



# Technical specifications

## Tilting frying pan

### J

Pan sizes: 520x470x65 mm (17 l), 520x470x120 mm (31 l), 705x520x65 mm (25 l), 705x520x120 mm (47 l), 940x520x65 mm (34 l), 940x520x120 mm (62 l)

Available in pillar- and stand-mounted versions

Option for electric height adjustment

Apron, lid, pillar and stand: made from stainless steel EN1.4301

Pan: Sandwich construction in steel or stainless steel

Electric tilt

Temperature control with thermostat

Two separate heating zones on J-425 and J-675

Max. temperature of pan plate: 230° C

Wide lid handle which can be used with both hands.

Tilt socket on the side of the pan for safe operation

Adjustment bolts in base of pillars

Adjusting screws on all four legs on stand-mounted models

Working height: 900 mm.

## Cooking ranges

### MK and MKM

2, 4, 6 or 8 hotplates

Stainless steel stand EN 1.4301

Hotplates: 400x400 mm, 300x300 mm, Ø 300 mm, Ø 220 mm, Ø 180 mm,

Safety device to prevent overheating

Cast iron hotplates seven-position control for optimal heat adjustment

Recessed control panel

Stainless lower shelf

Safety rails or elevated rim to avoid spillage according to model chosen

Rails may be omitted on certain sides as required

Marine design (Option)

Adjusting screws on all four legs

Working height: 850 mm or 900 mm.

### MKK

2, 4, or 6 hotplates

Stainless steel stand EN 1.4301

Folding hotplates: 300x300mm,

Safety device to prevent overheating

Cast iron hotplates

Seven-position control for optimal heat adjustment

Screened control panel

Waste tray

Stainless lower shelf

Adjusting screws on all four legs

Stainless rim around the hotplates

Working height: 900 mm.

## Mini ranges

### KSF and KSR

One or two hotplates

Stainless steel stand EN1.4301

Recessed control panel

Safety device to prevent overheating

Hotplates: 400x400 mm or Ø 300 mm

Cast iron hotplates

Seven-position control for optimal heat adjustment

Safety rails or elevated rim to avoid spillage according to model chosen

Adjusting screws on all four legs

Working height: 450 mm.

## Ceramic cooking ranges

### KE

2, 4, 6 or 8 cooking zones

Stainless steel stand EN1.4301

Ceramic-glass plate 6x360x660 mm

Cooking zones: 300x300 mm

Pot sensor (option)

Recessed control panel

Stepless thermostat control for optimal heat adjustment

Protector to prevent overheating

Ceramic plates mounted in stainless top frame

Stainless lower shelf

Removable top for easy servicing

Adjusting screws on all four legs

Working height: 850 mm or 900 mm.

## Induction cooking ranges

### InFlex

Two, four or six induction zones

Stainless steel stand EN1.4301

Inclined control panel

Electronic screen against heat from the cooking area

Induction zones:

Full area coils, 300x290 mm,  
7 kW per zone  
Round, Ø 270 mm,  
5 kW per zone

Glass plate: Ceramic plate 4 x720x720 mm

Stepless heat control for optimal adjustment

Safety sensor to activate the cooking zones

Adjusting screws on all four legs

Working height: 850 mm or 900 mm

Possible combinations:

two Ø 270 mm  
four Ø 270 mm  
two 300x290 mm  
four 300x290 mm  
six 300x290 mm  
two Ø 270 mm and two 300x290 mm

Other combinations on request

The Food Machinery Company  
Fenn Corner  
St. Mary Hoo  
Rochester  
Kent. ME3 8RF  
Tel: 01634 272345  
Fax: 01634 272200  
Email: sales@foodmc.com

