

Multi-roaster 20L ST2ZE



Description

The multi-roaster is indispensable in any catering kitchen thanks to the diverse possibilities it offers. The appliance has a large capacity that makes it ideal for goulash and ragout. However, its rounded pan is also perfect for preparing roast potatoes, fish, meat, and vegetables.

Yes

Features

- Heating zones can be controlled separately:
- · Power per heating zone:
- Type:
- Power load:
- Grease release tap:
- Grease collection tank:
- Equipment connection:
- Temperature range:
- Content:
- Series:
- Material crucible:
- Size crucible:
- Number of heating zones: • Board thickness:
- Material:
- Sub-counter unit type:
- Size base unit:

3,3 kW Upright unit 6,6 kW | 400 V | 50/60 Hz Yes No 3 NAC 30 °C to 290 °C 20 litre(s) Steel W 750 x D 560 x H 80 mm 2 12 mm Stainless steel Open W 750 x D 500 x H 470 mm



- All-round welded-on splash guard
- Adjustable height: 850 900 mm



Includes: 1 fish slice 1 plug

ect to technical modifications and error





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Height-adjustable feet:
Height adjustable:
Control lamp:

- Important information:
- Including:

• Properties:

- Size:
- Weight:

Yes 850 mm to 900 mm Heat up In operation

1 fish slice 1 plug Rounded well All-round splash-water, welded Base with 2/1 GN drawers W 800 x D 712 x H 980 mm 95 kg







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