FALCON 350 ELECTRIC BOILING TOPS





KEY FEATURES

- Compact, medium duty counter unit Space-saving
- Choice of 2 or 4 hotplate model - to suit your requirements
- Safe, practical operation
 - control by six heat rotary switch with econoguard feature

MODELS and ACCESSORIES

E350/32 - Two hotplate boiling table **E350/33** - Four hotplate boiling table

no accessories

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

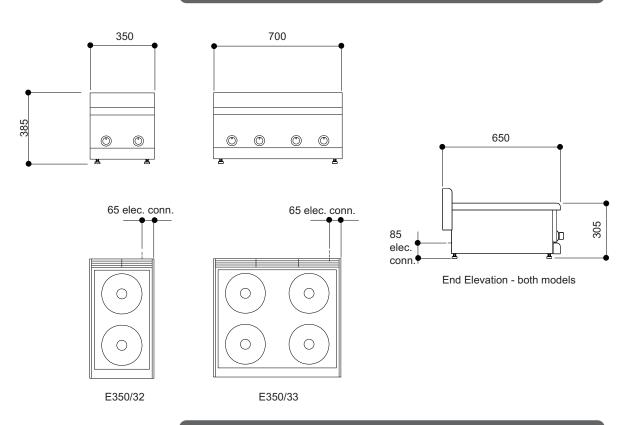


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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	E350/32	E350/33
Electrical rating (<i>kW</i>)	3.84	7.68
Electrical supply voltage	230 - 240V~	400 - 415V 3N~ / 230V~
Required electrical supply 230 - 240V (amps)	100	
Required electrical supply 400 - 415V 3N~ (amps)	40	
Electrical current split (amps)	L1: 16.34	L1: 16.34 / L2: 8.17 / L3: 8.17
Hotplate rating (kW)	2 x 2	4 x 2
Weight (kg)	23	38
Packed weight <i>(kg)</i>	30	46