



Cooker FS

Cookers and hobs for restaurants and catering services



4 different models:

- | | |
|------------|---------------------------------|
| FS | Fixed height, four legs |
| FSB | Worktop model |
| FSH | Hydraulically adjustable height |
| FSU | Cooker with oven space |

Cast iron 30x30cm hotplates carefully mounted and balanced to form a **completely flat hob surface**. A large vessel can be placed over several hotplates at the same time providing full contact.

STANDARD

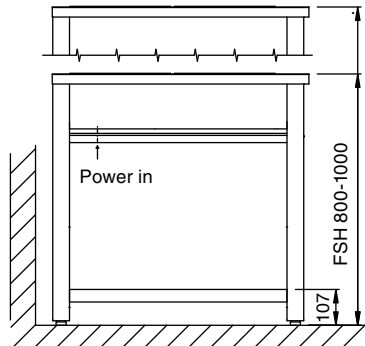
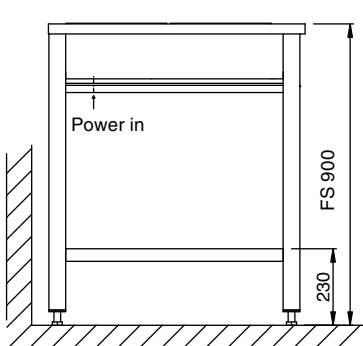
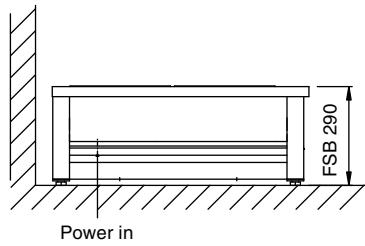
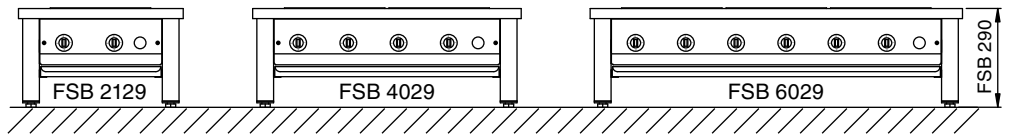
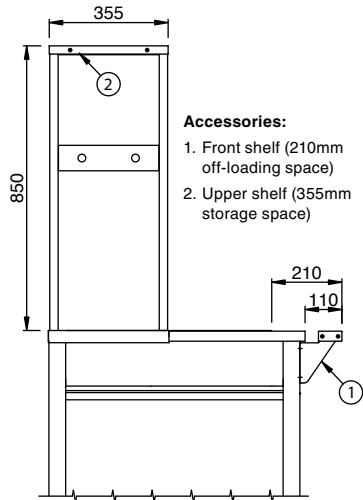
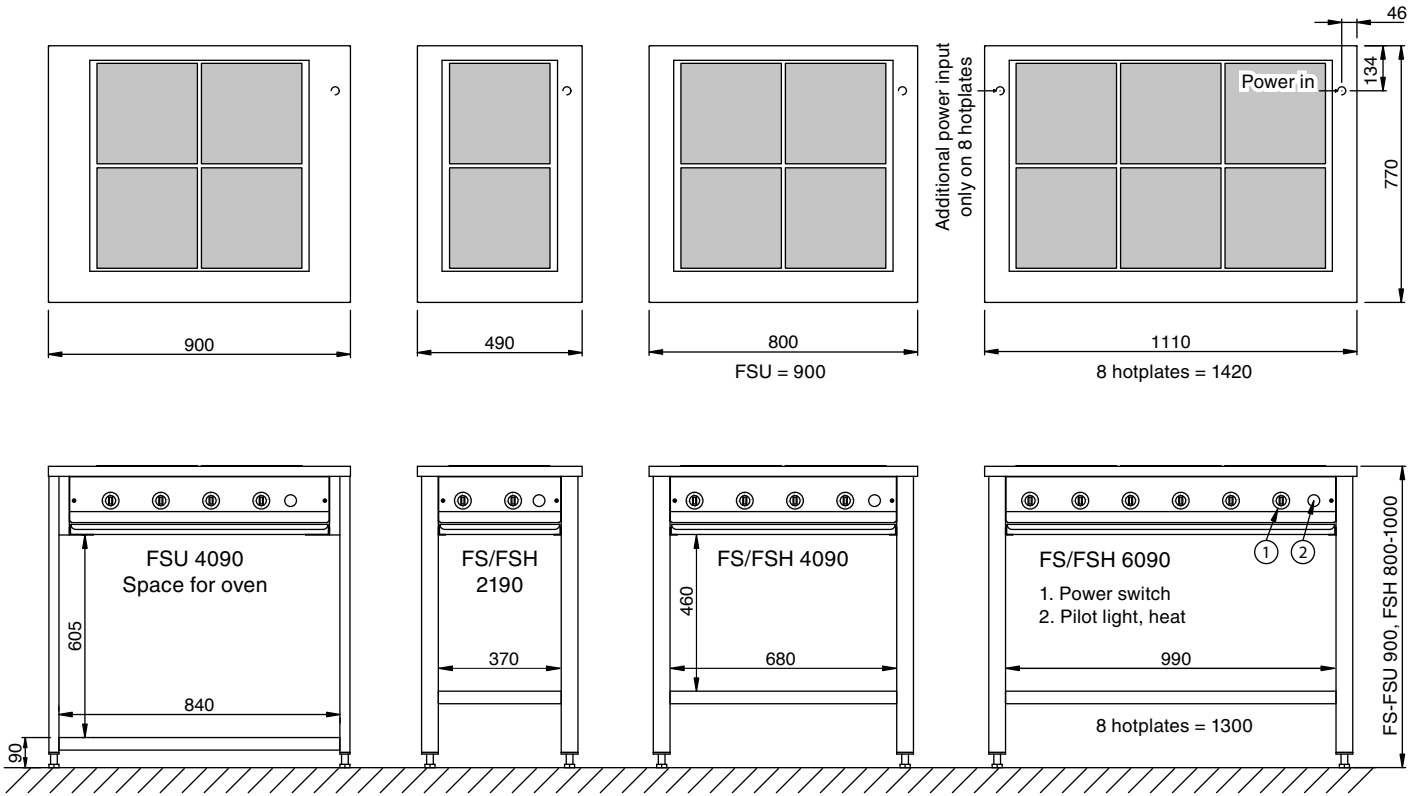
- 2, 4, 6 or 8 hotplates.
- All stainless steel construction.
- Hygienic.
- Hinged 2500W hotplates.
- Removable drip pan.
- Bottom shelf.
- Easy-to-service.

ACCESSORIES

- FSH model available with manual or electric height adjustment.
- Super-fast 4000W hotplate.
- Grid shelf beneath.
- Front shelf.
- Side shelf.
- Top shelf with or without an agitator.
- Cookers for marine use, 230V/400V/440V/480V.
- Fiddle rail for marine use.
- Cookers tailor made to your requirements.

Sturdy • Quick • Reliable • Powerful • Durable

DIMENSIONS



TECHNICAL SPECIFICATIONS

Model (xx29 / xx90)	# of plates	Power (kW)	Fuse (A)	Weight (kg)
FS 21xx	2	5	16	55
FS 40xx	4	10	20	83
FS 60xx	6	15	25	110
FS 80xx	8	2x10	2x20	166

Above specifications designed for 3-conductor 400V, 50Hz. Weight specified applies to the xx90 models.