning agent 1 bottle Collo Profi Ceran cleaning agent (125 ml)	25,-



Cooking  
equipment for  
the catering  
industry



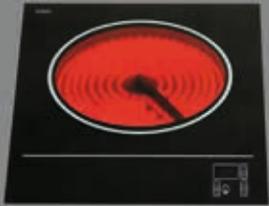
## radiant hobs

Built-in appliances  
with sensor keypad

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

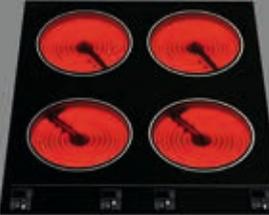


## Built-in appliance **round** radiant hobs with **sensor keypad**

	<p>Built-in range with radiant elements, 1 cooking zone with sensor keypad Outer dimensions with Version A 400x500 Version B 350x450</p> 	Typ	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	1890,-
		BS1EGSTB Speedstar with electronic pan detection	230 round	350x450x6	230 V	2.5 kW	2050,-

	<p>Built-in range with radiant elements, 2 cooking zones with sensor keypad Outer dimensions with Version A 700x500 Version B 650x450</p> 	Typ	Radiant hobs in mm	Ceran glass in mm WxDxH	Voltage in volts	Power in kW	Price in euro
		BS2EGSQTA Speedstar	2 x 230 round	650x450x6	400 V	2 x 2.5 = 4.6 kW	3590,-
		BS2EGSQTB Speedstar with electronic pan detection	2 x 230 round	650x450x6	400 V	2 x 2.5 = 4.6 kW	3890,-

	<p>Built-in range with radiant elements, 2 cooking zones with sensor keypad Outer dimensions with Version A 400x650 Version B 350x605</p> 	Typ	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	3590,-
		BS2EGSTB Speedstar with electronic pan detection	2 x 230 round	350x605x6	400 V	2 x 2.3 = 4.6 kW	3890,-

	<p>Built-in range with radiant elements, 4 cooking zones with sensor keypad Outer dimensions with Version A 700x650 Version B 650x605</p> 	Typ	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	4690,-
		BS4EGSTB Speedstar with electronic pan detection	4 x 230 round	650x605x6	400 V	4 x 2.3 = 9.2 kW	4990,-

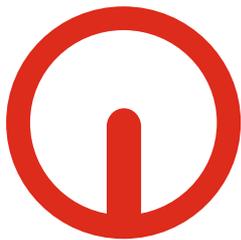
Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

## Built-in radiant hob options

		Optional	Description	Price in euro
	Energy optimisation interface compliant with DIN 18875	EOH1	1 cooking zone enabled for energy optimisation	220,-
		EOH2	2 cooking zones enabled for energy optimisation	330,-
		EOH4	4 cooking zones enabled for energy optimisation	480,-
	Ceran scraper			
	Ceran scraper			
	Professional cleaning agent	CPPS	Collo Profi cleaning agent	25,-
			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

	<b>Built-in electric hotplate</b> 1 heat zone, 1/1 small, heating element 220 x 400 mm  Outer dimensions with Version A 300x500 Version B 260x460	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH1KL	30 ° - 110 °C	260x460x4	230 V	1.0 kW	920,-
		WH1K	50 ° - 190 °C	260x460x4	230 V	1.0 kW	1020,-
		WH1KS	50 ° - 290 °C	260x460x4	230 V	1.0 kW	1020,-
		Suitable for indirect warming					

	<b>Built-in electric hotplate</b> 1 heat zone, 1/1, heating element 290 x 450 mm  Outer dimensions with Version A 360x560 Version B 320x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH1L	30 ° - 110 °C	320x520x4	230 V	1.0 kW	990,-
		WH1	50 ° - 190 °C	320x520x4	230 V	1.0 kW	1090,-
		WH1S	50 ° - 290 °C	320x520x4	230 V	1.0 kW	1090,-
		Suitable for indirect warming					

	<b>Built-in electric black Ceran glass hotplate</b> 1 heat zone, 1/1, heating element 290 x 450 mm  Outer dimensions with Version A 360x560 Version B 320x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH1LB	30 ° - 110 °C	320x520x4	230 V	1.0 kW	1090,-
		WH1B	50 ° - 190 °C	320x520x4	230 V	1.0 kW	1190,-

	<b>Built-in electric hotplate White Ceran glass</b> 1 heat zone, 1/1, heating element 290 x 450 mm  Outer dimensions with Version A 360x560 Version B 320x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH1LW	30 ° - 110 °C	320x520x4	230 V	1.0 kW	1090,-
		WH1W	50 ° - 190 °C	320x520x4	230 V	1.0 kW	1190,-

## Built-in hotplates with radiant elements

	<p><b>Built-in electric hotplate</b> 1 heat zone, 2/1, heating element 612 x 450 mm</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH2L	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1250,-
		WH2	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1390,-

	<p><b>Built-in electric hotplate</b> <b>Black Ceran glass</b> 1 heat zone, 2/1, heating element 612 x 450 mm</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH2LB	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1450,-
		WH2B	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1590,-

	<p><b>Built-in electric hotplate</b> <b>White Ceran glass</b> 1 heat zone, 2/1, heating element 612 x 450 mm</p> <p>Outer dimensions with Version A 700x570 Version B 650x520</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH2LW	30 ° - 110 °C	650x520x4	230 V	1.5 kW	1450,-
		WH2W	50 ° - 190 °C	650x520x4	230 V	1.5 kW	1590,-

## Built-in hotplates with radiant elements

	<b>Built-in electric hotplate</b> 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 <b>Version A 1020x570</b> Version B 970x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH3L	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1590,-
		WH3	50 ° - 190 °C	970x520x4	230 V	2.5 kW	1890,-

	<b>Built-in electric hotplate</b> <b>Black Ceran glass</b> 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 <b>Version A 1020x570</b> Version B 970x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH3LB	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1990,-
		WH3B	50 ° - 190 °C	970x520x4	230 V	2.5 kW	2290,-

	<b>Built-in electric hotplate</b> <b>White Ceran glass</b> 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 <b>Version A 1020x570</b> Version B 970x520	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH3LW	30 ° - 110 °C	970x520x4	230 V	2.5 kW	1990,-
		WH3W	50 ° - 190 °C	970x520x4	230 V	2.5 kW	2290,-

## Built-in hotplates with radiant elements

	<b>Built-in electric hotplate</b> 1 heat zone, heating element 315 x 285 mm  Outer dimensions with <b>Version A 400x400</b> Version B 350x350	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH35L	30 ° - 110 °C	350x350x4	230 V	1.0 kW	850,-
		WH35	50 ° - 190 °C	350x350x4	230 V	1.0 kW	850,-

	<b>Built-in electric hotplate</b> <b>Black Ceran glass</b> 1 heat zone, heating element 315 x 285 mm  Outer dimensions with <b>Version A 400x400</b> Version B 350x350	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH35LB	30 ° - 110 °C	350x350x4	230 V	1.0 kW	950,-
		WH35B	50 ° - 190 °C	350x350x4	230 V	1.0 kW	1050,-

	<b>Built-in electric hotplate</b> <b>White Ceran glass</b> 1 heat zone, heating element 315 x 285 mm  Outer dimensions with <b>Version A 400x400</b> Version B 350x350	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH35LW	30 ° - 110 °C	350x350x4	230 V	1.0 kW	950,-
		WH35W	50 ° - 190 °C	350x350x4	230 V	1.0 kW	1050,-

	<b>Built-in electric hotplate</b> 1 heat zone, heating element 315 x 490 mm  Outer dimensions with <b>Version A 400x600</b> Version B 350x560	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH56L	30 ° - 110 °C	350x560x4	230 V	1.5 kW	1150,-
		WH56	50 ° - 190 °C	350x560x4	230 V	1.5 kW	1250,-

## Built-in hotplates with radiant elements

	<b>Built-in electric hotplate</b> 1 heat zone, heating element 315 x 535 mm  Outer dimensions with <b>Version A 400x650</b> Version B 350x605	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH60L	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1190,-
		WH60	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1290,-

	<b>Built-in electric hotplate</b> <b>Black Ceran glass</b> 1 heat zone, heating element 315 x 535 mm  Outer dimensions with <b>Version A 400x650</b> Version B 350x605	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH60LB	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1290,-
		WH60B	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1390,-

	<b>Built-in electric hotplate</b> <b>White Ceran glass</b> 1 heat zone, heating element 315 x 535 mm  Outer dimensions with <b>Version A 400x650</b> Version B 350x605	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH60LW	30 ° - 110 °C	350x605x4	230 V	1.5 kW	1290,-
		WH60W	50 ° - 190 °C	350x605x4	230 V	1.5 kW	1390,-

## Built-in hotplates with radiant elements

	<b>Built-in electric hotplate</b> 1 heat zone, 330 x 530 mm  Outer dimensions with <b>Version A 450x650</b> Version B 400x600	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH4	30 ° - 110 °C	400x600x4	230 V	1.0 kW	990,-
		WH4S	50 ° - 190 °C	400x600x4	230 V	1.0 kW	1090,-

	<b>Built-in electric hotplate</b> 2 heat zones back and front 1x 330 x 360 mm 1x 330 x 360 mm  Outer dimensions with <b>Version A 450x850</b> Version B 400x800	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH5	30 ° - 110 °C	400x800x4	230 V	1.5 kW	1390,-
		WH5S	50 ° - 190 °C	400x800x4	230 V	1.5 kW	1490,-

	<b>Built-in electric hotplate</b> 2 heat zones back and front 1x 530 x 360 mm 1x 530 x 360 mm  Outer dimensions with <b>Version A 650x850</b> Version B 600x800	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH6	30 ° - 110 °C	600x800x4	230 V	2.0 kW	2090,-
		WH6S	50 ° - 190 °C	600x800x4	230 V	2.0 kW	2190,-

Built-in version A  
with stainless steel support frame



## Built-in simmer plates with radiant elements

	<p>Built-in electric simmer plate 1 heat zone, heating element 315 x 490 mm</p> <p>Outer dimensions with Version A 400x600 Version B 350x560</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WHF56	50 ° - 350 °C	350x560x6	230 V	2.5 kW	1990,-

	<p>Built-in electric simmer plate 1 heat zone, heating element 315 x 535 mm</p> <p>Outer dimensions with Version A 400x650 Version B 350x605</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WHF60	50 ° - 350 °C	350x605x6	230 V	3.0 kW	2290,-

## Options

<b>E</b>	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
	<p>Silver-effect dial Gold-effect dial</p>	EOH1	1 cooking zone enabled for energy optimisation	220,-
		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<p>Control panel</p>	ESB	Stainless steel control panel	160,-
	<p>Power control with a separate sensor keypad</p>	OLED2	Electronic control with a separate sensor keypad	1090,-

## Built-in hotplate/wok hotplate radiant hobs

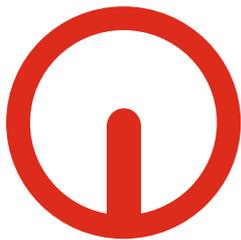
	<b>Built-in electric hotplate</b> 1 round heat zone Round heating element 300 mm (radiant element)  Outer dimensions with Version A 460 round Version B 410 round	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WH1RL	30 ° - 110 °C	410x6	230 V	1.0 kW	1490,-
		WH1R	50 ° - 190 °C	410x6	230 V	1.0 kW	1490,-

	<b>Built-in electric wok hotplate</b> 1 heat zone (radiant hob)  Outer dimensions Version A 400 x 400 A2 400x400 C Ø 300	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WHW	30 ° - 110 °C	Wok recess 300 x 6	230 V	1.5 kW	1590,-

	<b>Built-in electric wok hotplate Flow Wok</b> 1 heat zone (radiant element)  Outer dimensions with Version A 440x440 Version B 388x388	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Ceran glass bowl</b> in mm Ø x H	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		WHWFW	30 ° - 110 °C	Wok recess 300 x 6	230 V	1.5 kW	1690,-



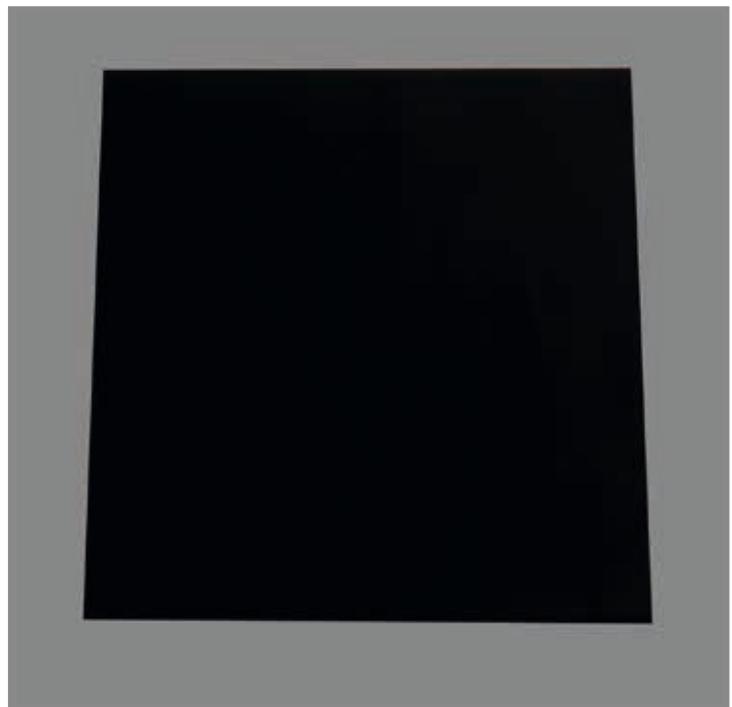
Cooking  
equipment for  
the catering  
industry



**Hot&Cold**  
Built-in appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



# Built-in Hot&Cold appliances

## GN 1/1

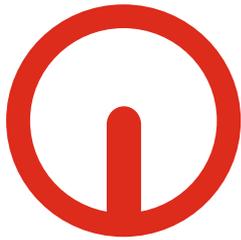


	Built-in hot & cold appliance GN1/1 Ceran glass Outer dimensions Version A 380 x 580 Version B 340 x 540	<b>Typ</b> BEHC1 Contains R134A refrigerant	<b>Temperature range in °C</b> -6 °C to +140 °C	<b>Ceran glass in mm WxDxH</b> 340x540x4	<b>Voltage in volts</b> 230V	<b>Power in W</b> 850 W	<b>Price in euro</b> 3590,-
		BEHC1ZK Designed to be connected to a Please state refrigerant.	-6 °C to +140 °C	340x540x4	230V	850 W	3490,-
		*** 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	<b>Typ</b> BEHC1B Contains R134A refrigerant	<b>Temperature range in °C</b> -6 °C to +140 °C	<b>Ceran glass in mm WxDxH</b> 340x540x4	<b>Voltage in volts</b> 230V	<b>Power in W</b> 850 W	<b>Price in euro</b> 3890,-
		BEHC1BZK Designed to be connected to a Please state refrigerant.	-6 °C to +140 °C	340x540x4	230V	850 W	3790,-
		*** 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	<b>Typ</b> BEHC1W Contains R134A refrigerant	<b>Temperature range in °C</b> -6 °C to +140 °C	<b>Outer dimensions in mm WxDxH</b> 340x540x4	<b>Voltage in volts</b> 230V	<b>Power in kW</b> 850 W	<b>Price in euro</b> 3890,-
		BEHC1WZK Designed to be connected to a Please state refrigerant.	-6 °C to +140 °C	340x540x4	230V	850 W	3790,-
		*** PLEASE ENQUIRE ABOUT DELIVERY TIMES ***					

Cooking  
equipment for  
the catering  
industry

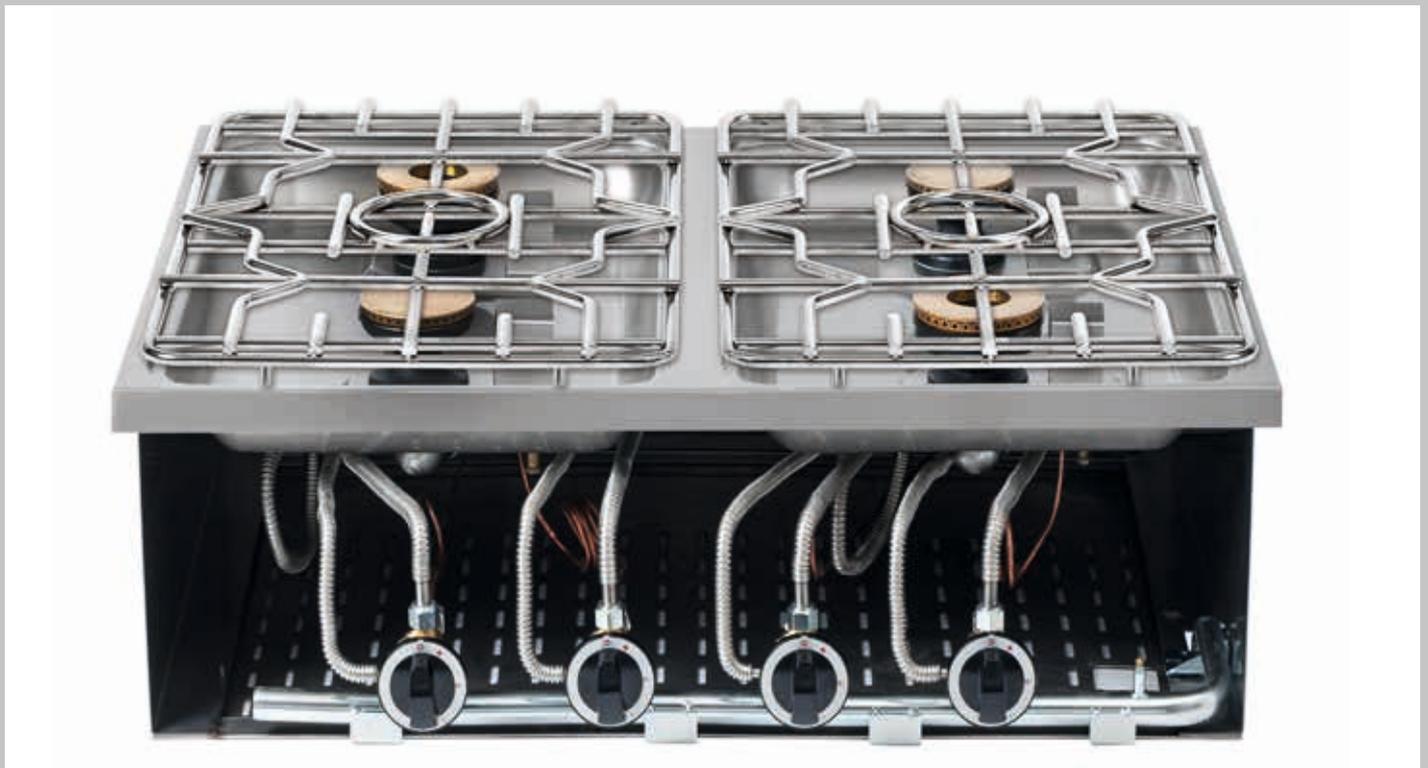


## Gas ranges

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

	<p>Gas range with 1 burner Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 390x390x230 mm</p>	<p><b>Typ</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG1S40C	central	single ring C	3.5 kW	1390,-
<p>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.</p>						

	<p>Gas range with 1 burner Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 390x390x230 mm</p>	<p><b>Typ</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG1S40D	central	double ring D	5.5 kW	1450,-
<p>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.</p>						

	<p>Gas range with 1 burner Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 390x390x230 mm</p>	<p><b>Typ</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG1S40E	central	double ring E	7.5 kW	1550,-
<p>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.</p>						

	<p>Gas Wok with 1 burner Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 390x390x230 mm</p>	<p><b>Typ</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEGWP40W	central	single ring C	9.5 kW	2550,-
<p>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.</p>						



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



9.5 kW double ring wok





## 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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S70	back	Double ring D	9.0 kW	2590,-
	front	Single ring C	5.5 kW	
			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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70			11.0 kW	2690,-
		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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S70Q			9.0 kW	2590,-
	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

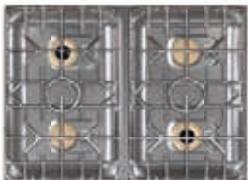
Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70Q			11.0 kW	2690,-
		All burners are double ring D	5.5 kW	

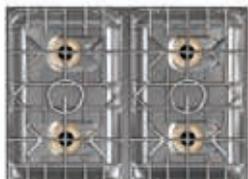
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands above the burners.



## Built-in gas range 70

 <p><b>Standard</b></p>	<p>Gas range with 4 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 790x600x230 mm</p>	<p><b>Type</b></p> <p>BEG4S70</p>	<p><b>Position</b></p> <p>back left</p> <p>back right</p> <p>front left</p> <p>front right</p>	<p><b>Type of burner</b></p> <p>Double ring D</p> <p>Double ring D</p> <p>Single ring C</p> <p>Single ring C</p>	<p><b>Nominal heat input in kW</b></p> <p>18.0 kW</p> <p>5.5 kW</p> <p>5.5 kW</p> <p>3.5 kW</p> <p>3.5 kW</p>	<p><b>Price in euro</b></p> <p>3990,-</p>
		<p>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>				

 <p><b>Diagonal</b></p>	<p>Gas range with 4 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 790x600x230 mm</p>	<p><b>Type</b></p> <p>BEG4D70</p>	<p><b>Position</b></p> <p>back left</p> <p>back right</p> <p>front left</p> <p>front right</p>	<p><b>Type of burner</b></p> <p>Double ring D</p> <p>Single ring C</p> <p>Single ring C</p> <p>Double ring D</p>	<p><b>Nominal heat input in kW</b></p> <p>18.0 kW</p> <p>5.5 kW</p> <p>3.5 kW</p> <p>3.5 kW</p> <p>5.5 kW</p>	<p><b>Price in euro</b></p> <p>3990,-</p>
		<p>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>				

 <p><b>Power</b></p>	<p>Gas range with 4 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 790x600x230 mm</p>	<p><b>Type</b></p> <p>BEG4P70</p>	<p><b>Position</b></p> <p>All burners are double ring D</p>	<p><b>Type of burner</b></p> <p>Double ring D</p>	<p><b>Nominal heat input in kW</b></p> <p>22.0 kW</p> <p>5.5 kW</p>	<p><b>Price in euro</b></p> <p>4190,-</p>
		<p>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>				

Ignition burner with protective cover



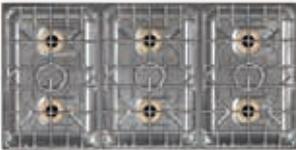
Prices quoted exclude VAT and delivery



## Built-in gas range 70

 <p><b>Standard</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x600x230 mm</p>	<p><b>Type</b></p> <p>BEG6S70</p>	<p><b>Position</b></p> <p>back left back centre back right front left front centre front right</p>	<p><b>Type of burner</b></p> <p>Double ring D Double ring D Double ring D Single ring C Single ring C Single ring C</p>	<p><b>Nominal heat input in kW</b></p> <p>27.0 kW 5.5 kW 5.5 kW 5.5 kW 3.5 kW 3.5 kW 3.5 kW</p>	<p><b>Price in euro</b></p> <p>5590,-</p>
		<p>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>				

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x600x230 mm</p>	<p><b>Type</b></p> <p>BEG6D70</p>	<p><b>Position</b></p> <p>back left back centre back right front left front centre front right</p>	<p><b>Type of burner</b></p> <p>Double ring D Single ring C Double ring D Single ring C Double ring D Single ring C</p>	<p><b>Nominal heat input in kW</b></p> <p>27.0 kW 5.5 kW 3.5 kW 5.5 kW 3.5 kW 5.5 kW 3.5 kW</p>	<p><b>Price in euro</b></p> <p>5590,-</p>
		<p>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>				

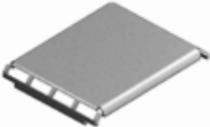
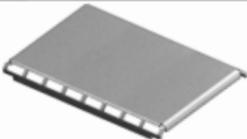
 <p><b>Power</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x600x230 mm</p>	<p><b>Type</b></p> <p>BEG6P70</p>	<p><b>Position</b></p> <p>All burners are double ring D</p>	<p><b>Type of burner</b></p> <p>Double ring D</p>	<p><b>Nominal heat input in kW</b></p> <p>33.0 kW 5.5 kW</p>	<p><b>Price in euro</b></p> <p>5790,-</p>
		<p>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>				

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	245,-
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	300,-
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	580,-
	Pan support stand	SR1K70	Pan support stand for single burner	240,-
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	210,-
		ABM4	Drainage opening in the burner recess for 4 burners	490,-
		ABM6	Drainage opening in the burner recess for 6 burners	650,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-



## 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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P70BB			11.0 kW	2950,-
	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.				



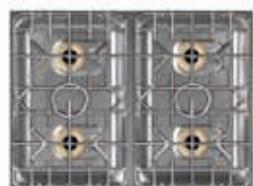
**Diagonal**

Gas range with  
4 burners,  
2 front and  
2 back

Configured for natural  
gas G20

Outer dimensions  
of built-in unit  
790x600x230 mm

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4D70BB			18.0 kW	4290,-
	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

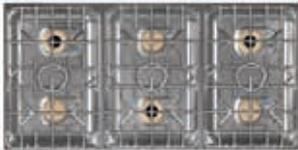
Outer dimensions  
of built-in unit  
790x600x230 mm

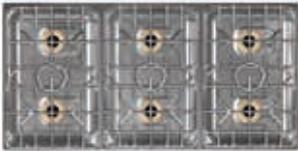
Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG4P70BB			22.0 kW	4490,-
	All burners are double ring D		5.5 kW	
Made from AISI 304 stainless steel, sunken hob (approx. 65 mm) to facilitate cleaning. Ignition burner with pilot light, gas train with gas burner controls and removable pan support stands, each spanning 2 burners.				



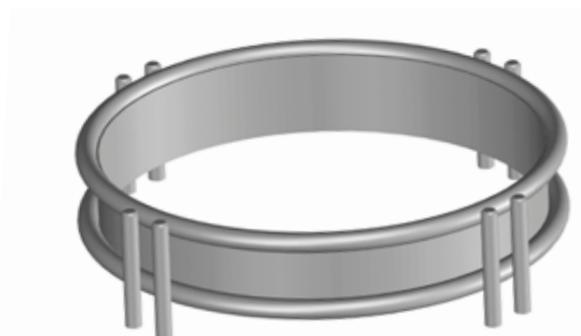
## Built-in gas range 80

### operable from both sides

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners, 3 front and 3 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x600x230 mm</p>	Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
		BEG6D70BB	operable from both sides		27.0 kW	5990,-
			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	
		<p>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>				

 <p><b>Power</b></p>	<p>Gas range with 6 burners, 3 front and 3 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x600x230 mm</p>	Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
		BEG6P70BB	operable from both sides		33.0 kW	6090,-
			All burners are double ring D		5.5 kW	
		<p>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>				

Wok ring

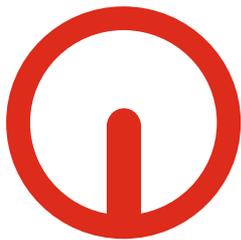




## Accessories and options for System 70 and 80

		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	245,-
	Hotplate	WHP1G70	Hotplate for 1 burner 360 x 290 mm Only suitable for use on type C and D burners.	300,-
	Hotplate	WHP2G70	Hotplate for 2 burners 360 x 580 mm Only suitable for use on type C and D burners.	580,-
	Pan support stand	SR1K70	Pan support stand for single burner	240,-
	Burner drainage	ABM2	Drainage opening in the burner recess for 1 or 2 burners	210,-
		ABM4	Drainage opening in the burner recess for 4 burners	490,-
		ABM6	Drainage opening in the burner recess for 6 burners	650,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-

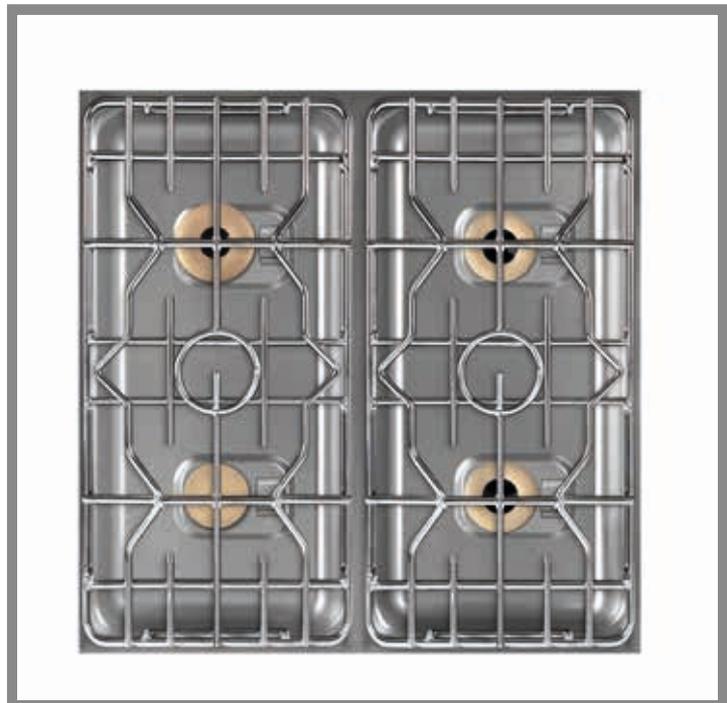
Cooking  
equipment for  
the catering  
industry



## 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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S85	back	Double ring E	11.0 kW	2990,-
	front	Single ring C	7.5 kW	
			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

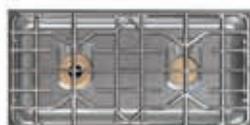
Configured for natural  
gas G20

Outer dimensions  
of built-in unit  
390x800x230 mm

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P85			15.0 kW	3090,-
	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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2S85Q	left	double ring E	11.0 kW	2990,-
	right-hand side	Single ring C	7.5 kW	
			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

Typ	Position	Type of burner	Nominal heat input in kW	Price in euro
BEG2P85Q			15.0 kW	3090,-
	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

 <p><b>Standard</b></p>	Gas range with 4 burners	<b>Type</b>	<b>Position</b>	<b>Type of burner</b>	<b>Nominal heat input in kW</b>	<b>Price in euro</b>
	Configured for natural gas G20	BEG4S85			22.0 kW	4490,-
			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		
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><b>Diagonal</b></p>	Gas range with 4 burners	<b>Type</b>	<b>Position</b>	<b>Type of burner</b>	<b>Nominal heat input in kW</b>	<b>Price in euro</b>
	Configured for natural gas G20	BEG4D85			22.0 kW	4490,-
			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.					

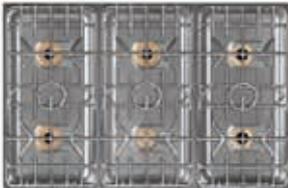
 <p><b>Power</b></p>	Gas range with 4 burners	<b>Type</b>	<b>Position</b>	<b>Type of burner</b>	<b>Nominal heat input in kW</b>	<b>Price in euro</b>
	Configured for natural gas G20	BEG4P85			30.0 kW	4690,-
			All burners are double ring E		7.5 kW	
Outer dimensions of built-in unit 790x800x230 mm	Made 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.					

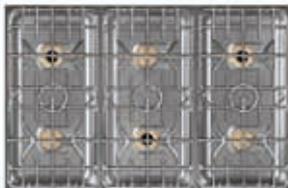
Wok ring

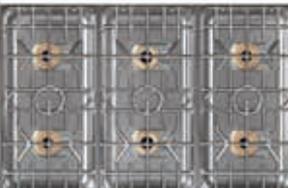




## Built-in gas range 85

 <p><b>Standard</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x800x230 mm</p>	<p><b>Type</b></p> <p>BEG6S85</p>	<p><b>Position</b></p> <p>back left back centre back right front left front centre front right</p>	<p><b>Type of burner</b></p> <p>Double ring E Double ring E Double ring D Double ring E Single ring C Double ring D</p>	<p><b>Nominal heat input in kW</b></p> <p>37.0 kW 7.5 kW 7.5 kW 5.5 kW 7.5 kW 3.5 kW 5.5 kW</p>	<p><b>Price in euro</b></p> <p>5790,-</p>
		<p>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> <p>Hot plates cannot be used on type E burners.</p>				

 <p><b>Diagonal</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x800x230 mm</p>	<p><b>Type</b></p> <p>BEG6D85</p>	<p><b>Position</b></p> <p>back left back centre back right front left front centre front right</p>	<p><b>Type of burner</b></p> <p>Double ring E Single ring C Double ring E Single ring C Double ring E Single ring C</p>	<p><b>Nominal heat input in kW</b></p> <p>33.0 kW 7.5 kW 3.5 kW 7.5 kW 3.5 kW 7.5 kW 3.5 kW</p>	<p><b>Price in euro</b></p> <p>5790,-</p>
		<p>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> <p>Hot plates cannot be used on type E burners.</p>				

 <p><b>Power</b></p>	<p>Gas range with 6 burners</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x800x230 mm</p>	<p><b>Type</b></p> <p>BEG6P85</p>	<p><b>Position</b></p> <p>back left back centre back right front left front centre front right</p>	<p><b>Type of burner</b></p> <p>Double ring E Double ring D Double ring E Double ring E Double ring D Double ring E</p>	<p><b>Nominal heat input in kW</b></p> <p>41.0 kW 7.5 kW 5.5 kW 7.5 kW 5.5 kW 7.5 kW</p>	<p><b>Price in euro</b></p> <p>5990,-</p>
		<p>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> <p>Hot plates cannot be used on type E burners.</p>				

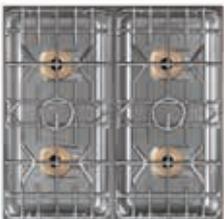


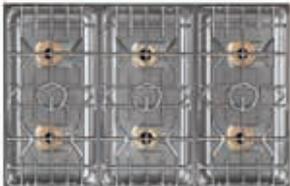
## Built-in gas range 90

### operable from both sides

 <p><b>Power</b></p>	<p>Gas range with 2 burners, 2 front and 1 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 390x800x230 mm</p>	<p><b>Type</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG2P85BB	operable from both sides		15.0 kW	3250,-
			All burners are double ring E		7.5 kW	
		<p>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.</p> <p>Hot plates cannot be used on type E burners.</p>				

 <p><b>Diagonal</b></p>	<p>Gas range with 4 burners, 2 front and 2 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 790x800x230 mm</p>	<p><b>Type</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG4D85BB	operable from both sides		22.0 kW	4790,-
			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			
<p>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> <p>Hot plates cannot be used on type E burners.</p>						

 <p><b>Power</b></p>	<p>Gas range with 4 burners, 2 front and 2 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 790x800x230 mm</p>	<p><b>Type</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG4P85BB	operable from both sides		30.0 kW	4990,-
			All burners are double ring E		7.5 kW	
		<p>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> <p>Hot plates cannot be used on type E burners.</p>				

 <p><b>Power</b></p>	<p>Gas range with 6 burners, 3 front and 3 back</p> <p>Configured for natural gas G20</p> <p>Outer dimensions of built-in unit 1190x800x230 mm</p>	<p><b>Type</b></p>	<p><b>Position</b></p>	<p><b>Type of burner</b></p>	<p><b>Nominal heat input</b> in kW</p>	<p><b>Price</b> in euro</p>
		BEG6P85BB	operable from both sides		41.0 kW	6390,-
			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			
<p>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> <p>Hot plates cannot be used on type E burners.</p>						



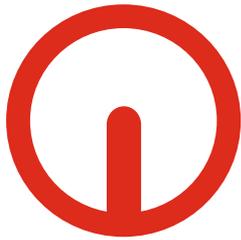
## Accessories and options for System 85 and 90

		Optional	Description	Price in euro
	<b>Change of burner positions</b>	BNW	Change of burner positions for all gas appliances	***UPON REQUEST***
	<b>Wok ring</b> Suitable for use with all gas hob pan supports	WAG1	Ø 250 x 95 mm For woks wider than 300 mm in diameter	245,-
	<b>Hotplate</b>	WHP1G85	Hotplate for 1 burner 360 x 390 mm Only suitable for use on type C and D burners.	360,-
	<b>Pan support stand</b>	SR1K85	Pan support stand for single burner	245,-
	<b>Burner drainage</b>	ABM2	Drainage opening in the burner recess for 1 or 2 burners	210,-
		ABM4	Drainage opening in the burner recess for 4 burners	490,-
		ABM6	Drainage opening in the burner recess for 6 burners	650,-
	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<b>Stainless steel dial</b>	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-



**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

	<b>Built-in hard-plated griddle</b>  Griddle surface 320 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE40	1 heat zone	400x600x120	400 V	4.5 kW	3190,-
		BGE40Speed	1 heat zone	400x600x120	400 V	5.6 kW	4090,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	<b>Built-in hard-plated griddle with ridged cooking surface</b>  Griddle surface 320 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGER40	1 heat zone	400x600x120	400 V	4.5 kW	3490,-
		BGER40Speed	1 heat zone	400x600x120	400 V	5.6 kW	4390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	<b>Built-in hard-plated griddle</b>  Griddle surface 420 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE50	2 heat zones	500x600x120	400 V	6.0 kW	3790,-
		BGE50Speed	2 heat zones	500x600x120	400 V	7.6 kW	4790,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
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

	<b>Built-in hard-plated griddle</b>  Cooking surface 520 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE60	2 heat zones	600x600x120	400 V	7.5 kW	3990,-
		BGE60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5090,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	<b>Built-in hard-plated griddle, one third ridged</b>  Griddle surface 520 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGEG60	2 heat zones	600x600x120	400 V	7.5 kW	4290,-
		BGEG60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	<b>Built-in hard-plated griddle, one half ridged</b>  Griddle surface 520 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGEH60	2 heat zones	600x600x120	400 V	7.5 kW	4290,-
		BGEH60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5390,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.							

	<b>Built-in hard-plated griddle, ridged</b>  Ridged cooking surface 520 x 520 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGER60	2 heat zones	600x600x120	400 V	7.5 kW	4490,-
		BGER60Speed	2 heat zones	600x600x120	400 V	9.4 kW	5590,-
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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b>							
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](http://www.induktion.de/download.html)

## Built-in griddle

 <p><b>Built-in hard-plated griddle</b></p> <p>Griddle surface 720 x 520 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGE80	2 heat zones	800x600x120	400 V	10.5 kW	5190,-
	BGE80Speed	2 heat zones	800x600x120	400 V	13.4 kW	6490,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

 <p><b>Built-in hard-plated griddle, one half ridged</b></p> <p>Griddle surface 720 x 520 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEH80	2 heat zones	800x600x120	400 V	10.5 kW	5490,-
	BGEH80Speed	2 heat zones	800x600x120	400 V	13.4 kW	6790,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

 <p><b>Built-in hard-plated griddle</b></p> <p>Griddle surface 920 x 520 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGE100	3 heat zones	1000x600x120	400 V	13.5 kW	5690,-
	BGE100Speed	3 heat zones	1000x600x120	400 V	17.4 kW	7190,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

 <p><b>Built-in hard-plated griddle, one half ridged</b></p> <p>Griddle surface 920 x 520 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEH100	3 heat zones	1000x600x120	400 V	13.5 kW	5990,-
	BGEH100Speed	3 heat zones	1000x600x120	400 V	17.4 kW	7490,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

## Built-in mega-griddle

	<p>Built-in griddle Mega Depth: 750 Hard-plated Griddle surface 320 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE40M	1 heat zone	400x750x120	400 V	6.0 kW	4290,-
		BGE40MSpeed	1 heat zone	400x750x120	400 V	7.4 kW	5190,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in griddle Mega Depth: 750 Hard-plated 1/2 of cooking surface ridged Griddle surface 320 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH40M	1 heat zone	400x750x120	400 V	6.0 kW	4590,-
		BGEH40MSpeed	1 heat zone	400x750x120	400 V	7.4 kW	5490,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

	<p>Built-in griddle Mega Depth: 750 Hard-plated Griddle surface 520 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE60M	2 heat zones	600x750x120	400 V	10.0 kW	5290,-
		BGE60MSpeed	2 heat zones	600x750x120	400 V	12.4 kW	6590,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in griddle Mega Depth: 750 1/2 of cooking surface ridged Griddle surface 520 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH60M	2 heat zones	600x750x120	400 V	10.0 kW	5790,-
		BGEH60MSpeed	2 heat zones	600x750x120	400 V	12.4 kW	6890,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

## Built-in mega-griddle

	<p>Built-in griddle Mega Depth: 750 Hard-plated Griddle surface 720 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE80M	2 heat zones	800x750x120	400 V	14.0 kW	6590,-
		BGE80MSpeed	2 heat zones	800x750x120	400 V	17.6 kW	7890,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in griddle Mega Depth: 750 1/2 of cooking surface ridged Griddle surface 720 x 670 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH80M	2 heat zones	800x750x120	400 V	14.0 kW	6890,-
		BGEH80MSpeed	2 heat zones	800x750x120	400 V	17.6 kW	8190,-
<p>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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

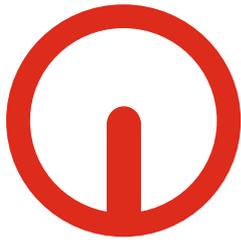
	<p>Built-in hard-plated griddle, operated from both sides Griddle surface 490 x 910 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE970	2 heat zones	550x970x120	400 V	12.0 kW	6590,-
		<p>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.</p>					

	<p>Built-in hard-plated griddle, operated from both sides 1/2 ridged Griddle surface 490 x 910 mm</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH970	2 heat zones	550x970x120	400 V	12.0 kW	6990,-
		<p>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. <b>Delivery 6 weeks.</b></p>					

## Griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	800,-
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	1090,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Scraper for ridged griddle	PCSBG	Scraper for ridged griddle	185,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35 Connecting section with bolts	180,-

Cooking  
equipment for  
the catering  
industry



## **Griddle/ Beef-Star** Built-in combination appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

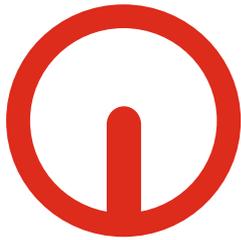


## Built-in appliances **Combination griddle/Beef-Star**

 <p><b>Built-in combi griddle/Beef-Star</b> Hard-plated cooking surface</p> <p>Griddle surface 320 x 520 mm Temperature range 60 ° - 300 °C</p> <p>Beef-Star 800°C 4 different shelf levels</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEBFS40	1 heat zone Grid shelf dimensions	400x750x420 290x194	400 V	6.9 kW	7190,-
	BGEBFS40Speed	1 heat zone Grid shelf dimensions	400x750x420 290x194	400 V	8.0 kW	8090,-
<p><b>Griddle:</b> 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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p> <p><b>Beef-Star attachment:</b> 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.</p>						

 <p><b>Built-in combi griddle/Beef-Star</b> Hard-plated cooking surface</p> <p>Griddle surface 520 x 520 mm Temperature range 60 ° - 300 °C</p> <p>Beef-Star 800°C 4 shelf heights</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEBFS60	2 heat zones Grid shelf dimensions	600x750x420 490x194	400 V	11.1 kW	9890,-
	BGEBFS60Speed	2 heat zones Grid shelf dimensions	600x750x420 490x194	400 V	13.0 kW	10890,-
<p><b>Griddle:</b> 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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p> <p><b>Beef-Star attachment:</b> 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.</p>						

Cooking  
equipment for  
the catering  
industry



## Griddles

Hard chrome-plated built-in appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Built-in hard chrome-plated griddle

	<p>Built-in hard chrome-plated griddle Griddle surface 320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE40C	1 heat zone	400x600x120	400 V	4.5 kW	2690,-
		BGE40C <b>Speed</b>	1 heat zone	400x600x120	400 V	5.6 kW	3590,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in hard chrome-plated griddle, one half ridged</p> <p>Griddle surface 320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGER40C	1 heat zone	400x600x120	400 V	4.5 kW	2990,-
		BGER40C <b>Speed</b>	1 heat zone	400x600x120	400 V	5.6 kW	3890,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

	<p>Built-in griddle hard-plated</p> <p>Griddle surface 420 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGE50C	2 heat zones	500x600x120	400 V	6.0 kW	3290,-
		BGE50C <b>Speed</b>	2 heat zones	500x600x120	400 V	7.6 kW	4290,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b></p> <p>With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

### Heat-up time in minutes 20-200 °C



**BGE60C with aluminium block**

**16 mins**

**BGE60C **Speed****

**5 min.**

## Built-in hard chrome-plated griddle

 <p>Built-in hard chrome-plated griddle Griddle surface 520 x 520 mm Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGE60C	2 heat zones	600x600x120	400 V	7.5 kW	3590,-
	BGE60C <b>Speed</b>	2 heat zones	600x600x120	400 V	9.4 kW	4690,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

 <p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 520 x 520 mm Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEH60C	2 heat zones	600x600x120	400 V	7.5 kW	3890,-
	BGEH60C <b>Speed</b>	2 heat zones	600x600x120	400 V	9.4 kW	4990,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>						

 <p>Built-in hard chrome-plated griddle Griddle surface 720 x 520 mm Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGE80C	2 heat zones	800x600x120	400 V	10.5 kW	4690,-
	BGE80C <b>Speed</b>	2 heat zones	800x600x120	400 V	13.4 kW	5990,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>						

 <p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 720 x 520 mm Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGEH80C	2 heat zones	800x600x120	400 V	10.5 kW	4990,-
	BGEH80C <b>Speed</b>	2 heat zones	800x600x120	400 V	13.4 kW	6290,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>						

## Built-in hard chrome-plated griddle

	<p>Built-in hard chrome-plated griddle Griddle surface 920 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE100C	3 heat zones	1000x600x120	400 V	13.5 kW	5190,-
		BGE100C <b>Speed</b>	3 heat zones	1000x600x120	400 V	17.4 kW	6690,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in hard chrome-plated griddle, one third ridged Griddle surface 920 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEG100C	3 heat zones	1000x600x120	400 V	13.5 kW	5490,-
		BGEG100C <b>Speed</b>	3 heat zones	1000x600x120	400 V	17.4 kW	6990,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

	<p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 920 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH100C	3 heat zones	1000x600x120	400 V	13.5 kW	5690,-
		BGEH100C <b>Speed</b>	3 heat zones	1000x600x120	400 V	17.4 kW	7190,-
<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. <b>Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up).</b> With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

### Heat-up time in minutes 20-200 °C



**BGE60C with aluminium block**

**16 mins**

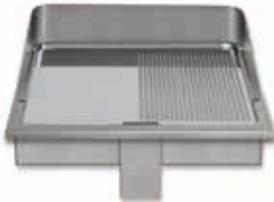
**BGE60C **Speed****

**5 min.**

## Built-in hard chrome-plated griddle

	<p>Built-in hard chrome-plated griddle Griddle surface 1120 x 520 mm Temperature range 50° -250° C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE120C	3 heat zones	1200x600x120	400 V	17.0 kW	5990,-
<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>							

	<p>Built-in hard chrome-plated griddle, one third ridged Griddle surface 1120 x 520 mm Temperature range 50° -250° C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEG120C	3 heat zones	1200x600x120	400 V	17.0 kW	6290,-
<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

	<p>Built-in hard chrome-plated griddle, one half ridged Griddle surface 1120 x 520 mm Temperature range 50° -250° C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH120C	3 heat zones	1200x600x120	400 V	17.0 kW	6490,-
<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>							

### Aluminium block heat storage technology

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

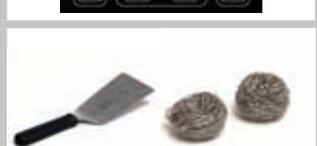


Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

## Built-in hard chrome-plated griddle

	<p><b>Built-in hard chrome-plated griddle</b> Griddle surface 1320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE140C	3 heat zones	1400x600x120	400 V	20.0 kW	6890,-
		<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug.</p>					
	<p><b>Built-in hard chrome-plated griddle, one third ridged</b> Griddle surface 1320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEG140C	3 heat zones	1400x600x120	400 V	20.0 kW	7190,-
		<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>					
	<p><b>Built-in hard chrome-plated griddle, one half ridged</b> Griddle surface 1320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH140C	3 heat zones	1400x600x120	400 V	20.0 kW	7390,-
		<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>					
	<p><b>Built-in hard-plated griddle, operated from both sides</b> Griddle surface 490 x 910 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGE970C	2 heat zones	550x970x120	400 V	12.0 kW	5990,-
		<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>					
	<p><b>Built-in hard-plated griddle, operated from both sides, one half ridged</b> Griddle surface 490 x 910 mm</p> <p>Temperature range 50° -250°C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BGEH970C	2 heat zones	550x970x120	400 V	12.0 kW	6290,-
		<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. With splash guard, food turner and stainless steel scouring pad. Does not include Teflon plug. <b>Delivery 6 weeks.</b></p>					

## Griddle options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
	Control panel	ESB	Stainless steel control panel	160,-
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	800,-
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	1090,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35 Connecting section with bolts	180,-

## Built-in oriental teppanyaki griddle

 <p>Built-in hard chrome-plated teppanyaki griddle Griddle surface 520 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGET60C	2 heat zones	600x600x120	400 V	7.5 kW	3490,-
<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. With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.</p>						

 <p>Built-in hard chrome-plated teppanyaki griddle Griddle surface 1120 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGET120C	3 heat zones	1200x600x120	400 V	17.0 kW	5790,-
<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. With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.</p>						
Optional: Power reduction				***UPON REQUEST***		

 <p>Built-in hard chrome-plated teppanyaki griddle Griddle surface 1320 x 520 mm</p> <p>Temperature range 50° -250°C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BGET140C	3 heat zones	1400x600x120	400 V	20.5 kW	6690,-
<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. With food turner and stainless steel scouring pad. Does not include splash guard, does not include Teflon plug.</p>						
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	155,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
	Control panel	AKG	Supplement for gold-effect dial, per unit	55,-
	Control panel	ESB	Stainless steel control panel	160,-
	Splash guard for teppanyaki griddles	BSS60C	Splash guard for BGET60C	310,-
	Food turner Cleaning set Suitable for use with all griddles	BSS120C	Splash guard for BGET120C	460,-
	Temperature control electric with dial and display	BSS140C	Splash guard for BGET140C	530,-
	Sensor keypad	WS	Food turner 90 x 280 mm	34,-
	Extension of chute	RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	800,-
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	1090,-
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35 Connecting section with bolts	180,-

## Rustica built-in chargrill

	<p>Rustica chargrills Griddle surface 300 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRE40	1 heat zone	400x600x200	400 V	4.0 kW	2890,-
<p>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.</p>							

	<p>Rustica chargrills Griddle surface 600 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BRE70	2 heat zones	700x600x200	400 V	8.0 kW	4390,-
<p>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.</p>							

Non-stick cast-iron cooking grid

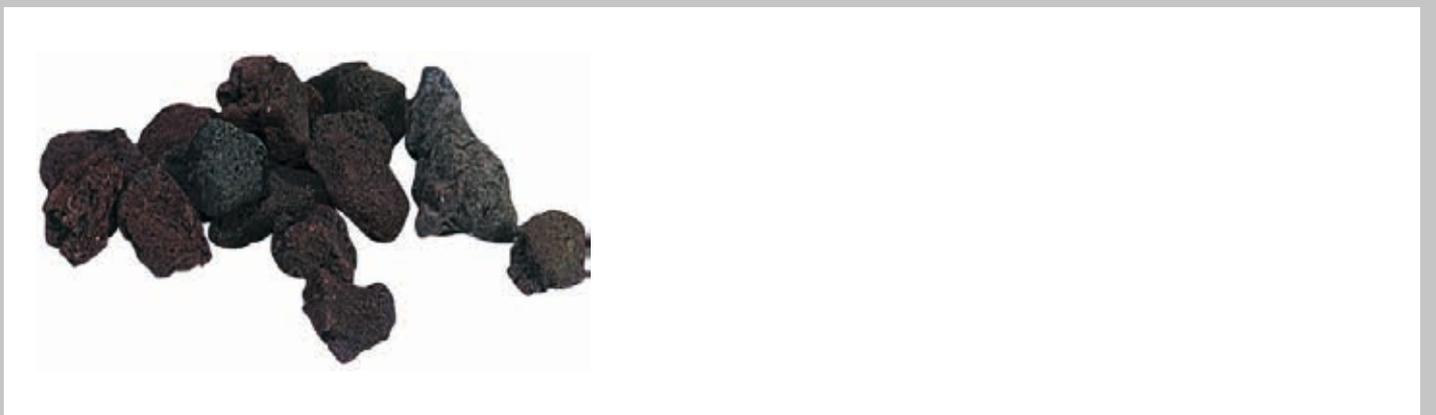
Removable



## Rustica built-in lava-rock chargrill

 <p>Rustica lava-rock chargrill Griddle surface 300 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLE40	1 heat zone	400x600x200	400 V	7.0 kW	3690,-
	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				68,-

 <p>Rustica lava-rock chargrill Griddle surface 600 x 450 mm,</p> <p>Temperature range 60 ° - 300 °C</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BRLE70	2 heat zones	700x600x200	400 V	14.0 kW	5290,-
	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				68,-



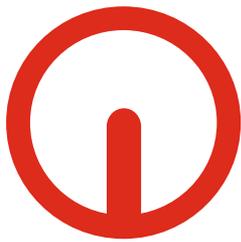
### Rustica lava-rock chargrill

Electric chargrill with an extra layer of hot lava rocks brings out even more flavour and results in perfectly chargrilled steaks.

## Rustica chargrill options

<b>E</b>	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
	Stainless steel dial	EOH	Enabled for energy optimisation, per heat zone	155,-
	Silver-effect dial Gold-effect dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	AKS	Supplement for silver-effect dial, per unit	35,-
	Food turner Cleaning set Suitable for use with all griddles	AKG	Supplement for gold-effect dial, per unit	55,-
	Control panel	ESB	Stainless steel control panel	160,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
	Food turner Cleaning set Suitable for use with all griddles	RSE	Stainless steel cleaning set (2 scouring pads)	6,-

Cooking  
equipment for  
the catering  
industry



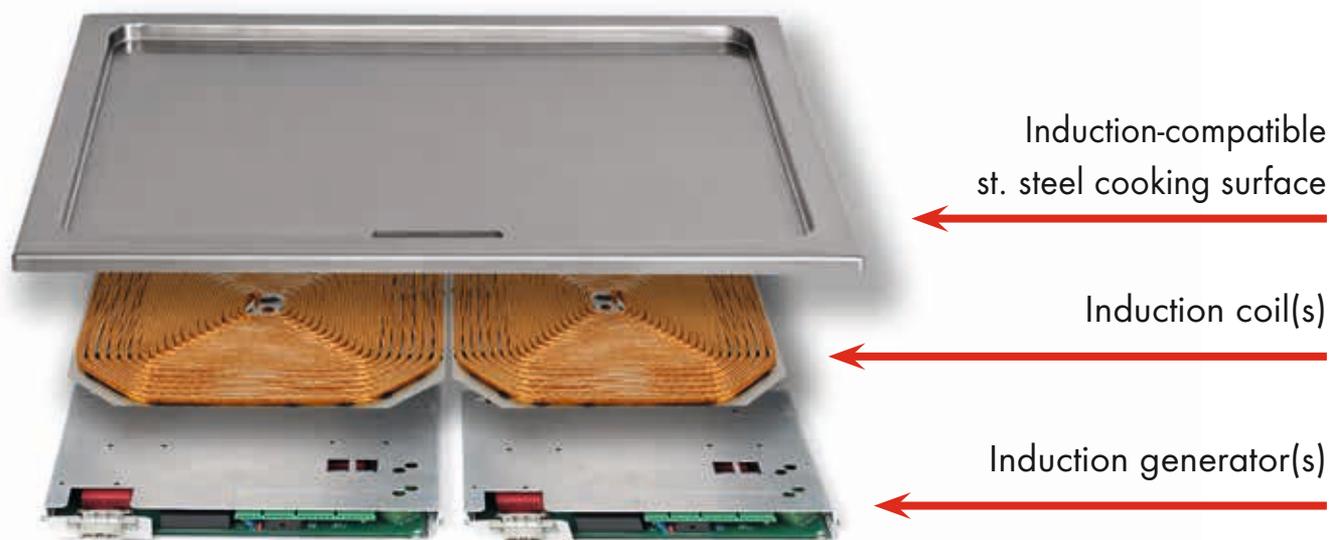
## Induction griddles

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

	<b>Built-in hard griddle</b> Electronic controls with dial and display  Griddle surface 320 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGI40	1 heat zone	400x600x120	400 V	5.0 kW	5290,-
		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					

	<b>Built-in ridged induction griddle</b> Electronic controls with dial and display  Griddle surface 320 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGIR40	1 heat zone	400x600x120	400 V	5.0 kW	5590,-
		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 <b>Delivery 6 weeks.</b>					

### Heat-up time in minutes 20–200 °C



### Heat-up time in minutes standby–200 °C



#### 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

	<b>Built-in hard griddle</b> Electronic controls with dial and display  Griddle surface 520 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGI60	2 heat zones	600x600x120	400 V	10.0 kW	8290,-
		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					

	<b>Built-in induction griddle, one half ridged</b> Electronic controls with dial and display  Griddle surface 520 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGIH60	2 heat zones	600x600x120	400 V	10.0 kW	8590,-
		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 <b>Delivery 6 weeks.</b>					

	<b>Built-in hard griddle</b> Electronic controls with dial and display  Griddle surface 720 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGI80	2 heat zones	800x600x120	400 V	10.0 kW	9290,-
		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					

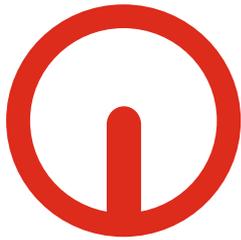
	<b>Built-in induction griddle, one half ridged</b> Electronic controls with dial and display  Griddle surface 720 x 520 mm Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BGIH80	2 heat zones	800x600x120	400 V	10.0 kW	9590,-
		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 <b>Delivery 6 weeks.</b>					

## 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	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, cable up to 10.0 m	290,-
	Teflon plug Suitable for use with griddles	TAS	Teflon plug	155,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges	290,-
			Ø 70 mm	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Control panel	ESB	Stainless steel control panel	160,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
	Spin control	SPIN1	Regulated electronically with Spin Control	290,-
	Sensor keypad	OLED1	Electronic control with a separate sensor keypad	440,-
			(Price per heat zone)	
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420,-
	Grid shelf	ALR40	Grid shelf for splash guard 400	70,-
		ALR60	Grid shelf for splash guard 600	99,-
		ALR80	Grid shelf for splash guard 800	120,-
	Extension of chute	VAS	Extension + 50 mm for chute 125 x 35	180,-
	IPX box		Connecting section with bolts	
		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 bratt pan

	<b>Built-in hard-plated bratt pan</b> Griddle surface 340 x 540 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE40	1 heat zone	400x600x180	400 V	4.5 kW	3390,-
		BBE40Speed	1 heat zone	400x600x180	400 V	5.8 kW	4290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.							

	<b>Built-in hard-plated bratt pan</b> Griddle surface 540 x 540 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE60	2 heat zones	600x600x180	400 V	7.5 kW	4190,-
		BBE60Speed	2 heat zones	600x600x180	400 V	9.8 kW	5290,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.							

	<b>Built-in hard-plated bratt pan</b> Griddle surface 740 x 540 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE80	2 heat zones	800x600x180	400 V	10.5 kW	5790,-
		BBE80Speed	2 heat zones	800x600x180	400 V	13.8 kW	7090,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.							

	<b>Built-in hard-plated bratt pan</b> Griddle surface 740 x 540 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE50MSpeed	2 heat zones	500x750x180	400 V	10.5 kW	5990,-
		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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.					

## Built-in bratt pans

	<b>Built-in hard-plated bratt pan</b> Griddle surface 940 x 540 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE100	3 heat zones	1000x600x180	400 V	13.5 kW	6290,-
		BBE100Speed	3 heat zones	1000x600x180	400 V	17.8 kW	7790,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.							

	<b>Built-in hard-plated bratt pan</b> Griddle surface 740 x 390 mm  Pan height 80 mm  Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE80/45	2 heat zones	800x450x180	400 V	7.0 kW	4790,-
		BBE80/45Speed	2 heat zones	800x450x180	400 V	9.6 kW	5790,-
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. <b>Speed model with thermostatically controlled high-performance heating element (ultra-fast heat-up).</b> Includes Teflon plug, food turner and stainless steel scouring pad.							

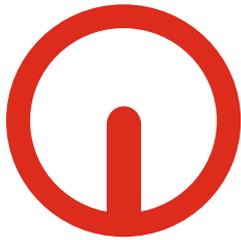
## Bratt pan options

	<b>Depth of pan</b> customised to your needs	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		THSM	Customised pan height between 90 mm and 200 mm for BBE 40, 60, 80, 80/45, 100	890,-
		<b>Delivery 6-12 weeks.</b>		<b>***UPON REQUEST***</b>

## 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	180,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Control panel	ESB	Stainless steel control panel	160,-
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	800,-
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	1090,-
	Lid for bratt pan	BDB40	Lid for BBE40	185,-
		BDB60	Lid for BBE60	210,-
		BDB80	Lid for BBE80	235,-
		BDB80/45	Lid for BBE80/45	220,-
		BDB100	Lid for BBE100	280,-
	Splash guard for bratt pans	BSSB40	Splash guard for BBE40	240,-
		BSSB60	Splash guard for BBE60	320,-
		BSSB80	Splash guard for BBE80	380,-
		BSSB100	Splash guard for BBE100	420,-

Cooking  
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## Induction bratt pans

Built-in appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Induction bratt pans

	<b>Built-in induction bratt pan</b> Griddle surface 340 x 540 mm  Pan height 80 mm  Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE40I	1 heat zone	400x600x180	400 V	5.0 kW	5490,-
		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					

	<b>Built-in induction bratt pan</b> Griddle surface 540 x 540 mm  Pan height 80 mm  Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE60I	2 heat zones	600x600x180	400 V	10.0 kW	8690,-
		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					

	<b>Built-in induction bratt pan</b> Griddle surface 740 x 540 mm  Pan height 80 mm  Temperature range 70 ° - 250 °C	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BBE80I	2 heat zones	800x600x180	400 V	10.0 kW	9690,-
		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.

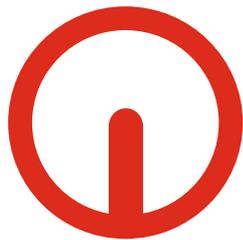


## Induction bratt pan options

		Optional	Description	Price in euro
	Separate generator and coil	GSG1	Separate generator and coil for each cooking zone, cable 2.5 m	100,-
		GSG2	Separate generator and coil for each cooking zone, cable 4.5 m	190,-
		GSG3	Separate generator and coil for each cooking zone, cable up to 10.0 m	290,-
	Teflon plug Suitable for use with griddles	TAS110	Teflon plug 60 x 110 x 60(40) mm for BBE / 40I, 60I, 80I	180,-
	Spin control	SPIN1	Regulated electronically with Spin Control (Price per heat zone)	290,-
	Sensor keypad	OLED1	Electronic control with a separate sensor keypad (Price per heat zone)	440,-
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Food turner Cleaning set Suitable for use with all griddles	WS	Food turner 90 x 280 mm	34,-
		RSE	Stainless steel cleaning set (2 scouring pads)	6,-
		BDB40	Lid for BBE40	185,-
		BDB60	Lid for BBE60	210,-
		BDB80	Lid for BBE80	235,-
	Splash guard for bratt pans	BSSB40	Splash guard for BBE40	240,-
		BSSB60	Splash guard for BBE60	320,-
		BSSB80	Splash guard for BBE80	380,-
	IPX box	IPXB	Protective casing for generator (IP65) ***UPON REQUEST***	



Cooking  
equipment for  
the catering  
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## **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

Typ	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	4090,-
BBE1-100Speed	1 heat zone	370x570x210	400 V	5.6 kW	4990,-

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

Typ	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	4290,-
BBE1-150Speed	1 heat zone	370x570x260	400 V	8.4 kW	5190,-

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

Typ	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	4390,-
BBE1-200Speed	1 heat zone	370x570x310	400 V	8.4 kW	5290,-

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)

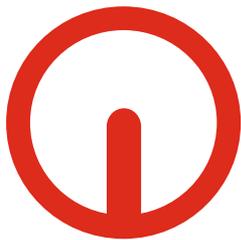
## Built-in multi-purpose bratt pans

	<p><b>Built-in hard-plated multi-purpose bratt pan</b> Griddle surface 630 x 510 mm 30-litre capacity Pan height 115 mm GN2/1 pan</p> <p>Suitable for roasting and boiling</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BBE2-100	2 heat zones	690x570x210	400 V	9.0 kW	5390,-
		BBE2-100Speed	2 heat zones	690x570x210	400 V	16.8 kW	6490,-
<p>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.</p> <ul style="list-style-type: none"> <li>- heated using aluminium block heat storage technology</li> <li>- specially ground and polished stainless steel for optimum cooking results</li> <li>- low radiant heat</li> <li>- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)</li> </ul>							
	<p><b>Built-in hard-plated multi-purpose bratt pan</b> Griddle surface 630 x 510 mm 45-litre capacity Pan height 165 mm GN2/1 pan</p> <p>Suitable for roasting and boiling</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BBE2-150	2 heat zones	690x570x260	400 V	9.0 kW	5690,-
		BBE2-150Speed	2 heat zones	690x570x260	400 V	16.8 kW	6790,-
<p>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.</p> <ul style="list-style-type: none"> <li>- heated using aluminium block heat storage technology</li> <li>- specially ground and polished stainless steel for optimum cooking results</li> <li>- low radiant heat</li> <li>- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)</li> </ul>							
	<p><b>Built-in hard-plated multi-purpose bratt pan</b> Griddle surface 630 x 510 mm 60-litre capacity Pan height 215 mm GN2/1 pan</p> <p>Suitable for roasting and boiling</p> <p>Temperature range 60 ° - 300 °C</p>	<p><b>Typ</b></p>	<p><b>Details</b></p>	<p><b>Outer dimensions</b> in mm WxDxH</p>	<p><b>Voltage</b> in volts</p>	<p><b>Power</b> in kW</p>	<p><b>Price</b> in euro</p>
		BBE2-200	2 heat zones	690x570x310	400 V	9.0 kW	5790,-
		BBE2-200Speed	2 heat zones	690x570x310	400 V	16.8 kW	6890,-
<p>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.</p> <ul style="list-style-type: none"> <li>- heated using aluminium block heat storage technology</li> <li>- specially ground and polished stainless steel for optimum cooking results</li> <li>- low radiant heat</li> <li>- Speed model with thermostatically controlled high-performance heating element (extremely fast heat-up)</li> </ul>							

## Multi-purpose bratt pan options

		Optional	Description	Price in euro
	Teflon plug Suitable for use with griddles	TAS160	160 mm Teflon plug for use with 150 deep bratt pans	190,-
		TAS210	210 mm Teflon plug for use with 200 deep bratt pans	219,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Control panel	ESB	Stainless steel control panel	160,-
	Temperature control electric with dial and display	ESRK	Electronic controls with dial and display (Price per heat zone)	800,-
	Sensor keypad	OLED2	Electronic control with a separate sensor keypad (Price per heat zone)	1090,-

Cooking  
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## **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

	<b>Built-in Multispeed combi bratt pan/boiler GN 1/1+</b>  Griddle surface 420 x 510 mm 40-litre capacity Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Heat zone</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BBEDM1-200	1 heat zone	490x660x320	400 V	10.8 kW	8590,-	
		RED1	Optional: Power reduction to 7.6 kW at no extra charge					
		OLED2	Electronic controls with sensor keypad					1090,-
		RWA	Optional: Cleaning water drained into main drain					790,-
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 <i>With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).</i>								

	<b>Built-in Multispeed combi bratt pan/boiler GN 2/1</b>  Griddle surface 630 x 510 mm 60-litre capacity Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Heat zones</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BBEDM2-200	2 (bratt pans)	690x660x320	400 V	16.8 kW	10990,-	
		RED2	Optional: Power reduction to 11.2 kW at no extra charge					
		OLED2	Electronic controls with sensor keypad					1090,-
		RWA	Optional: Cleaning water drained into main drain					790,-
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 <i>With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).</i>								

	<b>Built-in Multispeed combi bratt pan/boiler GN 3/1</b>  Griddle surface 955 x 510 mm 90-litre capacity Temperature range 60 ° - 300 °C	<b>Typ</b>	<b>Heat zones</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BBEDM3-200	2 (bratt pans)	1090x660x320	400 V	25.8 kW	14990,-	
		RED2	Optional: Power reduction to 17.2 kW at no extra charge					
		OLED2	Electronic controls with sensor keypad					1090,-
		RWA	Optional: Cleaning water drained into main drain					790,-
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 <i>With thermostatically controlled high-performance Speed heating element (ultra-fast heat-up).</i>								

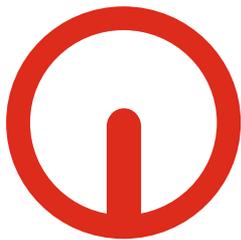
## Multispeed combi bratt pan/boiler options

	<p>Drain tap at the front</p>	Optional	Description	Price in euro
		ALH	2" drain tap at the front	1080,-

	<p>Hanging frame for pasta baskets (baskets not included)</p>	Optional	Description	Price in euro
		BEHNK1	Hanging frame for BBEDM1-200	450,-
		BEHNK2	Hanging frame for BBEDM2-200	550,-
		BEHNK3	Hanging frame for BBEDM3-200	620,-



Cooking  
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## **Boiling pan**

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



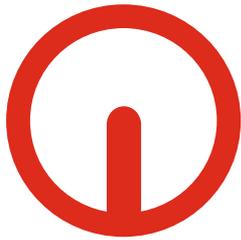
## Built-in boiling pan

- 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	<b>Typ</b>	<b>Contents</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in litres	in mm WxDxH	in volts	in kW	in euro
		BEKKD50	50 litres	700x700x850/900	400 V	14.0 kW	9290,-
		BEKKD80	80 litres	700x700x850/900	400 V	18.0 kW	9990,-
Please enquire about delivery times							

	Electric boiling pan	<b>Typ</b>	<b>Contents</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>
			in litres	in mm WxDxH	in volts	in kW	in euro
		BEKKD100	100 litres	800x850x850/900	400 V	20.0 kW	11990,-
		BEKKD150	150 litres	800x850x850/900	400 V	26.0 kW	15990,-
Please enquire about delivery times							

Cooking  
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the catering  
industry



## **Pasta boiler**

Built-in appliances



- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

## Built-in pasta boiler 2/3

	Built-in pasta boiler	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	<p>Ultra-rapid parboiling due to heating element in the tank, which can be swung out.</p>	BKE2/3	GN2/3-200	400x600	400 V	8.0 kW	3990,-	
		With 3 power levels for energy-saving operation						
		BKE2/3E	GN2/3-200	400x600	400 V	8.0 kW	4990,-	
		With electronic temperature control and sous-vide function						
		BKES2/3	GN2/3-200	400x600	400 V	12.0 kW	4190,-	
With reinforced heating element and 3 power settings for energy-saving operation								
BKES2/3E	GN2/3-200	400x600	400 V	12.0 kW	5190,-			
Reinforced heating element with electronic temperature control and sous-vide function								
WZN	Optional: Automatic water inlet (Water level control system) for pasta boilers BKE					950,-		
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.								

	<p><b>Basic configuration A</b> Suitable for use with BKE2/3, BEES2/3 and BKE2/3E, BKES2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAA2/3	Comprising 4 pasta baskets: 4 x GN1/6 each measuring	143x163x230

	<p><b>Basic configuration B</b> Suitable for use with BKE2/3, BEES2/3 and BKE2/3E, BKES2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAB2/3	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230

	<p><b>Basic configuration C</b> Suitable for use with BKE2/3, BEES2/3 and BKE2/3E, BKES2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		GAC2/3	Top element with hangable baskets		520,-
Comprising 4 pasta baskets: 4 x GN1/6					

## Built-in pasta boiler 1/1

	Built-in pasta boiler	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	<p>Ultra-rapid parboiling due to heating element in the tank, which can be swung out.</p>	BKE1/1	GN1/1-200	400x720	400 V	10.0 kW	4690,-	
		With 3 power levels for energy-saving operation						
		BKE1/1E	GN1/1-200	400x720	400 V	10.0 kW	5690,-	
		With electronic temperature control and sous-vide function						
		BKES1/1	GN1/1-200	400x720	400 V	15.0 kW	4890,-	
		With reinforced heating element and 3 power settings for energy-saving operation						
BKES1/1E	GN1/1-200	400x720	400 V	15.0 kW	5890,-			
Reinforced heating element with electronic temperature control and sous-vide function								
WZN		Optional: Automatic water inlet (Water level control system) for pasta boilers BKE					950,-	
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.								

	<b>Basic configuration A</b> Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAA1/1		
		Comprising 5 pasta baskets:		
		1 x GN1/3 each	298x163x230	
		4 x GN1/6 each	143x163x230	

	<b>Basic configuration B</b> Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
		GAB1/1		
		Comprising 4 pasta baskets:		
		1 x GN1/3 each	298x163x230	
		3 x GN2/9 each	94x298x230	

	<b>Basic configuration C</b> Suitable for use with BKE1/1, BEES1/1 and BKE1/1E, BKES1/1E	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		GAC1/1	Top element with hangable baskets		620,-
		Comprising 5 pasta baskets:			
		1 x GN1/3			
		4 x GN1/6			

## Built-in pasta boiler 2/3

 <p>Built-in pasta boiler with automatic water inlet</p> <p>(Water level control system)</p> <p>with no interior heating element</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>	
			in mm WxD	in volts	in kW	in euro	
	BKEA2/3	GN2/3-220	400x600	400 V	8.0 kW	5090,-	
	With 3 power levels for energy-saving operation						
	BKEA2/3E	GN2/3-220	400x600	400 V	8.0 kW	6190,-	
With electronic temperature control and sous-vide function							
BKEA2/3Speed	GN2/3-220	400x600	400 V	7.0 kW	5690,-		
With a replaceable Speed heating element outside the tank							
BKEA2/3ESpeed	GN2/3-220	400x600	400 V	7.0 kW	6690,-		
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.							

 <p>Basic configuration A Suitable for use with BKEA2/3 and BKEA2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			in mm WxDxH
	GAA2/3		
Comprising 4 pasta baskets:		4 x GN1/6	143x163x230
		each measuring	

 <p>Basic configuration B Suitable for use with BKEA2/3 and BKEA2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			in mm WxDxH
	GAB2/3		
Comprising 3 pasta baskets:		3 x GN2/9	94x298x230
		each measuring	

 <p>Basic configuration C Suitable for use with BKEA2/3 and BKEA2/3E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>	<b>Price</b>
			in mm WxDxH	in euro
	GAC2/3	Top element with hangable baskets		520,-
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>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>	
		in mm WxD	in volts	in kW	in euro		
	BKEA1/1	GN1/1-220	400x720	400 V	13.0 kW	5690,-	
	With 3 power levels for energy-saving operation						
	BKEA1/1E	GN1/1-220	400x720	400 V	13.0 kW	6690,-	
With electronic temperature control and sous-vide function							
BKEA1/1Speed	GN1/1-220	400x720	400 V	11.5 kW	6190,-		
With a replaceable Speed heating element outside the tank							
BKEA1/1ESpeed	GN1/1-220	400x720	400 V	11.5 kW	7190,-		
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.							

 <p>Basic configuration A Suitable for use with BKEA1/1 and BKEA1/1E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			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>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			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>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>	<b>Price</b>
			in mm WxDxH	in euro
	GAC1/1	Top element with hangable baskets		620,-
Comprising 5 pasta baskets:				
	1 x GN1/3			
	4 x GN1/6			

# Built-in compact sideways 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>	<p><b>Type</b></p> <p><b>Inner dimensions</b>   <b>Outer dimensions</b> in mm WxD</p> <p><b>Voltage</b> in volts</p> <p><b>Power</b> in kW</p> <p><b>Price</b> in euro</p>
		<p>BKEAK1/1   GN1/1-220   550x520   400 V   13.0 kW   5890,-</p> <p>With 3 power levels for energy-saving operation</p>
		<p>BKEAK1/1E   GN1/1-220   550x520   400 V   13.0 kW   6890,-</p> <p>With electronic temperature control and sous-vide function</p>
		<p>BKEAK1/1Speed   GN1/1-220   550x520   400 V   11.5 kW   6390,-</p> <p>With a replaceable Speed heating element outside the tank</p>
		<p>BKEAK1/1ESpeed   GN1/1-220   550x520   400 V   11.5 kW   7390,-</p> <p>With a replaceable Speed heating element outside the tank</p> <p>With electronic temperature control and sous-vide function</p> <p>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.</p>

	<p>Basic configuration A</p> <p>Suitable for use with BKEAK1/1 BKEAK1/1E</p>	<p><b>Type</b></p> <p><b>Details</b></p> <p><b>Outer dimensions</b> in mm WxDxH</p>
		<p>GAAQ1/1</p>
		<p>Comprising 5 pasta baskets: 1 x GN1/3 each   298x163x230 4 x GN1/6 each   143x163x230</p>

	<p>Basic configuration B</p> <p>Suitable for use with BKEAK1/1 BKEAK1/1E</p>	<p><b>Type</b></p> <p><b>Details</b></p> <p><b>Outer dimensions</b> in mm WxDxH</p>
		<p>GABQ1/1</p>
		<p>Comprising 5 pasta baskets: 5 x GN2/9   94x298x230 each measuring</p>

	<p>Installation options for pasta boilers</p>	<p><b>N.B.:</b></p>
		<p>Can be built-in with draining shelf on left or right.</p>

## Built-in sideways 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>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b>	<b>Voltage</b>	<b>Power</b>	<b>Price</b>	
		in mm	WxD	in volts	in kW	in euro	
	BKEAQ1/1	GN1/1-220	550x520	400 V	13.0 kW	5890,-	
	With 3 power levels for energy-saving operation						
	BKEAQ1/1E	GN1/1-220	550x520	400 V	13.0 kW	6890,-	
With electronic temperature control and sous-vide function							
BKEAQ1/1Speed	GN1/1-220	550x520	400 V	11.5 kW	6390,-		
With a replaceable Speed heating element outside the tank							
BKEAQ1/1ESpeed	GN1/1-220	550x520	400 V	11.5 kW	7390,-		
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. Not suitable for welding.							

 <p>Basic configuration A Suitable for use with BKEAQ1/1 BKEAQ1/1E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			in mm WxDxH
	GAAQ1/1	Comprising 5 pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x230 143x163x230

 <p>Basic configuration B Suitable for use with BKEAQ1/1 BKEAQ1/1E</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b>
			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.



Technical data can be found at [www.induktion.de/download.html](http://www.induktion.de/download.html)

## Built-in pasta boiler 2/3 with automatic basket lift

 <p>Built-in pasta boiler with automatic basket lift and automatic water inlet (Water level control system)</p> <p>for 3 baskets, each controlled separately</p> <p>with no interior heating element</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
	BKEA2/3H	GN2/3-220	400x600	400 V	8.0 kW	8190,-	
	With 3 power levels for energy-saving operation						
	BKEA2/3HE	GN2/3-220	400x600	400 V	8.0 kW	9190,-	
	With electronic temperature control and sous-vide function						
BKEA2/3HSpeed	GN2/3-220	400x600	400 V	7.0 kW	8890,-		
With a replaceable Speed heating element outside the tank							
BKEA2/3HESpeed	GN2/3-220	400x600	400 V	7.0 kW	9890,-		
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.							

 <p>Basic configuration Suitable for use with BKEA2/3H BKEA2/3HE</p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH
	BNK2/9H Set	Comprising 3 pasta baskets: 3 x GN2/9 each measuring	94x298x230

 <p>Pasta basket GN 2/9 Suitable for use with BKEA2/3H and BKEA2/3HE</p>	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
	BNK2/9H	94x298x230	155,-

### 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	490,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad (Only in combination with electronic controls)	440,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Lid for pasta boiler	BDN40	Stainless steel lid	190,-
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	940,-
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	990,-
		Comprising 5	pasta baskets: 1 x GN1/3 4 x GN1/6	

## Pasta boiler and all-purpose boiler accessories

	<b>Individual portion pasta basket</b> Suitable for use with BKEA, BKEAQ, BKE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNKP	102x140x230	99,-
		1 pasta basket with handle		

	<b>Pasta basket GN1/6</b> Suitable for use with BKEA, BKEAQ, BKE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/6	143x163x230	119,-
		1 pasta basket with handle		
		BNK1/6A	143x163x230	165,-
1 pasta basket with handle for hanging on the top pasta pan				

	<b>Pasta basket GN1/3</b> Suitable for use with BKEA, BKEAQ, BKE	<b>Typ</b>	<b>Coil</b> in mm	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BNK1/3		298x163x230			159,-	
		1 pasta basket with 2 handles						
		BNK1/3A		298x163x230				209,-
1 pasta basket with 2 handles for hanging on the top pasta pan								

## Pasta boiler and all-purpose boiler accessories

	<b>Pasta basket GN2/9</b> Suitable for use with BKEA, BKEAQ, BKE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK2/9	94x298x230	149,-
		1 pasta basket with handle		

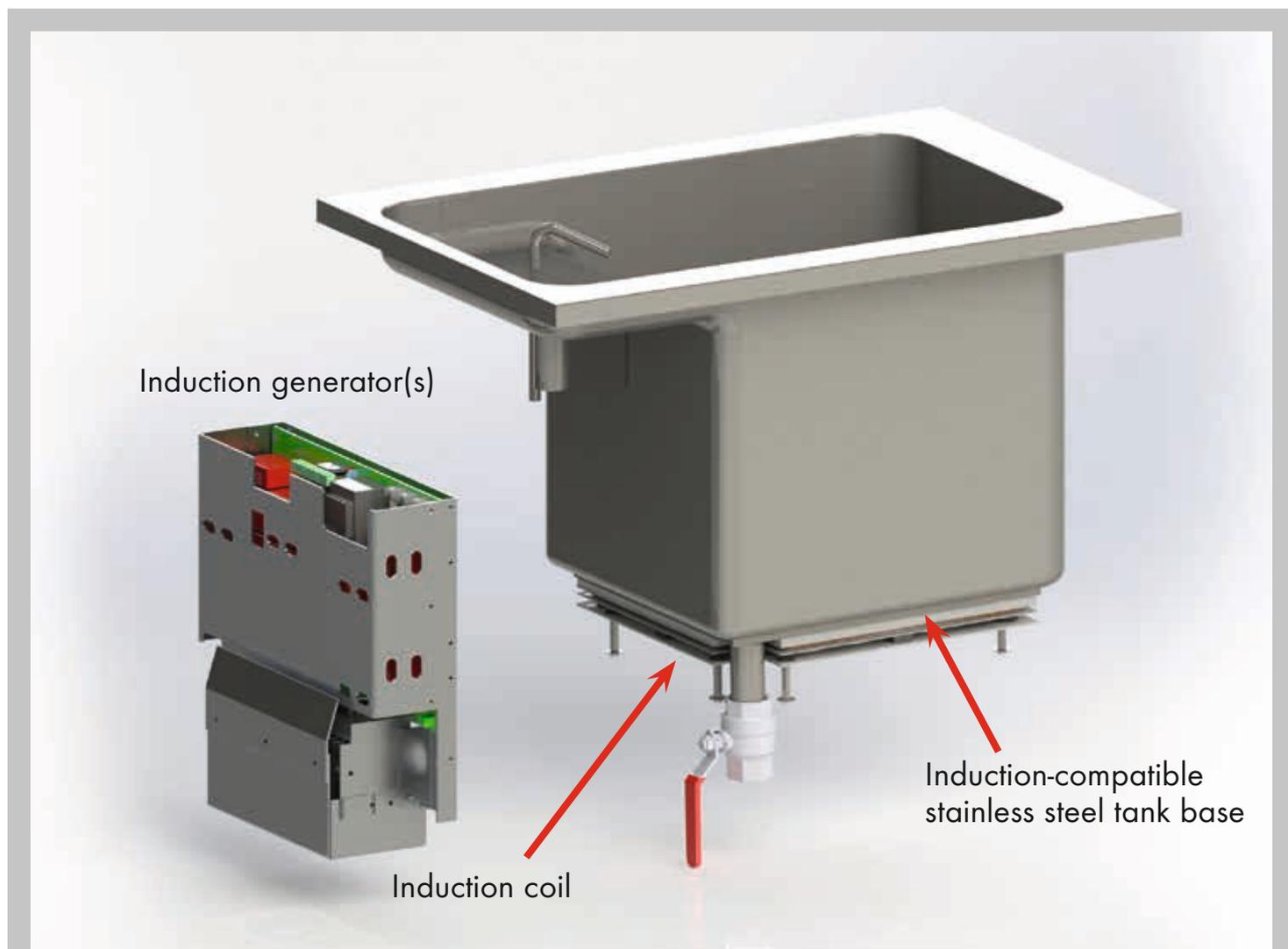
	<b>Pasta basket GN2/3</b> Suitable for use with BKEA, BKEAQ, BKE	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK2/3	298x328x230	219,-
		1 pasta basket with 2 handles		

	<b>Pasta basket GN1/1</b> Suitable for use with BKEA1/1, BKEAQ, BKE1/1	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/1	298x488x230	270,-
		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	490,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad (Only in combination with electronic controls)	440,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Lid for pasta boiler	BDN40	Stainless steel lid	190,-
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	940,-
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	990,-
		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.

Typ	Inner dimensions	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BK12/3	GN2/3-220	400x600	400 V	8.0 kW	6990,-

**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.**



**Basic configuration A**  
Suitable for use with BK12/3

Typ	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 BK12/3

Typ	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 BK12/3

Typ	Details	Outer dimensions in mm WxDxH	Price in euro
GAC2/3	Top element with hangable baskets		520,-
	Comprising 4 pasta baskets: 4 x GN1/6		

## Built-in induction pasta boiler 1/1

	<b>Built-in induction pasta boiler</b> Comes up to the boil incredibly fast.	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BK11/1	GN1/1-200	400x720	400 V	9.0 kW	7990,-
<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>							
	<b>Basic configuration A</b> Suitable for use with BK11/1	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH			
		GAA1/1	Comprising 5 pasta baskets: 1 x GN1/3 each 4 x GN1/6 each	298x163x230 143x163x230			
	<b>Basic configuration B</b> Suitable for use with BK11/1	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH			
		GAB1/1	Comprising 4 pasta baskets: 1 x GN1/3 each 3 x GN2/9 each	298x163x230 94x298x230			
	<b>Basic configuration C</b> Suitable for use with BK11/1	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro		
		GAC1/1	Top element with hangable baskets		620,-		
<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	490,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Spin control	SPIN	Controlled with a separate Spin Control	290,-
	Power control with a separate sensor keypad	OLED1	Controlled with a separate sensor keypad	440,-
	Induction energy optimisation Interface compliant with DIN 18875	EOIEC1/2	1 and 2 heat zones	420,-
	Lid for pasta boiler	BDN40	Stainless steel lid	190,-
	Top element with hangable baskets	BGAC2/3	Top element with hangable baskets	940,-
		Comprising 4	pasta baskets: 4 x GN1/6	
	Top element with hangable baskets	BGAC1/1	Top element with hangable baskets	990,-
		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

	<b>Pasta basket GN1/6</b>  Suitable for use with BK12/3, BK11/1	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/6	143x163x230	119,-
		1 pasta basket with handle		

	<b>Pasta basket GN1/3</b>  Suitable for use with BK12/3, BK11/1	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/3	298x163x230	159,-
		1 pasta basket with 2 handles		

	<b>Pasta basket GN2/3</b>  Suitable for use with BK12/3, BK11/1	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK2/3	298x328x230	219,-
		1 pasta basket with 2 handles		

	<b>Pasta basket GN1/1</b>  Suitable for use with BK11/1	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BNK1/1	298x488x230	270,-
		1 pasta basket with 2 handles		

## Built-in all-purpose boiler 1/1 with support frame

	<p><b>Built-in all-purpose boiler</b> Appliance for boiling a range of different foodstuffs, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUE1/1	GN1/1-200	400x600	400 V	7.0 kW	4190,-
		With drainage					

	<p><b>Built-in all-purpose boiler</b> Appliance for boiling a range of different foodstuffs, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUEZ1/1	GN1/1-200	400x600	400 V	7.0 kW	4390,-
		Includes inlet and drain					

## Built-in all-purpose boiler 1/1, weld-in model

	<p><b>Built-in all-purpose boiler</b> Appliance for boiling a range of different foodstuffs, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BUEF1/1	GN1/1-200	400x600	400 V	7.0 kW	3990,-
		With drainage					
		ZHUK	Optional: Inlet tap for self-installation				65,-
							

## All-purpose boiler options

		Optional	Description	Price in euro
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	490,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges	290,-
			Ø 70 mm	
	Control panel	ESB	Stainless steel control panel	160,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-

## Built-in bain-marie with support frame

	<p><b>Built-in bain-marie with support frame</b></p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWB1/1 With drainage	GN1/1-200	400x600	230 V	1.8 kW	1390,-
		BWBS1/1 With drainage	GN1/1-200	400x600	230 V	3.0 kW	1690,-

	<p><b>Built-in bain-marie with support frame</b></p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWB2/1 With drainage	GN2/1-200	700x600	400 V	3.6 kW	1890,-
		BWBS2/1 With drainage	GN2/1-200	700x600	400 V	5.0 kW	2090,-

	<p><b>Built-in bain-marie with support frame</b></p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWB4/3 With drainage	4 x GN1/3-200	400x770	230 V	2.3 kW	1990,-

## Built-in **bain-maries** weld-in models

	<p>Built-in bain-marie for welding flush into worktop</p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBF1/1 With drainage	GN1/1-200	340x540	230 V	1.8 kW	1190,-
		BWBFS1/1 With drainage	GN1/1-200	340x540	230 V	3.0 kW	1490,-

	<p>Built-in bain-marie for welding flush into worktop</p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBF2/1 With drainage	GN2/1-200	660x540	400 V	3.6 kW	1690,-
		BWBFS2/1 With drainage	GN2/1-200	660x540	400 V	5.0 kW	1890,-

	<p>Built-in bain-marie for welding flush into worktop</p> <p>Appliance keeps various products warm, easy to clean.</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBF4/3 With drainage	4 x GN1/3-200	310x685	230 V	2.3 kW	1790,-

## Bain-marie options

		Optional	Description	Price in euro
	Water inlet	WZM	Water inlet and overflow, electronically controlled with switch and solenoid valve	750,-
	Water outlet	WAS	Water emptied electronically by means of a switch and actuator	490,-
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Energy optimisation	EOH	Enabled for energy optimisation, per heat zone	155,-

## Built-in dry-heat bain-marie

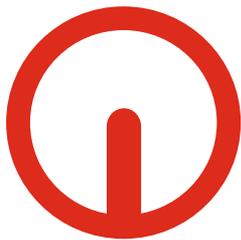
	<p>Built-in dry-heat bain-marie with radiant elements GN1/1-200 1 heat zone</p> <p>The appliance for keeping a wide range of products warm.</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBT1/1 With support frame	30 ° - 110 °C	400x600	230 V	1.0 kW	2990,-

	<p>Built-in dry-heat bain-marie with radiant elements GN1/1-200 1 heat zone</p> <p>The appliance for keeping a wide range of products warm.</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWBTF1/1 Suitable for welding flush into worktop	30 ° - 110 °C	340x540	230 V	1.0 kW	2790,-

	<p>Silver-effect dial Gold-effect dial</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		AKS	Supplement for silver-effect dial, per unit	35,-
	<p>Stainless steel dial</p>	AKG	Supplement for gold-effect dial, per unit	55,-
		AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	<p>Control panel</p>	ESB	Stainless steel control panel	160,-
		<b>E</b>	Energy optimisation	EOH



Cooking  
equipment for  
the catering  
industry



## Deep fat fryer

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN



## Built-in deep fat fryer

### Swing-out heating elements in the tank

	<b>Built-in deep fat fryer</b> 1 tank  Basket dimensions for the BFEM20 / BFEE20 120 x 300 x 120 mm  Gross capacity 7 l	<b>Type</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM20	7	200x600	400 V	7.5 kW	2990,-
		BFEE20	7	200x600	400 V	7.5 kW	3590,-
		<b>Electronic</b>	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.				

	<b>Built-in deep fat fryer</b> 1 tank  Basket dimensions for the BFEM30 / BFEE30 220 x 300 x 120 mm  Gross capacity 13 l	<b>Type</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM30	13	300x600	400 V	12.0 kW	3290,-
		BFEE30	13	300x600	400 V	12.0 kW	3890,-
		<b>Electronic</b>					
		BFEMS30	13	300x600	400 V	15.0 kW	3390,-
		<b>Reinforced heating element</b>					
		BFEE30	13	300x600	400 V	15.0 kW	3990,-
		<b>Reinforced electronic heating</b>					
		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.					

	<b>Built-in deep fat fryer</b> 1 tank  Basket dimensions for the BFEM40 / BFEE40 290 x 300 x 120 mm Gross capacity 18 l	<b>Type</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM40	18	400x600	400 V	16.5 kW	3490,-
		BFEE40	18	400x600	400 V	16.5 kW	4090,-
		<b>Electronic</b>	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

	<b>Built-in deep fat fryer</b> 2 tank  Basket dimensions for the BFEM40/2 BFEE40/2 2 baskets each measuring 120 x 300 x 120 mm Gross capacity 2 x 7 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM40/2	2 x 7	400x600	400 V	15.0 kW	4490,-
		BFEE40/2	2 x 7	400x600	400 V	15.0 kW	5290,-
		<b>Electronic</b>	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. <b>2 x 3~/N/PE 16 A cables</b>				

	<b>Built-in deep fat fryer</b> 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 7 + 13 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM50/2	7, 13	500x600	400 V	19.5 kW	4890,-
		BFEE50/2	7, 13	500x600	400 V	19.5 kW	5690,-
		<b>Electronic</b>	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. <b>2 cables 1 x 3~/N/PE 16 A and 1 x 3~/N/PE 20 A</b>				

	<b>Built-in deep fat fryer</b> 2 tank  Basket dimensions for the BFEM50/22 BFEE50/22 2 baskets 160 x 300 x 120 mm Gross capacity 2 x 10 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM50/22	2 x 10	500x600	400 V	20.0 kW	4890,-
		BFEE50/22	2 x 10	500x600	400 V	20.0 kW	5690,-
		<b>Electronic</b>					
		BFEMS50/22	2 x 10	500x600	400 V	24.0 kW	5090,-
		<b>Reinforced heating element</b>					
		BFEE50/22	2 x 10	500x600	400 V	24.0 kW	5890,-
		<b>Reinforced electronic heating</b>					
		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. <b>2 x 3~/N/PE 20 A cables</b>					

	<b>Built-in deep fat fryer</b> 2 tank  Basket dimensions for the BFEM60/2 BFEE60/2 2 baskets each measuring 220 x 300 x 120 mm Gross capacity 2 x 13 l	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BFEM60/2	2 x 13	600x600	400 V	24.0 kW	4990,-
		BFEE60/2	2 x 13	600x600	400 V	24.0 kW	5790,-
		<b>Electronic</b>					
		BFEMS60/2	2 x 13	600x600	400 V	30.0 kW	5190,-
		<b>Reinforced heating element</b>					
		BFEE60/2	2 x 13	600x600	400 V	30.0 kW	5990,-
		<b>Reinforced electronic heating</b>					
		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. <b>2 x 3~/N/PE 20 A cables</b>					

## 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

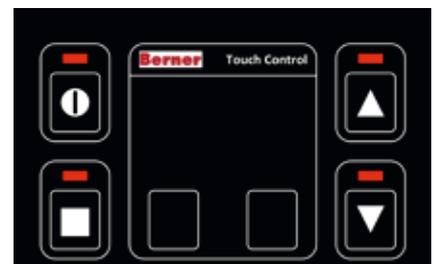


### Details

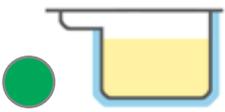
Included with models BFEM20 / BFEE 20

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	100,-
		IFB2	Supplement for 2 tanks	180,-
	Deep fat fryer filter system insert for 1 tank	BEPSF1	for 1 tank	230 V 0.1 kW 2390,-
		BEPSF2	for 2 tanks	230 V 0.1 kW 2490,-
	Deep fat fryer filter system insert for 2 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	
	Automatic basket lift for built-in deep fat fryer Suitable for use with BFEM/ BFEE Model	BFEM1H	for 1 tank	1490,-
		BFEM2H	for 2 tanks	2990,-
			Supplement on top of fryer	
			Insert comprises: - 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	
	Silver-effect dial Gold-effect dial	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Fine-mesh sieve	BFAFS	Fine-mesh sieve for fat drip container - wide	65,-
		BFAFSK	Fine-mesh sieve for fat drip container - narrow	55,-
	Splash guard 350 mm high Deep fat fryers	BSSF20	Splash guard deep fat fryer, 200 mm wide	330,-
		BSSF40	Splash guard deep fat fryer, 400 mm wide	395,-
		BSSF50	Splash guard deep fat fryer, 500 mm wide	430,-
		BSSF60	Splash guard deep fat fryer, 600 mm wide	495,-

## Standard fryer baskets

	<b>Fryer basket</b> Suitable for use with BFEM20 BFEE20 BFEM40/2 BFEE40/2 BFEM50/2 BFEE50/2	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFK1	120x300x120	80,-
		1 fryer basket		

	<b>Fryer basket</b> Suitable for use with BFEM50/22 BFEE50/22	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFK5	160x300x120	92,-
		1 fryer basket		

	<b>Fryer basket</b> Suitable for use with BFEM30 BFEE30 BFEM50/2 BFEE50/2 BFEM60/2 BFEE60/2	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFK2	220x300x120	92,-
		1 fryer basket		

	<b>Fryer basket</b> Suitable for use with BFEM40 BFEE40	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFK3	290x300x120	105,-
		1 fryer basket		

## Two-sided hangable fryer baskets

	<b>Two-sided hangable fryer basket</b> Suitable for use with BFEM20 BFEE20 BFEM40/2 BFEE40/2 BFEM50/2 BFEE50/2	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFKD1	120x300x120	115,-
		1 fryer basket		

	<b>Two-sided hangable fryer basket</b> Suitable for use with BFEM50/22 BFEE50/22	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFKD5	160x300x120	125,-
		1 fryer basket		

	<b>Two-sided hangable fryer basket</b> Suitable for use with BFEM30 BFEE30 BFEM50/2 BFEE50/2 BFEM60/2 BFEE60/2	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFKD2	220x300x120	125,-
		1 fryer basket		

	<b>Two-sided hangable fryer basket</b> Suitable for use with BFEM40 BFEE40	<b>Typ</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Price</b> in euro
		BFKD3	290x300x120	135,-
		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

Gross capacity 10 l

Typ	Gross capac. in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFE30	10	300x600	400 V	8.0 kW	2490,-
BFES30	10	300x600	400 V	10.0 kW	2590,-
<b>Reinforced heating element</b>					
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				60,-
Optional feature: Special format frame, outer dimensions 400 x 600					200,-
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				325,-



#### Built-in deep fat fryer 1 large tank

Basket dimensions for  
the BFE40/1  
280 x 280 x 100 mm

Gross capacity 12,5 l

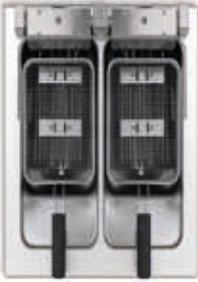
Typ	Gross capac. in ltr.	Outer dimensions in mm WxD	Voltage in volts	Power in kW	Price in euro
BFE40/1	12.5	400x600	400 V	16.5 kW	2890,-
ASIA1	Optional: Upgrade to maximum operating temperature of 195 °C				60,-
Heated by elements in the tank. Heating element can be swung out to facilitate cleaning of the tank. Includes basket, wide-mesh sieve above the heating element and lid.					
BFAB	Fat collection container 320x400x200				400,-

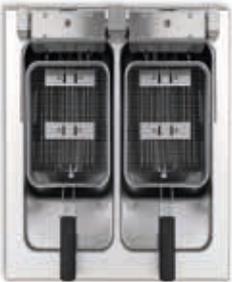
#### Advantages of built-in electric deep fat fryers:

Heated by elements in the tank.  
Heating element can be swung out  
to facilitate cleaning of the tank.

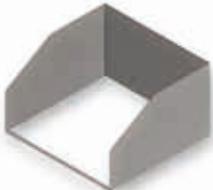


## Built-in electric **deep fat fryer** Swing-out heating elements

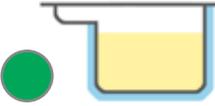
 <p><b>Built-in deep fat fryer</b> 2 tanks</p> <p>Basket dimensions for the BFE40/2</p> <p>2 baskets each measuring 120 x 280 x 100 mm</p> <p>Gross capacity 2 x 7,5 l</p>	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BFE40/2	2 x 7,5	400x600	400 V	12.0 kW	3490,-
	BFES40/2	2 x 7,5	400x600	400 V	16.0 kW	3690,-
	<b>Reinforced heating element</b>					
	ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				
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					400,-

 <p><b>Built-in deep fat fryer</b> 2 tanks</p> <p>Basket dimensions for the BFE50/2</p> <p>2 baskets each measuring 160 x 280 x 100 mm</p> <p>Gross capacity 2 x 9 l</p>	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BFE50/2	2 x 9	500x600	400 V	14.0 kW	3590,-
	BFES50/2	2 x 9	500x600	400 V	18.0 kW	3790,-
	<b>Reinforced heating element</b>					
	ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				
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					400,-

 <p><b>Built-in deep fat fryer</b> 2 tanks</p> <p>Basket dimensions for the BFE60</p> <p>2 baskets each measuring 230 x 280 x 100 mm</p> <p>Gross capacity 2 x 10 l</p>	<b>Typ</b>	<b>Gross capac.</b> in ltr.	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BFE60	2 x 10	600x600	400 V	16.0 kW	3690,-
	BFES60	2 x 10	600x600	400 V	20.0 kW	3890,-
	<b>Reinforced heating element</b>					
	ASIA2	Optional: Upgrade to maximum operating temperature of 195 °C				
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					400,-

 <p><b>Splash guard</b> 350 mm high Deep fat fryers</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	BSSF20	Splash guard deep fat fryer, 200 mm wide	330,-
	BSSF40	Splash guard deep fat fryer, 400 mm wide	395,-
	BSSF50	Splash guard deep fat fryer, 500 mm wide	430,-
	BSSF60	Splash guard deep fat fryer, 600 mm wide	495,-

## Optional features **BFE deep fat fryers**

		Optional	Description	Price in euro
	Deep fat fryer tank isolation	IFB1	Supplement for 1 tanks	100,-
		IFB2	Supplement for 2 tanks	180,-
	Deep fat fryer filter system insert for 1 tank	BEPSF1	230 V 0.1 kW	2390,-
		BEPSF2	230 V 0.1 kW	2490,-
	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	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	Stainless steel dial	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	Control panel	ESB	Stainless steel control panel	160,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-
	Fat collection container wide	BFAB	320x400x200 mm	400,-
		BFAFS	Fine-mesh sieve for fat drip container - wide	65,-
	Fat collection container narrow	BFABK	200x400x200 mm	325,-
		BFAFSK	Fine-mesh sieve for fat drip container - narrow	55,-
	Fryer basket Suitable for use with BFE40/2	BFKS	120x280x100	89,-
	Fryer basket Suitable for use with BFE50/2	BFKC	160x280x100	99,-
	Fryer basket Suitable for use with BFE30,60	BFK	230x280x100	98,-
	Fryer basket Suitable for use with BFE40/1	BFKB	280x280x100	155,-

## Built-in French fry warmers

	<b>Built-in French fry warmer GN1/1</b>  Heated tank and element can be switched on separately.	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxD	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BPWE40	GN1/1-150	400x600	230 V	1.0 kW	1790,-
Includes perforated stainless steel tray.							

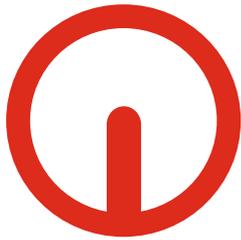
	<b>Stainless steel tray with divider</b> Suitable for use with BPWE40	<b>Typ</b>	<b>Outer dimensions</b> in mm WxD	<b>Price</b> in euro
		BPWG	295x565	460,-
Stainless steel tray with divider to keep different types of French fries separate.				

## French fry warmer options

	<b>Silver-effect dial</b> <b>Gold-effect dial</b>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
	<b>Stainless steel dial</b>	AKE	Stainless steel dial for large ranges Ø 70 mm	290,-
	<b>Control panel</b>	ESB	Stainless steel control panel	160,-
<b>E</b>	<b>Energy optimisation interface compliant with DIN 18875</b>	EOH	Enabled for energy optimisation, per heat zone	155,-



Cooking  
equipment for  
the catering  
industry



## Ovens

### Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

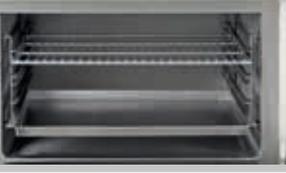


## Built-in Hygiene ovens

### heavy-duty design width 800 mm

 <p><b>Built-in Hygiene oven</b></p> <p>Top/bottom heat can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEB2/1	GN2/1 575x655x285	800x750x465	400 V	5.6 kW	5990,-
	BEB11/2	GN11/2 575x530x285	800x610x465	400 V	4.6 kW	5690,-
	<b>WBM</b>	<b>Optional: Manual steam injection</b>				<b>1050,-</b>
	<b>Important: Please consult the technical diagrams for exact installation dimensions</b>					
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.						

 <p><b>Built-in Hygiene oven</b></p> <p>Top/bottom heat can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEB02/1	GN2/1 575x655x285	770x750x465	400 V	5.6 kW	5990,-
	BEB011/2	GN11/2 575x530x285	770x610x465	400 V	4.6 kW	5690,-
	<b>WBM</b>	<b>Optional: Manual steam injection</b>				<b>1050,-</b>
	<b>Important: Please consult the technical diagrams for exact installation dimensions</b>					
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.						

 <p><b>Accessories</b></p>	<b>Typ</b>	<b>Details</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Surface</b>	<b>Price</b> in euro
	BGR2/1	Oven grid shelf	530x650	chrome-plated	115,-
	BGR11/2	Oven grid shelf	530x500	chrome-plated	105,-
	BBB2/1	Baking tray	530x650	Black steel	180,-
	BBB11/2	Baking tray	530x500	Black steel	170,-

## Built-in Hygiene convection oven, heavy-duty design, width 800 mm

 <p>Built-in Hygiene convection oven</p> <p>Top/bottom heat and convection fan can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEBU2/1	GN2/1 575x655x285	800x900x465	400 V	7.4 kW	6990,-
	BEBU1/1+	GN1/1+ 575x430x285	800x650x465	400 V	6.4 kW	6690,-
	<b>WBM</b>	<b>Optional: Manual steam injection</b>				<b>1050,-</b>
	<b>Important: Please consult the technical diagrams for exact installation dimensions</b>					
<p>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.</p>						

 <p>Built-in Hygiene convection oven</p> <p>Top/bottom heat and convection fan can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEBOU2/1	GN2/1 575x655x285	770x900x465	400 V	7.4 kW	6990,-
	BEBOU1/1+	GN1/1+ 575x430x285	770x650x465	400 V	6.4 kW	6690,-
	<b>WBM</b>	<b>Optional: Manual steam injection</b>				<b>1050,-</b>
	<b>Important: Please consult the technical diagrams for exact installation dimensions</b>					
<p>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.</p>						

## Oven options

 <p>Silver-effect dial Gold-effect dial</p>	<b>Optional</b>	<b>Description</b>	<b>Price</b> in euro
	AKS	Supplement for silver-effect dial, per unit	35,-
	AKG	Supplement for gold-effect dial, per unit	55,-
 <p>Glazed door</p>	BEBTG	Glazed oven door with interior lighting	990,-
	BEBTGB	The oven features interior lighting and both doors are glazed with single-cavity oven.	1780,-
 <p>Energy optimisation interface compliant with DIN 18875</p>	EOH	Enabled for energy optimisation, per heat zone	155,-

## 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

Typ	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	6990,-
BEBD910	GN2/1	800x910x465	400 V	7.6 kW	7390,-
BEBD1110	GN2/1	800x1110x465	400 V	9.2 kW	7690,-
BEBD1210	GN2/1	800x1210x465	400 V	10.2 kW	7990,-
WBM	Optional: Manual steam injection				1050,-

**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

 <p><b>Built-in Hygiene oven</b></p> <p>Top/bottom heat can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEBL2/1	GN2/1 630x700x355	800x800x465	400 V	5.6 kW	3990,-
	BEBL11/2	GN11/2 630x560x355	800x650x465	400 V	4.6 kW	3690,-
	<p><b>Important: Please consult the technical diagrams for exact installation dimensions</b></p> <p>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.</p>					

## Built-in convection oven, light-duty design, width 800 mm

 <p><b>Built-in Hygiene convection oven</b></p> <p>Top/bottom heat and convection fan can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEBUL2/1	GN2/1 630x655x355	800x900x465	400 V	5.6 kW	4790,-
	BEBUL11/2	GN11/2 630x515x355	800x650x465	400 V	4.6 kW	4590,-
	BEBUL1/1	GN1/1 630x370x355	800x650x470	400 V	4.6 kW	4490,-
<p><b>Important: Please consult the technical diagrams for exact installation dimensions</b></p> <p>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.</p>						

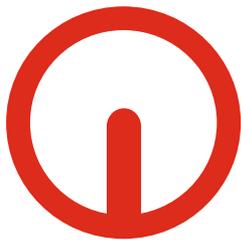
## Built-in convection oven, light-duty design, width 600 mm

 <p><b>Built-in Hygiene convection oven</b></p> <p>Top/bottom heat and convection fan can be controlled separately</p>	<b>Typ</b>	<b>Inner dimensions</b>	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
	BEBUL600	465x370x355	600x600x480	230 V	3.3 kW	3490,-
	<p><b>Important: Please consult the technical diagrams for exact installation dimensions</b></p> <p>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.</p>					

## Oven options

 	Silver-effect dial Gold-effect dial	Optional	Description	Price in euro
	Glazed door	AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-
		BEBTG	Glazed oven door with interior lighting	990,-
		BEBTGB	The oven features interior lighting and both doors are glazed with single-cavity oven.	1780,-
<b>E</b>	Energy optimisation interface compliant with DIN 18875	EOH	Enabled for energy optimisation, per heat zone	155,-

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

Typ	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	3790,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming drawer with electronic controls and dial

Typ	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	4790,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming drawer with electronic controls and dial

Typ	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	5690,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

## Built-in warming drawer with dial and display

	Built-in warming drawer with electronic controls and dial	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH70	30 ° - 110 °C	700x450x280	230 V	1.0 kW	3790,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						

	Built-in warming drawer with electronic controls and dial	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH70/2	30 ° - 110 °C	700x450x450	230 V	1.5 kW	4790,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						

	Built-in warming drawer with electronic controls and dial	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH70/3	30 ° - 110 °C	700x450x670	230 V	1.75 kW	5690,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						

## Built-in warming drawer

### Separate dial and display

	Built-in warming drawer with electronic controls and dial	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40	30 ° - 110 °C	400x680x280	230 V	1.0 kW	3790,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40/2	30 ° - 110 °C	400x680x450	230 V	1.5 kW	4790,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40/3	30 ° - 110 °C	400x680x670	230 V	1.3 kW	5690,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60	30 ° - 110 °C	600x450x280	230 V	1.0 kW	3790,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60/2	30 ° - 110 °C	600x450x450	230 V	1.5 kW	4790,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60/3	30 ° - 110 °C	600x450x670	230 V	1.75 kW	5690,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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

Typ	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	3990,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming drawer with electronic controls and sensor keypad

Typ	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	4990,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming drawer with electronic controls and sensor keypad

Typ	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	5890,-
GN container lengthwise GN1/1-150. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

## Built-in warming drawer with sensor keypad

	<p>Built-in warming drawer with electronic controls and sensor keypad</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWH70T	30 ° - 110 °C	700x450x280	230 V	1.0 kW	3990,-
		GN container sideways GN1/1-150. Suitable for keeping food warm. Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

	<p>Built-in warming drawer with electronic controls and sensor keypad</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWH70/2T	30 ° - 110 °C	700x450x450	230 V	1.5 kW	4990,-
		GN container sideways GN1/1-150. Suitable for keeping food warm. Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

	<p>Built-in warming drawer with electronic controls and sensor keypad</p>	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro
		BWH70/3T	30 ° - 110 °C	700x450x670	230 V	1.75 kW	5890,-
		GN container sideways GN1/1-150. Suitable for keeping food warm. Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

## Built-in warming drawer

### Separate sensor keypad

	Built-in warming drawer with electronic controls and separate sensor keypad	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40T	30 ° - 110 °C	400x680x280	230 V	1.0 kW	3990,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40/2T	30 ° - 110 °C	400x680x450	230 V	1.5 kW	4990,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH40/3T	30 ° - 110 °C	400x680x670	230 V	1.3 kW	5890,-	
		GN container lengthwise GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60T	30 ° - 110 °C	600x450x280	230 V	1.0 kW	3990,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60/2T	30 ° - 110 °C	600x450x450	230 V	1.5 kW	4990,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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	<b>Typ</b>	<b>Temp. Sector</b> in °C	<b>Outer dimensions</b> in mm WxDxH	<b>Voltage</b> in volts	<b>Power</b> in kW	<b>Price</b> in euro	
		BWH60/3T	30 ° - 110 °C	600x450x670	230 V	1.75 kW	5890,-	
		GN container sideways GN1/1-150. Suitable for keeping food warm.						
		Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>						
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

Typ	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	3390,-
3 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming cabinet with swing door, hinges on left and electronic control dial

Typ	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	4290,-
5 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming cabinet with swing door, hinges on left and electronic control with sensor keypad

Typ	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	3590,-
3 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					



Built-in warming cabinet with swing door, hinges on left and electronic control with sensor keypad

Typ	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	4490,-
5 x GN1/1 containers sideways. Suitable for keeping food warm.					
Installation dimensions can be found at <a href="http://www.induktion.de/download.html">www.induktion.de/download.html</a>					

# Options

E	Energy optimisation interface compliant with DIN 18875	Optional	Description	Price in euro
 			E0H	155,-
		AKS	Supplement for silver-effect dial, per unit	35,-
		AKG	Supplement for gold-effect dial, per unit	55,-

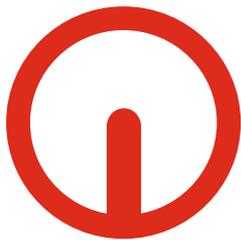
### Sensor keypad temperature setting function

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

	<b>Sauté pan</b>  Stainless steel sandwich material	<b>Typ</b>	<b>Outer dimensions</b>	<b>Base</b>	<b>Weight</b>	<b>Contents</b>	<b>Price</b>
			Ø in mm	Ø in mm	in kg	in ltr.	in euro
		SR160	160 mm	130 mm	0.6	1.2	59,-
		SR180	180 mm	140 mm	0.75	1.7	63,-
		SR200	200 mm	140 mm	0.9	2.2	74,-
SR240	240 mm	165 mm	1.1	3.5	97,-		

	<b>Saucepan without lid</b>  Stainless steel	<b>Typ</b>	<b>Outer dimensions</b>	<b>Height of saucepan</b>	<b>Contents</b>	<b>Price</b>
			Ø in mm	in mm	in ltr.	in euro
		TR1	240 mm	240 mm	10	99,-
		TR2	280 mm	280 mm	16.5	149,-
		TR3	320 mm	310 mm	24	210,-
		TR4	350 mm	340 mm	33.6	245,-
TR5	350 mm	140 mm	13.6	170,-		

	<b>Lid</b>  Stainless steel	<b>Typ</b>	<b>Outer dimensions</b>	<b>Price</b>
			Ø in mm	in euro
		TD1	240 mm	22,-
		TD2	280 mm	28,-
		TD3	320 mm	35,-
TD4	350 mm	42,-		

	<b>Stockpot for stockpot stove</b>  Stainless steel  with lid Stainless steel	<b>Typ</b>	<b>Outer dimensions</b>	<b>Height of saucepan</b>	<b>Weight</b>	<b>Contents</b>	<b>Price</b>
			Ø in mm	in mm	in kg	in ltr.	in euro
		BHKT	450 mm	460 mm	11.2 kg	70	450,-

## Saucepans and frying pans

### Optimal for induction

	<b>Frying pans</b>  Stainless steel sandwich material  non-stick coating	<b>Typ</b>	<b>Outer dimensions</b>	<b>Base</b>	<b>Weight</b>	<b>Height</b>	<b>Price</b>
			Ø in mm	Ø in mm	in kg	in mm	in euro
		PFRA240	240 mm	190 mm	1.0	45 mm	99,-
		PFRA280	280 mm	215 mm	1.3	50 mm	135,-
		PFRA320	320 mm	250 mm	1.8	55 mm	165,-

	<b>Frying pans</b>  Stainless steel sandwich material	<b>Typ</b>	<b>Outer dimensions</b>	<b>Base</b>	<b>Weight</b>	<b>Height</b>	<b>Price</b>
			Ø in mm	Ø in mm	in kg	in mm	in euro
		PFR240	240 mm	190 mm	1.0	45 mm	89,-
		PFR280	280 mm	215 mm	1.3	50 mm	109,-
		PFR320	320 mm	255 mm	1.8	55 mm	140,-

	<b>Wok</b> Suitable for use with induction ranges	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b>	<b>Weight</b>	<b>Contents</b>	<b>Price</b>
				Ø in mm	in kg	in ltr.	in euro
		WPAF1	Stainless steel	390 mm	1.800 kg	4 (5)	229,-
		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)	210,-
		Wok					

## Saucepan and frying pan setes

	<b>3-part stainless steel frying pan set</b>	<b>Typ</b>	<b>Outer dimensions</b> $\varnothing$ in mm	<b>Base</b> $\varnothing$ in mm	<b>Height</b> in mm	<b>Price</b> in euro	
		PSET1					295,-
		1 frying pan	240 mm	190 mm	45 mm		
		1 frying pan	280 mm	215 mm	50 mm		
		1 frying pan	280 mm	215 mm	50 mm		
		non-stick coating					

	<b>5-part stainless steel sauté pan set</b>	<b>Typ</b>	<b>Outer dimensions</b> $\varnothing$ in mm	<b>Base</b> $\varnothing$ in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro	
		PSET2						295,-
		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		

	<b>Stainless steel 7-part starter set</b>	<b>Typ</b>	<b>Outer dimensions</b> $\varnothing$ in mm	<b>Base</b> $\varnothing$ in mm	<b>Height</b> in mm	<b>Contents</b> in ltr.	<b>Price</b> in euro	
		PSET3						650,-
		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	280 mm	215 mm	50 mm			
		non-stick coating						

## Induction wok hob accessories

	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR1	Stainless steel	390 mm	1.800 kg	4 (5)	219,-
		WPR1ITC	Stainless steel	390 mm	1.800 kg	4 (5)	245,-
		Wok, <b>WPR1ITC required for ITC</b>					
	<b>Wok</b> Suitable for use with BWK, BHWK, BWM and WA1	WPL1	Stainless steel	360 mm	1.150 kg	4 (5)	170,-
		WPL1ITC	Stainless steel	360 mm	1.150 kg	4 (5)	185,-
		Extra-light wok for easy use. <b>WPL1ITC required for ITC</b>					
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPA1	Stainless steel	390 mm	1.850 kg	4 (5)	229,-
		WPA1ITC	Stainless steel	390 mm	1.850 kg	4 (5)	255,-
		Non-stick wok. <b>WPA1ITC required for ITC</b>					
	<b>Wok</b> Suitable for use with BWK, BW2K, BFW, BFWH & WA1	WPS1	Steel	360 mm	1.450 kg	4 (5)	115,-
		Wok, <b>also suitable for ITC</b>					

## Large induction wok hob accessories

	<b>Wok</b> Suitable for use with BWBK8 and BWK10	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPR2	Stainless steel	490 mm	2.750 kg	9 (12)	480,-
		WPR2ITC	Stainless steel	490 mm	2.750 kg	9 (12)	500,-
		Wok for large wok hob, <b>WPR2ITC required for ITC</b>					
	<b>Wok</b> Suitable for use with BWBK8 and BWK10	WPS2	Steel	470 mm	1.900 kg	5 (9)	210,-
		Wok for large wok hob					

## Small induction wok hob accessories

	<b>Wok</b> Suitable for use with the Ø 250-mm wok recess	<b>Typ</b>	<b>Material</b>	<b>Dimensions</b> Ø in mm	<b>Weight</b> in kg	<b>Contents</b> in ltr.	<b>Price</b> in euro
		WPLK1	Stainless steel	305 mm	0.900 kg	2 (3)	160,-
		WPLK1ITC	Stainless steel	305 mm	0.900 kg	2 (3)	170,-
		Extra-light wok for easy use. <b>WPLK1ITC required for ITC</b>					

# Online information [www.induktion.de](http://www.induktion.de)



## Homepage [www.induktion.de](http://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](http://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.

# Notes

Notes



# Notes

# Notes



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for  
the catering industry

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