



HOT PLATE

ACTIVE HOT PLATE

- Our most popular hotplate, used in bakeries and supermarkets throughout the UK.
- Provides an evenly heated, smooth surface for the production of scones and pancakes.
- Digital elements enable rapid and even adjustment of temperature over the entire surface.
- The 4' chrome plated scone plate features stainless steel front and back guard rails and is mounted on a stainless steel tubular frame at an optimum working height.
- Rubber castors fitted to rear legs permit easy changes of position while the plate remains stable.
- The hygienic and hard-wearing surface concentrates heat distribution at surface level and leads to an impressively fast heat up and recovery time and a 20% more efficient energy rating compared to mild steel.
- Enhanced operator comfort as the chrome skin reduces heat loss from the plate.



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| Top-plate : Chrome plated mild steel. | Dimensions |
| Outer casing : Stainless steel. | 1220 x 880 x 850 mm with stainless steel cover plate. |
| Support frame : Stainless steel tube with rear castors. | Baking Surface |
| Guard rails : Stainless steel tube (front and rear). | High 1220 x 760 mm |
| Control box : Stainless steel. | Electrical Loading |
| Digital Thermostatic : Control, mains lamp and on-off button. | 9 kW. 3 Phase & Neutral |
| Supply cable : 2 metres of sylflex cable. | |
| Extra : Lift-off stainless steel top-cover - protects polished baking surface whilst providing useful working surface. | |