

STAY-COOL-EDGE

PATENTED SHALLOW-DIP-TECHNOLOGY + CONTACT HEAT

SPECIFICATIONS

Size:
Ø 27-1/2" x H 3-1/8" (Ø 70 cm x 8 cm H)

~330 square inch LARGE 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: 1800 Watt | 1.8 kWh on high
Electric: 120V | 50-60 Hz | 20 AMP
ProStyle 2250W | 10AMP | 240V only!

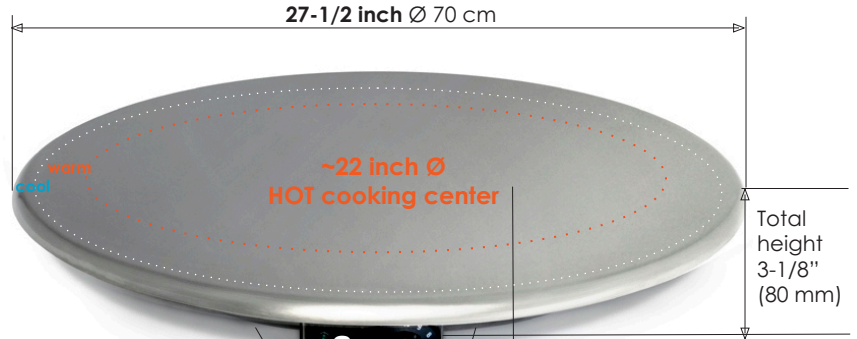
Analog temperature control:
1-10 dial | 2 indicator lights | thermostat

Contact Heat: 130°F to 450°F (55° - 230°C)

Warranty: 5 Year Limited Manufacturer's
Electrical + electronic
parts 1 year limited manufacturers'.
VDE issued CE/GS European Safety Approval.
Electrical Components: UL/CSA rated.

Shipping weight:
~43 lbs. | ship size 36" x 31" x 7"
~18 kg | ship size 93 x 74 x 13 cm

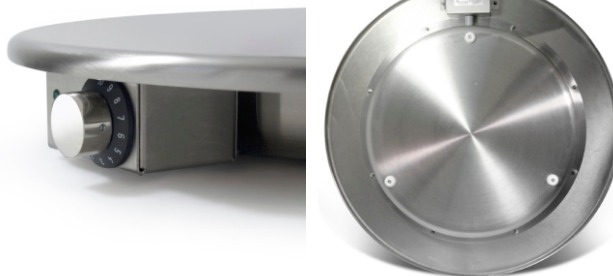
For full warranty and details refer to www.cookndine.com/policies.html



- 1 304/V2A ALL STAINLESS STEEL COMPONENTS
- 2 POWER CORD RECEPTACLE (side of control box)
- 3 YELLOW + GREEN INDICATOR LIGHTS
- 4 TEMPERATURE CONTROL, 1-10 DIAL
- 5 INSULATED + SEALED STAINLESS STEEL HEATING ELEMENT ENCLOSURE 18-3/4"Ø (48 cm)
- 6 3 RUBBER FEET PROTECT SURFACES
10 FT. POWER CORD included (detachable)



SHALLOW DIP FEATURE



Shown accessories not included.

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



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