

STAY-COOL-EDGE

PATENTED SHALLOW-DIP-TECHNOLOGY + CONTACT HEAT

SPECIFICATIONS

Size:
 Ø 60 cm x 8 cm H

~226 **square inch HOT SPOT**
 total cooking area ~510 sq/in incl. warming
INDOOR + OUTDOOR USE | IPX4 RATED

Material:
 Professional Food Grade Best Alloy
 German Stainless Steel type 304 (V2A)
 1/8" thick (3 mm) cold pressed, hand-welded.
 Built-to-last. Elegant silk-brushed finish.

Power: 2250W | 10AMP | 240V only!
Electric:

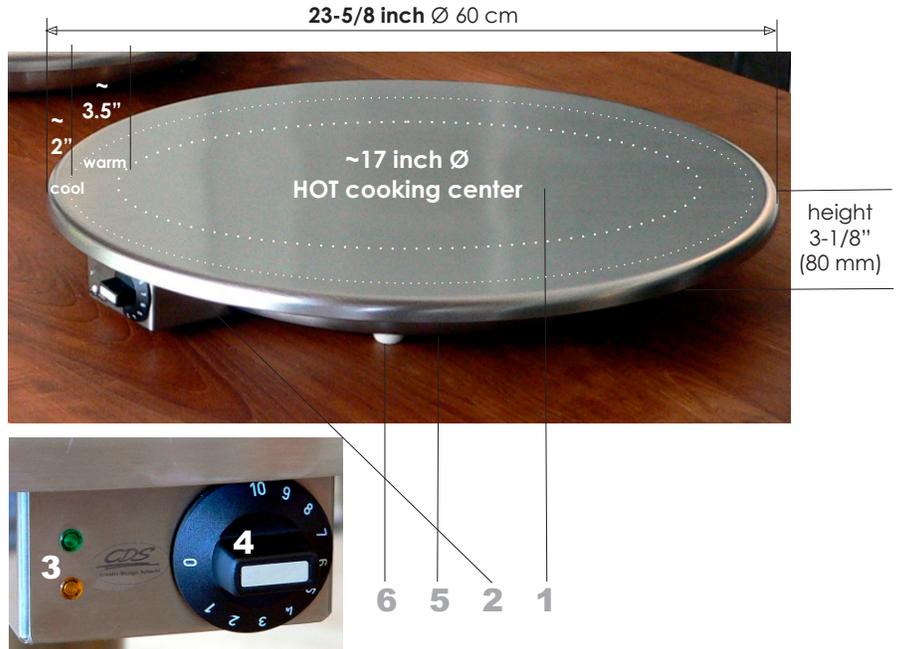
Analog temperature control:
 1-10 dial | 2 indicator lights | thermostat

Contact Heat: 55° - 230°C

Year Manufacturer's :DUUD W
 CE | GS/VDE approved.
 Electrical/electronic
 Components: UL approved.

Shipping weight:

~15 kg | ship size 93 x 74 x 13 cm



- 1 304/V2A ALL STAINLESS STEEL COMPONENTS
 - 2 POWER CORD RECEPTACLE (side of box)
 - 3 YELLOW + GREEN INDICATOR LIGHTS
 - 4 TEMPERATURE CONTROL, 1-10 DIAL
 - 5 INSULATED + SEALED STAINLESS STEEL HEATING ELEMENT ENCLOSURE
 - 6 RUBBER FEET PROTECT SURFACES
- P POWER CORD included (detachable)
 COOKING GUIDE included



The manufacturer reserves the right to update, change, alter or discontinue any model without notice.

Shown accessories not included.



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Stainless steel production uses up to 80% recycled raw material