

SPACE EFFICIENT MODULAR COOKING EQUIPMENT



Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems

Quality Guaranteed

You can choose Lincat products with total confidence. All Lincat Silverlink 600 products are backed by the reassurance of a comprehensive UK twelve-month warranty. It is nothing less than you would expect from Lincat - a company with a long track record as one of Europe's largest and most successful manufacturers of catering equipment.

Distributed by:





Lincat

Quality you can depend on

Lincat is one of the world's leading names in commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.

We operate a state-of-the-art manufacturing facility, with advanced computer aided design systems and the latest plant, including precision laser and punch presses, automatic folding machines and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product line, designed and built to consistently exacting standards. Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of the confidence we have in our people and our manufacturing processes. More importantly, it's your assurance of total satisfaction.

A British company, Lincat's headquarters and factory are located in Lincoln. This means you can depend on prompt product delivery, rapid turnaround of orders for spare parts and a highly responsive back-up service. And here's something else you can rely on. We employ our own in-house development chef to test and evaluate all our products. So you can be absolutely sure that the product performance information we provide has been verified and provides an accurate guide to output and capacity.

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.



SILVERLINK 600

Take a closer look at the benefits

Silverlink 600 is Lincat's answer to the needs of the modern, busy catering establishment for reliable, well-built equipment that combines flexibility and high levels of performance with style and value for money.




The Silverlink 600 range is extensive and includes products for both counter-top and free-standing use. All units are 600mm in depth to make optimum use of available kitchen space. And width sizes vary from a compact 300mm to as much as 900mm, depending on the product type. This modular design concept enables you to mix and match items to create your ideal kitchen layout.

Silverlink 600 not only delivers the quality and capacity you need, all equipment in the range is designed and built for easy cleaning and safety of operation.

Contents

Electric Fryers & Chip Scuttles	Pages 6-7
Gas Fryers & Chip Scuttles	Pages 8-9
Electric Griddles	Pages 10-11
Gas Griddles	Pages 12-13
Gas & Electric Grills & Chargrills	Pages 14-15
Gas Ranges & Electric Ovens	Pages 16-17
Pasta Boilers & Boiling Tops	Pages 18-19
Bains Marie with Round Pots	Pages 20-21
Bains Marie with Gastronorm Dishes	Pages 22-23
Stands, Pedestals & Work Tops	Pages 24-25
Technical Specifications	Pages 26-27

Key

-  Electric
-  Gas
-  Ambient

Stylish Appearance

From the modern, sleek, body lines and the high sheen 'Phoenix' stainless steel finish, right down to the design of handles and controls, style is to the fore throughout the range. Which is why Silverlink 600 is equally at home for front-of-house operations or behind the scenes in the busiest catering establishment.

Safe & Easy to Use

High levels of safety and ease of operation are built in to every Silverlink 600 product. For example, clearly marked, easy-grip controls ensure positive operation. In addition, controls are sensibly positioned for easy access and to minimise the risk of burns and spills. And all door handles are ergonomically designed for ease of operation.

Easy to Install & Service

Silverlink 600 units are simple to install. Electrical products rated up to 3kW are supplied with cable and plug for immediate operation. All counter-top models are fitted with non-slip neoprene rubber feet for extra stability and safety. And innovative design provides straightforward access to internal components for quick, easy servicing.

Modular Flexibility

The modular design format of Silverlink 600 enables you to create a custom-built appearance in the kitchen. Counter-top units can be sited on a range of pedestals and stands allowing you to mix and match according to your requirements and the space available. Better still, as your operation grows, Silverlink 600 adapts quickly and easily to keep pace with your changing needs.

Strong & Durable

With Silverlink 600 there is no compromise on the quality of construction materials. Unlike other equipment in their class, Silverlink 600 products are manufactured from a heavier gauge stainless steel - minimum 0.8mm thick - for additional strength and rigidity. Advanced manufacturing techniques such as robotic welding ensure a consistently high standard of build and finish plus long, trouble-free service.

Easy to Clean

The wipe-clean 'Phoenix' stainless steel finish does not harbour bacteria, maintaining high standards of kitchen hygiene. The seamless design of the equipment eliminates dirt-traps and prevents seepage of grease into the body of the product.

SILVERLINK 600 Electric Fryers & Chip Scuttles



Silverlink 600 offers you an extensive choice of fryers and chip scuttles with capacities to meet your needs. Designed to produce and hold a variety of fried foods with consistently succulent, crisp and golden results these products offer highly efficient performance with a host of safety and easy-care features.

DF33
DF36
DF39



DF46
DF49



DF66/ST

DF66
DF612
DF618

Counter-top & Free-standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Sturdy, rigid basket support allows fully laden baskets to drain into the tank
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy-clean seamless finish
- Front drain taps with straight drainpipe for fast, easy drainage of oil - and no blockages
- Cool zone collects cooking debris - gives cleaner cooking results and saves money by prolonging the life of the oil
- Convenient twin electrical cables on DF66 twin tank model allow you to plug in to standard 13 amp sockets
- Thermostatic control with fail-safe top temperature cut-out maintains accurate oil temperature and ensures safe operation

Essential Facts & Figures

Counter-top Fryers

Model	Power (kW)	Width (mm)	Tank capacity (l)	No. of tanks	No. of baskets	Chips per hour*				Recommended batch weights per basket	
						Frozen		Chilled		lb	kg
DF33	3	300	9	1	1	18	8	26	12	1.5	0.7
DF36	6	300	9	1	1	40	18	56	26	3.3	1.5
DF39	9	300	9	1	1	57	26	66	30	3.5	1.6
DF46	6	450	15	1	2	40	18	56	26	1.6	0.75
DF49	9	450	15	1	2	57	26	66	30	2.2	1
DF66	2x3	600	2 x 9	2	2	36	16	52	24	1.5	0.7
DF66/ST	6	600	20	1	3	40	18	56	26	1.1	0.5
DF612	2x6	600	2 x 9	2	2	80	36	112	52	3.3	1.5
DF618	2x9	600	2 x 9	2	2	114	52	132	60	3.5	1.6

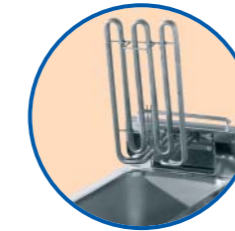
Free-standing Fryers

Model	Power (kW)	Width (mm)	Tank capacity (l)	No. of tanks	No. of baskets	Chips per hour*				Recommended batch weights per basket	
						Frozen		Chilled		lb	kg
J6	6	300	9	1	1	40	18	56	26	3.3	1.5
J9	9	300	9	1	1	57	26	66	30	3.5	1.6
J12	2x6	600	2 x 9	2	2	80	36	112	52	3.3	1.5
J18	2x9	600	2 x 9	2	2	114	52	132	60	3.5	1.6

*All fryer outputs are for standard 7/16" chips

Chip Scuttles

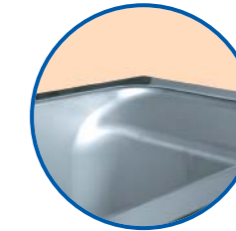
Model	Power (kW)	Width (mm)	Storage capacity		Recommended maximum storage time (mins)
			lb	kg	
CS4	0.5	450	8	3.5	20
CS6	0.75	600	11	5	20
CS4/G	1	450	7	3	20



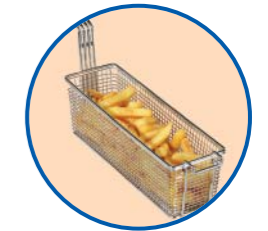
Hinging element provides easy access to tank for cleaning



Controls sited at the front ensure safe working practice



Sturdy fryer tanks fully-welded to hobs for smooth, easy-clean finish



Optional half size basket for DF models



J12
J18

J6
J9



CS4/G

Chip Scuttles with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp with user changeable bulb imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



CS4



CS6

Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and efficient heat retention via hinged lid

Fryers - Inclusive Accessories

- Heavy duty double nickel plated spun wire baskets
- Fryer batter plates
- Stainless steel lids - to prolong oil life
- Free-standing fryers supplied with oil drain buckets
- Element lifting tool

Fryers - Optional Accessories

- **BA96** - Half size fryer basket
- **DC02** - Doughnut fryer kit for models DF33/36/39/J6/J9
- **DC03** - Doughnut fryer kit for models DF46/49

SILVERLINK 600 Gas Fryers & Chip Scuttles



For catering professionals with mobile operations and those who seek energy-efficiency, Silverlink 600 gas powered fryers and chip scuttles provide the ideal solution. These robust, reliable and highly efficient products offer the same aesthetic and construction benefits as their electric counterparts and incorporate a wide range of safety features.



DF4N/P



DF7N/P

Counter-top & Free-standing Fryers

- Quick, easy drainage of oil is ensured by front drain taps on counter-top models and internal drain taps with integral debris filter on free-standing models
- Thermostatic control ensures accurate oil temperature and consistently perfect results
- Safety features include top temperature cut-out to prevent overheating of oil and flame failure device
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation - with piezo ignition
- No electrical supply required, freeing up sockets for other uses



CS4N/P



DC04N/P

Chip Scuttle

- Hinged lid ensures easy access and efficient heat retention
- Piezo ignition
- Flame failure device for safety
- Variable heat control gives flexibility

Doughnut Fryer

- Two frying trays and drainage shelf supplied as standard
- Can fry up to 12 average size (65-75g) doughnuts at one time
- Front oil drain tap for safe, easy drainage

Fryers - Inclusive Accessories

- Heavy-duty double nickel plated spun wire baskets
- Stainless steel lids prolong oil life
- Batter plates, incorporating a cool-zone debris filter included

Fryers - Optional Accessories

- **BA96** - Half size basket for DF models



J10N/P



J5N/P



Free-standing gas fryers feature internal drain taps for fast, easy oil drainage



Heavy-duty double nickel plated spun wire baskets as standard

Essential Facts & Figures

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

Counter-top Gas Fryers

Model	Power		Width (mm)	Tank capacity (l)	No. of tanks	No. of baskets	Chips per hour*				Recommended batch weights per basket	
	kW	Btu/hr					Frozen		Chilled		lb	kg
							lb	kg	lb	kg		
DF4/N	11.3	38,600	450	8.5	1	2	35	16	55	25	1.5	0.75
DF4/P	11.3	38,600	450	8.5	1	2	35	16	55	25	1.5	0.75
DF7/N	16	54,600	750	2 x 6	2	2	40	18	57	26	1.5	0.75
DF7/P	16	54,600	750	2 x 6	2	2	40	18	57	26	1.5	0.75

Free-standing Gas Fryers

Model	Power		Width (mm)	Tank capacity (l)	No. of tanks	No. of baskets	Chips per hour*				Recommended batch weights per basket	
	kW	Btu/hr					Frozen		Chilled		lb	kg
							lb	kg	lb	kg		
J5/N	11.4	38,900	300	12	1	1	40	18	50	23	3.3	1.5
J5/P	10.8	36,800	300	12	1	1	40	18	50	23	3.3	1.5
J10/N	21.7	74,000	600	2 x 12	2	2	80	36	100	46	3.3	1.5
J10/P	21.3	72,700	600	2 x 12	2	2	80	36	100	46	3.3	1.5

*All fryer outputs are for standard 7/16" chips

Gas Chip Scuttles

Model	Power		Width (mm)	Storage capacity		Recommended maximum storage time
	kW	Btu/hr		lb	kg	
CS4/P	1.4	4,800	450	8	3.5	15 mins

Doughnut Fryer

Model	Power		Width (mm)	Tank capacity (l)	No. of tanks	Doughnuts per hour**
	kW	Btu/hr				
DC04/N	11.3	38,600	450	8.5	1	90
DC04/P	11.3	38,600	450	8.5	1	90

**Average size 65-75g

SILVERLINK 600 Electric Griddles



A Silverlink 600 griddle is an essential item of equipment in busy commercial kitchens of any size. Choose the griddle that's right for you from our range of machined steel plate, ribbed and chrome models, each offering the superb reliability, performance and build quality for which Lincat is renowned.

GS3



GS4



GS6
GS65



GS6/T

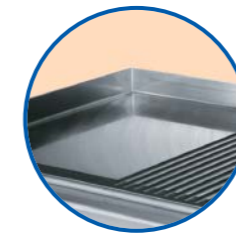


GS7

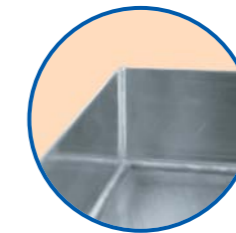


Machined Steel Plate Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- 2mm thick, 40mm high integral splashguard
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance
- Selected models feature independently controlled dual heat zones for increased flexibility and economy during quiet periods
- Large fat collection drawer, removable for ease of cleaning
- Fat drainage channel keeps surfaces free from grease



40mm high integral splashguard



Fully-welded construction eliminates dirt traps



Attractive chrome plated models ideal for front-of-house applications

GS6/TR



GS6/TFR



Ribbed Griddles

- Choice of half ribbed or fully ribbed models to give food an attractive branded appearance
- Plus all the benefits of the machined steel plate range

GS9



Optional Accessories

- **BI10** - Flat branding iron
- **BI11** - Ribbed branding iron
- **SB3** - Splashguard extension for GS3
- **SB4** - Splashguard extension for GS4
- **SB6** - Splashguard extension for GS6
- **SB7** - Splashguard extension for GS7
- **SB9** - Splashguard extension for GS9

Essential Facts & Figures

Electric Griddles

Model	Power (kW)	Width (mm)	Single or dual zone	Cooking surface	Cooking area (mm)	Beef burgers per hour*	Steaks per hour*
GS3	2	300	Single	Machined steel	405 x 262	70	36
GS4	2.7	450	Single	Machined steel	405 x 412	100	60
GS6	3	600	Single	Machined steel	405 x 562	100	80
GS65	4.5	600	Single	Machined steel	405 x 562	140	130
GS6/T	4	600	Dual	Machined steel	405 x 562	130	110
GS7	6	750	Dual	Machined steel	405 x 712	190	140
GS9	8.6	900	Dual	Machined steel	405 x 862	290	190
GS3C	2	300	Single	Chrome	405 x 262	70	36
GS4C	2.7	450	Single	Chrome	405 x 412	100	60
GS6C	3	600	Single	Chrome	405 x 562	100	80
GS6C/T	4	600	Dual	Chrome	405 x 562	130	100
GS7C	6	750	Dual	Chrome	405 x 712	190	140
GS6/TR	4	600	Dual	Half-ribbed steel	405 x 562	130	110
GS7/R	6	750	Dual	Half-ribbed steel	405 x 712	190	140
GS6/TFR	4	600	Dual	Fully-ribbed steel	405 x 562	130	110

*Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked

Chrome Griddles

- Attractive mirror chrome surface - ideal for front-of-house situations
- Hard chrome plating applied to a high-grade 12mm thick steel base gives a tough, scratch-resistant finish
- Reduced heat radiation into cooking area results in a more comfortable working environment
- Requires less power to maintain high cooking temperatures, saving energy and running costs
- Easy clean surface - simply wipe with a damp cloth or paper towel
- Plus all the benefits of the machined steel plate range

GS3C



GS6C





If you want the mobility and efficiency of cooking on gas without compromising on quality, reliability or performance, look no further. Silverlink 600 gas griddles produce consistently excellent results and are built to withstand the rigours and demands of the busiest kitchens. Choose from machined steel plate, ribbed and chrome models.

Machined Steel Plate Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- 2mm thick, 40mm high integral splashguard
- Fully-welded plates eliminate dirt traps
- Large fat collection drawer, removable for ease of cleaning
- Fat drainage channel keeps surfaces free from grease
- High and low heat settings for controlled cooking
- Flame failure device for extra safety
- Piezo ignition - simple and convenient method of lighting



GS4N/P



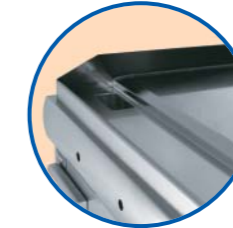
GS7N/P

Optional Accessories

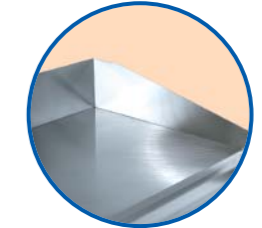
- **BI10** - Flat branding iron
- **BI11** - Ribbed branding iron
- **SB4** - Splashguard extension for GS4
- **SB7** - Splashguard extension for GS7



Removable fat collection drawer for easy cleaning



Fat drainage channel keeps surfaces clean and grease-free



Optional splashguard extension

GS4CN/P



GS7CN/P



Chrome Griddles

- Attractive mirror chrome surface - ideal for front-of-house applications
- Hard chrome plating applied to a high-grade 12mm thick steel base gives a tough, scratch-resistant finish
- Reduced heat radiation means a more comfortable working environment
- Requires less power to maintain high cooking temperatures, saving energy and running costs
- Easy clean surface - simply wipe with a damp cloth or paper towel
- Plus all the benefits of the machined steel plate range

GS7RN/P



Ribbed Griddles

- Half-ribbed to give attractive branding marks
- Plus all the benefits of the machined steel plate range

Essential Facts & Figures

Gas Griddles

Model	Power		Width (mm)	Single or dual zone	Cooking surface	Cooking area (mm)	Beef burgers per hour*	Steaks per hour*
	kW	Btu/hr						
GS4/N	4.9	16,700	450	Single	Machined steel	405 x 412	100	60
GS4/P	4.9	16,700	450	Single	Machined steel	405 x 412	100	60
GS4C/N	4.9	16,700	450	Single	Chrome	405 x 412	100	60
GS4C/P	4.9	16,700	450	Single	Chrome	405 x 412	100	60
GS7/N	7	23,900	750	Dual	Machined steel	405 x 712	180	140
GS7/P	7.5	25,600	750	Dual	Machined steel	405 x 712	180	140
GS7C/N	7	23,900	750	Dual	Chrome	405 x 712	180	140
GS7C/P	7.5	25,600	750	Dual	Chrome	405 x 712	180	140
GS7/R/N	7	23,900	750	Dual	Half-ribbed steel	405 x 712	180	140
GS7/R/P	7.5	25,600	750	Dual	Half-ribbed steel	405 x 712	180	140

*Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

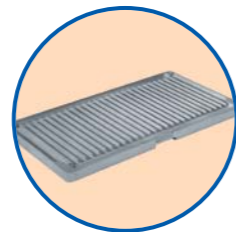
SILVERLINK 600 Gas & Electric Grills & Chargrills



For delicious, conventionally grilled food or to meet the growing demand for chargrilled food with that distinctive taste and branded appearance, there is a Silverlink 600 salamander grill or chargrill to meet your needs. Choose from a comprehensive range of gas and electric models.



Efficient heat transfer radiants in gas chargrills



GR7 double-sided alloy branding plate

Essential Facts & Figures

Gas Salamander Grills

Model	Power		Width (mm)	Grill shelf dimensions (mm)	Slices of toast per hour	Beef burgers per hour*	Steaks per hour*
	kW	Btu/hr					
GR3/N	5	17,100	600	430 x 250	108	42	24
GR3/P	5	17,100	600	430 x 250	108	42	24
GR7/N	6.5	22,200	750	590 x 280	200	56	42
GR7/P	6.5	22,200	750	590 x 280	200	56	42

Gas Chargrills

Model	Power		Width (mm)	Cooking area (mm)	Beef burgers per hour*	Steaks per hour*
	kW	Btu/hr				
CG4/N	14.3	48,800	450	330 x 440	70	50
CG4/P	14.5	49,500	450	330 x 440	70	50
CG6/N	14.3	48,800	600	480 x 440	90	85
CG6/P	14.5	49,500	600	480 x 440	90	85

*Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked

Gas Chargrills

- Heat transfer radiants eliminate the need for messy lava rock
- Controlled flaring gives food that distinctive chargrilled flavour
- Twin heat zones
- Sturdy, rigid integral splashguard
- Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grid produces clean, sharp branding marks to enhance food presentation

Gas Salamander Grills

- Vitreous enamelled interior and hood for easy cleaning
- Powerful ceramic plaque burners
- Cool to the touch handles
- GR3N/P model supplied with crumb tray and toasting grid as standard
- GR7N/P model supplied with double sided alloy branding plate and fat collection tray as standard

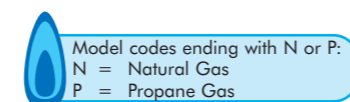
Optional Accessories

GR3/N/P:

- **GR3/WS** - Wall shelf
- **GR3/BS** - Bench Stand
- **GR3/FS** - Floor Stand
- **ABP03** - Single-sided alloy branding plate and drip tray

GR7/N/P:

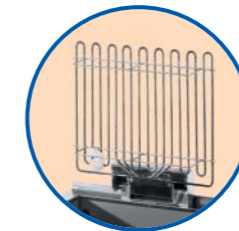
- **GR7/WS** - Wall shelf
- **GR7/BS** - Bench Stand
- **GR7/FS** - Floor Stand
- **BR39** - Additional double-sided alloy branding plate



Model codes ending with N or P:
N = Natural Gas
P = Propane Gas



AS3 smooth action easy-lift grill hood



Hinging, interlocked elements for easy access to water basin



AS3

AS4

Adjustable Electric Salamander

- Ideal for grilling and gratination
- Smooth action easy-lift grill hood
- Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible

Optional Accessories

- **BR41** - Wall mounting bracket

Essential Facts & Figures

Electric Chargrills

Model	Power (kW)	Width (mm)	Cooking area (mm)	Beef burgers per hour*	Steaks per hour*
ECG6	8	600	400 x 470	90	70
ECG9	13	900	400 x 780	135	105
ECG9/WT	13	900	400 x 780	135	105

*Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked

Electric Salamander

Model	Power (kW)	Width (mm)	Grill shelf dimensions (mm)	Slices of toast per hour	Beef burgers per hour*
GR3	3	600	415 x 230	180	50

*Typical outputs for 4oz (115g) beef burgers (from frozen)



ECG9

ECG9/WT



GR3



ECG6

Electric Salamander

- Even heat distribution - for perfect grilling
- Easy clean vitreous enamelled interior
- Five grill shelf positions
- Crumb tray & toasting grid included as standard

Optional Accessories

- **HT6/SB** - Shelf / splashback
- **BR15** - Wall brackets
- **ABP03** - Single sided alloy branding plate and drip tray
- **GR3/WS** - Wall shelf
- **GR3/BS** - Bench Stand
- **GR3/FS** - Floor Stand

Electric Chargrills

- Removable cooking grids and splashguard for easy cleaning
- High heat retention of cast iron grids means there is no waiting for grill to recover to cooking temperature
- Powerful - ideal for cooking steaks and frozen beef burgers
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut-out for protection if water bath runs dry
- Model ECG9/WT features a water connection for ease of use

Electric Adjustable Salamander

Model	Power (kW)	Width (mm)	Cooking area (mm)	Maximum useable height (mm)
AS3	2.8	600	600 x 360	220
AS4	4.5	600	600 x 360	220

SILVERLINK 600 Gas & Electric Ranges and Ovens



Ovens and ranges are at the heart of most busy commercial kitchens. Sturdy and stylish Silverlink 600 ranges and ovens provide all the capacity you need - reliably, efficiently and safely. Easy cleaning features strongly in the design and construction of every model.



SLR6N/P

SLR9N/P



ESLR9C

Gas Ranges

- Sealed hob tops for easy cleaning
- Enamelled cast iron pan supports
- Large capacity oven with vitreous enamelled interior
- Optional rear castors allow easy movement for cleaning
- Four shelf positions with two removable chromed rod shelves
- Side opening doors give safe, easy access

Optional Accessories

- **SLR6/SB** - Splashback and plate shelf for SLR6
- **SLR9/SB** - Splashback and plate shelf for SLR9



Optional splashback and plate shelf



Sturdy, easy-clean vitreous enamelled cast iron pan supports

Electric Range

- Sealed hob tops for easy cleaning
- Twin fan assisted oven for consistent results
- Four shelf positions with two removable chromed rod shelves
- Side opening doors give safe, easy access
- Large capacity oven with vitreous enamelled interior
- Legs at front and castors at rear allow easy movement for cleaning



Supports Silverlink 600 counter-top units, saving space



Fan assisted ovens for optimum efficiency



V7 & V7/4 models accommodate 1/1 GN dishes



Optional stands and tops for stand-alone operation of V6 and V7 ovens

V6
V6/F

V6/D
V6/FD

V7
V7/4



Electric Ovens

- Vitreous enamelled interior with radiused corners and removable side shelf supports for easy cleaning
- Four shelf positions with two removable chromed rod shelves
- Robust door hinges and positive ball catch

- Side opening doors give safe, easy access
- Able to support suitably sized Silverlink 600 counter-top unit, such as a boiling top, bain marie, griddle or work top (We do not recommend fryers to be sited on ovens)

Roasting Ovens

- Powerful roasting oven
- V6D with double-glazed glass doors
- Accommodates 2/3GN dish

Fan-assisted Ovens

- Better heat distribution
- Reduced cooking times
- V6/FD with double-glazed glass doors - safe and convenient
- Accommodates 2/3GN dish
- Rapid cool down feature

Large Fan-assisted Ovens

- Better heat distribution
- Reduced cooking times
- V7/4 high power (4kW) oven
- Accommodates 1/1GN dish
- Rapid cool down feature

Essential Facts & Figures

Gas Ranges

Model	Total power		Power per hob		Oven power		Width (mm)	Oven internal dimensions HxWxD (mm)	Rear castors	No. of burners
	kW	Btu/hr	kW	Btu/hr	kW	Btu/hr				
SLR6/N	20.1	68,600	3.7	12,600	5.5	18,800	600	360 x 480 x 390	X	4
SLR6/P	16.4	56,000	2.7	9,200	5.6	19,100	600	360 x 480 x 390	X	4
SLR6C/N	20.1	68,600	3.7	12,600	5.5	18,800	600	360 x 480 x 390	✓	4
SLR6C/P	16.4	56,000	2.7	9,200	5.6	19,100	600	360 x 480 x 390	✓	4
SLR9/N	29.8	101,700	3.7	12,600	7.8	26,600	900	360 x 720 x 390	X	6
SLR9/P	25.6	87,300	2.8	9,600	8.8	30,000	900	360 x 720 x 390	X	6
SLR9C/N	29.8	101,700	3.7	12,600	7.8	26,600	900	360 x 720 x 390	✓	6
SLR9C/P	25.6	87,300	2.8	9,600	8.8	30,000	900	360 x 720 x 390	✓	6
ESLR9C	16.5	N/A	1.5 (rear) 2 (front)	N/A	6	N/A	900	360 x 720 x 390	✓	6

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

Essential Facts & Figures

Electric Ovens

Model	Power (kW)	Width (mm)	Oven internal dimensions HxWxD (mm)	Glass door	Fan-assisted
V6	3	600	430 x 465 x 430	X	X
V6/D	3	600	430 x 465 x 430	✓	X
V6/F	3	600	430 x 465 x 390	X	✓
V6/FD	3	600	430 x 465 x 390	✓	✓
V7	3	750	430 x 540 x 390	X	✓
V7/4	4	750	430 x 540 x 390	X	✓

Optional Accessories

- **V6/T** - Top for use with the V6 series
- **V7/T** - Top for use with the V7 series

SILVERLINK 600 Pasta Boilers & Boiling Tops



For any restaurant with Italian food on the menu, Silverlink 600 pasta boilers ensure pasta perfection, time after time. These are complemented by our extensive range of gas and electric boiling tops. The perfect solution for kitchens that need additional hob capacity.



Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Sturdy basket support allows fully-laden baskets to drain into the tank
- High quality grade 304 stainless steel tanks and basket support plates
- Corrosion-resistant elements for long service life
- Durable, pressed stainless steel tank fully-welded to hobs for a smooth easy clean finish
- Front drain taps with straight drain pipes for fast, easy drainage of water - and no blockages
- Thermostatic control maintains accurate water temperature
- Stainless steel lids cover tanks when not in use and reduce heat-up times
- Convenient twin electrical cables on PB66 twin tank model allow you to plug in to standard 13 amp sockets



Optional high quality corrosion resistant baskets



Hinging element provides easy access to tank for cleaning

Essential Facts & Figures

Pasta Boilers

Model	Power (kW)	Width (mm)	Tank capacity (l)	No. of tanks	Pasta per hour	
					lb	kg
PB33	3	300	7	1	11	5
PB66	2 x 3	600	2 x 7	2	22	10

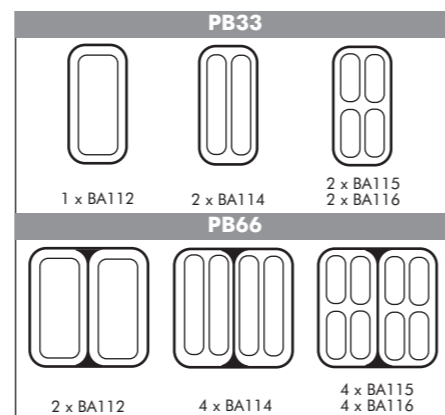
Inclusive Accessories

- Stainless steel lids
- Element lifting tool

Optional Accessories

The standard units are supplied without baskets. Please select required baskets at the time of order.

Basket	Width (mm)	PB33 No. required	PB66 No. required
BA112	202	1	2
BA114	101	2	4
BA115	101	2 of each	4 of each
BA116			



Electric Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Six-position switches control each plate



Fully pressed, wipe-clean dish hob



Sturdy, easy-clean vitreous enamelled cast iron pan supports



Fully pressed and sealed hob tops

Gas Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports

Model codes ending with N or P:
N = Natural Gas
P = Propane Gas

Gas Boiling Tops

Model	Total power		Power per burner		Width (mm)	No. of burners
	kW	Btu/hr	kW	Btu/hr		
HT3/N	7.4	25,200	3.7	12,600	300	2
HT3/P	5.6	19,200	2.8	9,600	300	2
HT6/N	14.8	50,400	3.7	12,600	600	4
HT6/P	11.2	38,400	2.8	9,600	600	4
HT9/N	22.2	75,600	3.7	12,600	900	6
HT9/P	16.8	57,600	2.8	9,600	900	6

Essential Facts & Figures

Electric Boiling Tops

Model	Power (kW)	Power per hotplate (kW)	Width (mm)
HT3	3	2 x 1.5	300
HT6	7	2 x 1.5 (rear) 2 x 2 (front)	600
HT7	7	2 x 1.5 (rear) 2 x 2 (front)	750

SILVERLINK 600 Bains Marie with Round Pots



Silverlink 600 round pot bains marie are perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature. Adjustable heat control is a feature of every model, with wet heat models benefiting from precise thermostatic control.

Wet Heat Bains Marie

- Stainless steel round pots and lids included as standard
- Wet heat operation
- Front drain taps for easy draining
- Pot capacity - 8 pints / 4.5litres



Dry Heat Bains Marie

- Pots and lids included as standard
- Choice of stainless steel or aluminium pots
- Dry heat operation
- Pot capacity – 8 pints / 4.5litres



Optional aluminium pots - BA models

Essential Facts & Figures

Bains Marie (Round Pots)

Model	Power (kW)	Width (mm)	No. of pots	Type of pot	Method of heating
BS3	0.5	300	2	Stainless steel	Dry
BS4	0.75	450	4	Stainless steel	Dry
BS7	1	750	6	Stainless Steel	Dry
BA3	0.5	300	2	Aluminium	Dry
BA4	0.75	450	4	Aluminium	Dry
BA7	1	750	6	Aluminium	Dry
BS3W	1	300	2	Stainless steel	Wet
BS4W	1	450	4	Stainless steel	Wet
BS7W	2	750	6	Stainless Steel	Wet



Drain pipe with wet well models

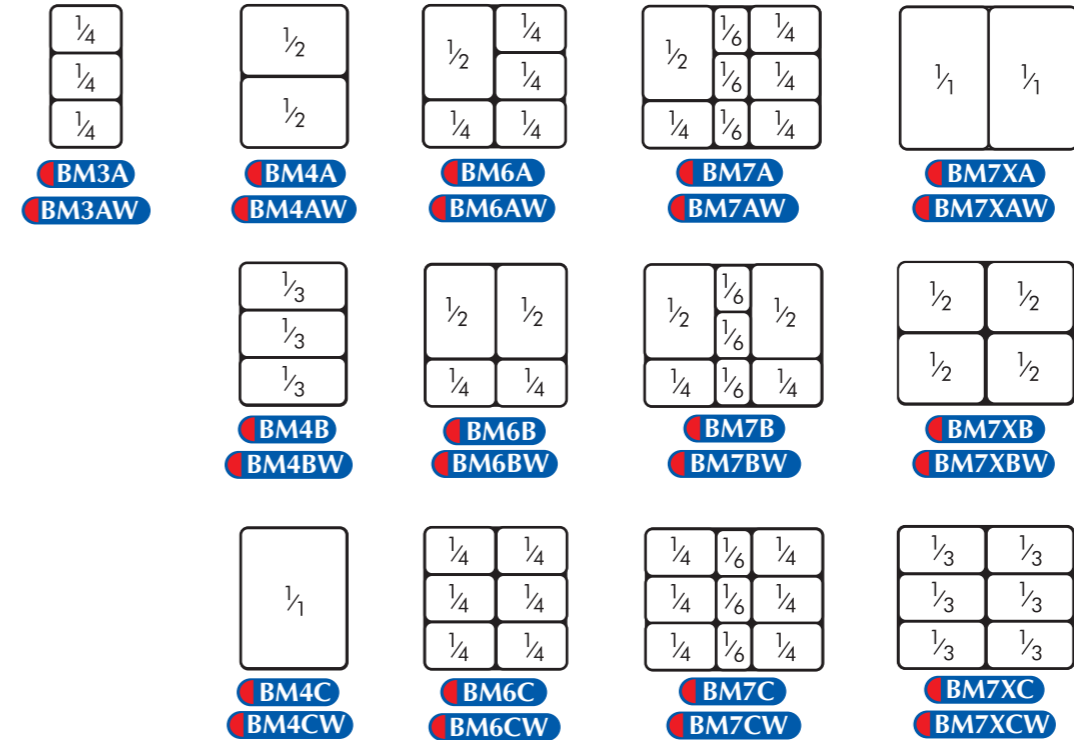
SILVERLINK 600 Bains Marie with Gastronorm Dishes



Silverlink 600 gastronorm bains marie are perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature. Adjustable heat control is a feature of every model, with wet heat models benefiting from precise thermostatic control.

Gastronorm Configurations

Choose from a wide range of gastronorm configurations to provide the capacity you need.



Available as base units, as shown here, or complete with gastronorm dishes



Base units hold gastronorm dishes up to 150mm deep

Essential Facts & Figures

Bains Marie (Gastronorm Dishes)

Model	Power (kW)	Width (mm)	GN dishes included	Method of heating
BM3	0.5	300	X	Dry
BM3A	0.5	300	✓	Dry
BM3W	1	300	X	Wet
BM3AW	1	300	✓	Wet
BM4	0.75	450	X	Dry
BM4A	0.75	450	✓	Dry
BM4B	0.75	450	✓	Dry
BM4C	0.75	450	✓	Dry
BM4W	1	450	X	Wet
BM4AW	1	450	✓	Wet
BM4BW	1	450	✓	Wet
BM4CW	1	450	✓	Wet
BM6	0.75	600	X	Dry
BM6A	0.75	600	✓	Dry
BM6B	0.75	600	✓	Dry
BM6C	0.75	600	✓	Dry
BM6W	2	600	X	Wet
BM6AW	2	600	✓	Wet
BM6BW	2	600	✓	Wet
BM6CW	2	600	✓	Wet
BM7	1	750	X	Dry
BM7A	1	750	✓	Dry
BM7B	1	750	✓	Dry
BM7C	1	750	✓	Dry
BM7W	2	750	X	Wet
BM7AW	2	750	✓	Wet
BM7BW	2	750	✓	Wet
BM7CW	2	750	✓	Wet
BM7X	1	750	X	Dry
BM7XA	1	750	✓	Dry
BM7XB	2	750	✓	Dry
BM7XC	2	750	✓	Dry
BM7XW	2	750	X	Wet
BM7XAW	2	750	✓	Wet
BM7BW	2	750	✓	Wet
BM7CW	2	750	✓	Wet

Bains Marie

- Available as base units or complete with gastronorm dishes
- Extensive choice of gastronorm configurations
- Choice of dry heat or wet well models
- Wet heat models incorporate front drain taps for easy draining

Gastronorm Capacities

Both dry heat and wet heat Silverlink 600 bains marie accept 150mm deep stainless steel gastronorm dishes offering the following capacities:

- 1/1 GN dishes: 20.0 litres
- 1/2 GN dishes: 8.7 litres
- 1/3 GN dishes: 5.5litres
- 1/4 GN dishes: 3.8 litres
- 1/6 GN dishes: 2.2 litres

SILVERLINK 600 Stands, Pedestals & Work Tops



This extensive range of pedestals, stands and work tops is designed to support and integrate with Silverlink 600 counter-top equipment, allowing products to suite perfectly together with no gaps. The result is an aesthetically attractive and highly functional kitchen installation.

Pedestals

- Silverlink 600 counter-top units are securely attached to pedestals by means of fixing screws supplied
- Adjustable shelf provides flexibility for storing bulky items
- Adjustable feet or legs for perfect alignment even on uneven floors
- Heated units feature an on/off switch and thermostatic control, making them ideal as plate warmers
- Where applicable, doors are designed to fit left or right handed for flexibility in kitchen planning



Ambient Open Top Pedestals

Ambient Pedestals with Doors

Heated Pedestals with Open Tops

Heated Pedestals on Legs with Closed Tops

Essential Facts & Figures

Pedestals

Model	Power (kW)	Width (mm)	Heated	Doors	Legs	Suitable for gas products
CN3	N/A	300	X	X	X	✓
CN4	N/A	450	X	X	X	✓
CN6	N/A	600	X	X	X	✓
CN7	N/A	750	X	X	X	✓
CC3	N/A	300	X	✓	X	X
CC4	N/A	450	X	✓	X	X
CC6	N/A	600	X	✓	X	X
CC7	N/A	750	X	✓	X	X
HC3	0.25	300	✓	✓	X	X
HC4	0.5	450	✓	✓	X	X
HC6	0.5	600	✓	✓	X	X
HC7	0.5	750	✓	✓	X	X
HCL3	0.25	300	✓	✓	✓	X
HCL4	0.5	450	✓	✓	✓	X
HCL6	0.5	600	✓	✓	✓	X
HCL7	0.75	750	✓	✓	✓	X
HCL9	1	900	✓	✓	✓	X

Optional Accessories

- **PSH3** - Additional shelf for 300mm wide models
- **PSH4** - Additional shelf for 450mm wide models
- **PSH6** - Additional shelf for 600mm wide models
- **PSH7** - Additional shelf for 750mm wide models
- **PSH9** - Additional shelf for 900mm wide models



Optional stands and tops for stand-alone operation of V6 and V7 ovens



Multiple counter-top units may be supported on a single base



Pedestals and stands support counter-top units to create functional, stylish cooking lines

Stands

- The feet of counter-top Silverlink 600 units locate positively into the stand for secure, yet simple installation
- Sturdy, robust construction with fully welded joints
- Full stainless steel construction
- No dirt traps means quick, easy cleaning
- Suitable for use with gas or electric counter-top units
- Adjustable legs provide stability on uneven floors
- Useful shelf for storage
- Multiple counter-top units may be supported on a single base using the adaptor plate included



SLS3



SLS6

Inclusive Accessories

- Multi-unit adaptor plates with SLS6, SLS7 and SLS9

Work Tops

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space for cutlery, utensils or dishes



WT3



WT6D

Essential Facts & Figures

Stands

Model	Width (mm)	Suitable for gas products
SLS3	300	✓
SLS4	450	✓
SLS6	600	✓
SLS7	750	✓
SLS9	900	✓

Work Tops

Model	Width (mm)	Drawer
WT3	300	X
WT4	450	X
WT6	600	X
WT7	750	X
WT3D	300	✓
WT4D	450	✓
WT6D	600	✓

Stands for V6 & V7 Ovens

Model	Width (mm)
SLS6/V	600
SLS7/V	700



Technical Specifications - Electric Models

Description	Model	Height* (mm)	Width (mm)	Depth (mm)	Hob height* (mm)	Weight (kg)	Power rating (kW)	Single phase current @ indicated voltage (1N~+~)		Three phase current @ indicated voltage (3N~+~)				Page No.
								Amps	Voltage	Amps - phase 1	Amps - phase 2	Amps - phase 3	Voltage	
Bain marie - GN dishes, dry heat	BM3	290	300	600	265	10	0.5	2	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM3A	290	300	600	265	13	0.5	2	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM4	290	450	600	265	12	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM4A	290	450	600	265	16	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM4B	290	450	600	265	16	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM4C	290	450	600	265	16	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM6	290	600	600	265	14	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM6A	290	600	600	265	20	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM6B	290	600	600	265	20	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM6C	290	600	600	265	20	0.75	3	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7	290	750	600	265	16	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7A	290	750	600	265	23	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7B	290	750	600	265	23	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7C	290	750	600	265	23	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7X	290	750	600	265	16	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7XA	290	750	600	265	23	1	4	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7XB	290	750	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7XC	290	750	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, dry heat	BM7XD	290	750	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM3W	290	300	600	265	10	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM3AW	290	300	600	265	13	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM4W	290	450	600	265	14	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM4AW	290	450	600	265	18	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM4BW	290	450	600	265	18	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM4CW	290	450	600	265	18	1	4	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM6W	290	600	600	265	17	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM6AW	290	600	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM6BW	290	600	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM6CW	290	600	600	265	23	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7W	290	750	600	265	21	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7AW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7BW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7CW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7XW	290	750	600	265	21	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7XAW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7XBW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - GN dishes, wet heat	BM7XCW	290	750	600	265	28	2	9	230	-	-	-	-	22
Bain marie - round pot, dry heat	BS3	290	300	600	265	12	0.5	2	230	-	-	-	-	20
Bain marie - round pot, dry heat	BS4	290	450	600	265	15	0.75	3	230	-	-	-	-	20
Bain marie - round pot, dry heat	BS7	290	750	600	265	21	1	4	230	-	-	-	-	20
Bain marie - round pot, dry heat	BA3	290	300	600	265	12	0.5	2	230	-	-	-	-	20
Bain marie - round pot, dry heat	BA4	290	450	600	265	15	0.75	3	230	-	-	-	-	20
Bain marie - round pot, dry heat	BA7	290	750	600	265	21	1	4	230	-	-	-	-	20
Bain marie - round pot, wet heat	BS3W	290	300	600	265	12	1	4	230	-	-	-	-	21
Bain marie - round pot, wet heat	BS4W	290	450	600	265	17	1	4	230	-	-	-	-	21
Bain marie - round pot, wet heat	BS7W	290	750	600	265	26	2	9	230	-	-	-	-	21
Boiling top	HT3	290	300	600	265	10	3	13	230	-	-	-	-	19
Boiling top	HT6	290	600	600	265	17	7	30	230	9	13	9	400	19
Boiling top	HT7	290	750	600	265	19	7	30	230	9	13	9	400	19
Chargrill	ECG6	387	600	600	265	30	8	35	230	12	12	12	400	15
Chargrill	ECG9	387	900	600	265	45	13	N/A	N/A	23.2	23.2	11.6	400	15
Chargrill	ECG9/WT	387	900	600	265	45	13	N/A	N/A	23.2	23.2	11.6	400	15
Chip scuttle	CS4	265	450	600	265	17	0.5	2	230	-	-	-	-	7
Chip scuttle	CS6	265	600	600	265	20	0.75	3	230	-	-	-	-	7
Chip scuttle with gantry	CS4/G	645	450	600	265	17	1	4	230	-	-	-	-	7
Fryer - counter-top	DF33	335	300	600	265	13	3	13	230	-	-	-	-	6
Fryer - counter-top	DF36	335	300	600	265	14	6	26	230	13	13	-	400	6
Fryer - counter-top	DF39	335	300	600	265	15	9	39	230	13	13	13	400	6
Fryer - counter-top	DF46	335	450	600	265	19	6	26	230	13	13	-	400	6
Fryer - counter-top	DF49	335	450	600	265	19	9	39	230	13	13	13	400	6
Fryer - counter-top	DF66	335	600	600	265	24	2 x 3	2 x 13	230	-	-	-	-	6
Fryer - counter-top	DF66/ST	335	600	600	265	22	6	26	230	13	13	-	400	6
Fryer - counter-top	DF612	335	600	600	265	25	2 x 6	2 x 26	230	2 x 13	2 x 13	-	400	6
Fryer - counter-top	DF618	335	600	600	265	27	2 x 9	2 x 39	230	2 x 13	2 x 13	2 x 13	400	6
Fryer - floor-standing	J12	970-990	600	600	900-920	44	2 x 6	2 x 26	230	2 x 13	2 x 13	-	400	7
Fryer - floor-standing	J18	970-990	600	600	900-920	45	2 x 9	N/A	N/A	2 x 13	2 x 13	2 x 13	400	7
Fryer - floor-standing	J6	970-990	300	600	900-920	26	6	26	230	13	13	-	400	7
Fryer - floor-standing	J9	970-990	300	600	900-920	26	9	39	230	13	13	13	400	7
Griddle	GS3	330	300	600	265	20	2	9	230	-	-	-	-	10
Griddle	GS4	330	450	600	265	30	2.7	12	230	-	-	-	-	10
Griddle	GS6	330	600	600	265	39	3	13	230	-	-	-	-	10
Griddle	GS6S	330	600	600	265	39	4.5	20	230	-	-	-	-	10
Griddle	GS6T	330	600	600	265	39	4	18	230	9	9	-	400	10
Griddle	GS7	330	750	600	265	49	6	27	230	13	13	-	400	10
Griddle	GS6/TR	330	600	600	265	39	4	18	230	9	9	-	400	11
Griddle	GS7/R	330	750	600	265	49	6	27	230	13	13	-	400	10
Griddle	GS6/TFR	330	600	600	265	39	4	18	230	9	9	-	400	11
Griddle	GS9	330	900	600	265	60	8.6	38	230	12	12	14	400	11
Griddle - chrome	GS3C	330	300	600	265	20	2	9	230	-	-	-	-	11
Griddle - chrome	GS4C	330	450	600	265	30	2.7	12	230	-	-	-	-	10
Griddle - chrome	GS6C	330	600	600	265	39	3	13	230	-	-	-	-	11
Griddle - chrome	GS6C/T	330	600	600	265	39	4	18	230	9	9	-	400	10
Griddle - chrome	GS7C	330	750	600	265	49	6	27	230	13	13	-	400	10
Oven	V6	650-670	600	600	N/A	46	3	13	230	-	-	-	-	17
Oven	V6/D	650-670	600	600	N/A	47	3	13	230	-	-	-	-	17
Oven	V6/F	650-670	600	600	N/A	46	3	13	230	-	-	-	-	17
Oven	V6/FD	650-670	600	600	N/A	47	3	13	230	-	-	-	-	17
Oven	V7	650-670	750	600	N/A	53	3	13	230	-	-	-	-	17
Oven	V7/A	650-670	750	600	N/A	53	4	17	230	-	-	-	-	17
Pasta boiler	PB33	335	300	600	265	13	3	13	230	-	-	-	-	18
Pasta boiler	PB66	335	600	600	265	24	2 x 3	2 x 13	230	-	-	-	-	18
Range - six plate with rear castors	ESLR9C	925	900	670	900	95	16.5	N/A	N/A	26	26	14	400	16
Salamander	GR3	310	600	350	N/A	17	3	13	230	-	-	-	-	15
Salamander - adjustable	AS3	500	600	550	N/A	45	2.8	13	230	-	-	-	-	15
Salamander - adjustable	AS4	500	600	550	N/A	45	4.5	20	230	-	-	-	-	15

Key ■ Electric ■ Gas ■ Ambient

*Height measurements include legs/feet

Technical Specifications - Gas Models

Description	Model	Height* (mm)	Width (mm)	Depth (mm)	Hob height* (mm)	Weight (kg)	Power		Page No.
							kW	Btu/hr	
Boiling top	HT3/N	305	300	600	265	12	7.4	25,200	19
Boiling top	HT3/P	305	300	600	265	12	5.6	19,200	19
Boiling top	HT6/N	305	600	600	265	22	14.8	50,400	19
Boiling top	HT6/P	305	600	600	265	22	11.2	38,400	19
Boiling top	HT9/N	305	900	600	265	32	22.2	75,600	19
Boiling top	HT9/P	305	900	600	265	32	16.8	57,600	19
Chargrill	CG4/N	415	450	600	265	27	14.3	48,800	14
Chargrill	CG4/P	415	450	600	265	27	14.5	49,500	14