

# ELECTRIC CHARGRILL 900mm

E596D-B, E596D-LS, E596D-CB, E596D-RB

- Heavy-duty electric chargrill
- Direct contact cooking elements
- Fast response heat control
- Up to 400°C cooking temperature
- No cooking grates required
- 13.4kW heating power
- Separate left and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E596D-LS

## Overall Construction

### Chargrill

- Welded hob with 2.0mm 304 stainless steel top
- Side panels 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Stainless steel splash guards sides and rear
- Vitreous enamelled control panel
- Stainless steel grease tray

### Bench mount (supplied as – B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet
- Adjustable height 80mm – 105mm

### Leg stand (supplied as – LS model)

- Fully modular for matched suite finish
- Framed top for connection to Chargrill
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm stainless steel finish
- Quick assembly design

### Cabinet base (supplied as – CB model)

- Fully modular for match suite finish
- Double skin 0.9mm stainless steel interior and exterior
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear
- Optional GN 1/1 4 position racking kit

### Refrigerated base (supplied as – RB model)

- Self contained suite matched modular base
- Ventilated system with R290 refrigerant
- -2° to + 8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers

- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

### Controls

### Chargrill

- Separate left and right heat zone controls
- Element hinge switch for heating element cut-out when elements hinged up
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Indicator lights for power heating

### Refrigerated base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

### Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Removable splash guards
- Hinge up elements with safety support stay
- Element cleaning tool
- Full size grease/debris collection tray
- Control service through front of unit

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## Specifications

### Elements

8 direct contact heating elements

### Cooking area

730mm x 590mm, 4307cm<sup>2</sup>

### Electrical requirements

13.4kW

400-415Vac, 50/60Hz, 3P+N+E

L1 15A

L2 22.5A

L3 22.5A

### Electrical connection

130mm from LH side, 30mm from rear, 635 from floor

### Refrigerated base

#### Type

Ventilated system

#### Refrigerant

R290 (80grams)

### Climate classification

T - tropical

### Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E

3 pin 10A plug cordset fitted

## Dimensions

### Bench model

Width 900mm

Depth 812mm

Height 355mm

Incl. splashback option 525mm

### All models (excluding Bench model)

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback option 1085mm

## Nett weight

### Bench and Leg Stand models

93kg

### Cabinet Base and Refrigerated Base models

126kg

## Packing data

### Bench and Leg Stand models

0.70m<sup>3</sup>, 128kg

Width 945mm

Depth 870mm

Height 855mm

### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 193kg

Width 945mm

Depth 870mm

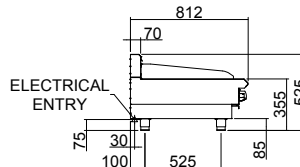
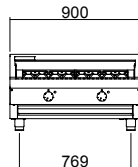
Height 1255mm

## Options

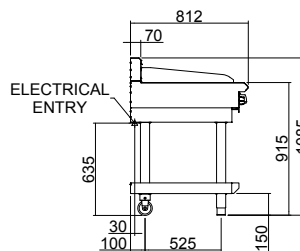
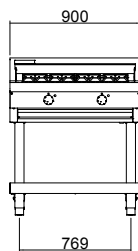
Adjustable feet at rear

Castors

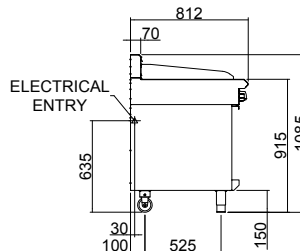
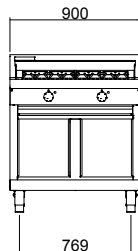
**E596D-B**



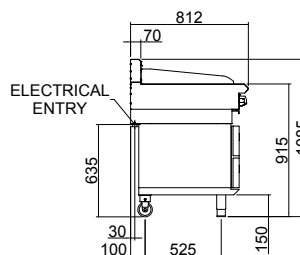
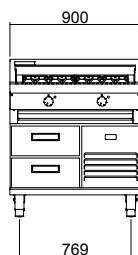
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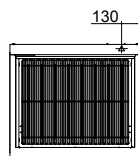
**E596D-CB**



**E596D-RB**



**E596D**



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