

## Technical data sheet for **ELECTRIC COOKTOPS 900mm**

E516D-B, E516D-CB, E516D-LS, E516D-RB,  
E516C-B, E516C-CB, E516C-LS, E516C-RB,  
E516B-B, E516B-CB, E516B-LS, E516B-RB,  
E516A-B, E516A-CB, E516A-LS, E516A-RB

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional hot plate elements
- 300mm, 600mm and 600mm griddle plate options
- 3 models of base unit
- 1 model of refrigerated base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E516D-LS

### Overall Construction

#### Cooktop

- Welded hob with 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- 2.4kW open radiant elements in heavy-duty welded element frames
- Stainless steel spill trays
- Hot plate elements with machine finished 8mm steel plate (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side or centre to order.

#### 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

#### Cabinet Base (supplied as -CB model)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear

#### Leg Stand (supplied as -LS model)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design

### Refrigerated Base (supplied as -RB model)

- Self contained suite matched modular base
- Ventilated system with R134a 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

#### Cooktop

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Radiant elements with energy regulator controls
- Hot plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each griddle control
- Power indicator light for each element control

#### 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 vitreous enamelled element module and hob spill trays
- Lift up element and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

# Technical data sheet for ELECTRIC COOKTOPS 900mm

## Specifications

### Cooktop

2.4 kW Open Radiant elements  
2.0 kW Hot Plate elements  
3.4 kW Griddle elements  
(per 300mm griddle section)

### Griddle Plate

300mm Griddle cooking surface  
292mm x 475mm, 1387cm<sup>2</sup>  
600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>  
900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### Electrical requirements

#### E516D

14.4 kW, 400-415Vac, 50/60hz, 3P+N+E, 20A/phase

#### E516C

13 kW, 400-415Vac, 50/60hz, 3P+N+E,  
20A/phase max

#### E516B

11.6 kW, 400-415Vac, 50/60hz, 3P+N+E,  
20A/phase max

#### E516A

10.2 kW, 400-415Vac, 50/60hz, 3P+N+E,  
15A/phase max

### Refrigerated Base

#### Type

Ventilated system

#### Refrigerant

R134a (160grams)

#### Climate classification

T – tropical

#### Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E  
3 pin plug 10A cordset fitted

### Dimensions

#### Bench models

Width 900mm  
Depth 812mm  
Height 315mm  
Incl. splashback 485mm

#### All models (excluding Bench model)

Width 900mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

### Nett weight

Bench and Leg Stand models  
90kg

Cabinet Base and Refrigerated Base models  
130kg

### Packing data

Bench and Leg Stand models  
0.55m<sup>3</sup>, 135kg  
Width 945mm  
Depth 870mm  
Height 665mm

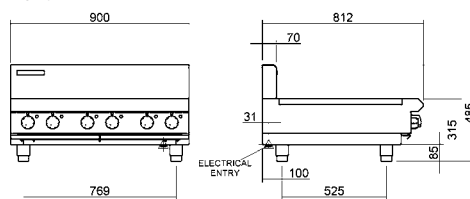
#### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 195kg  
Width 945mm  
Depth 870mm  
Height 1255mm

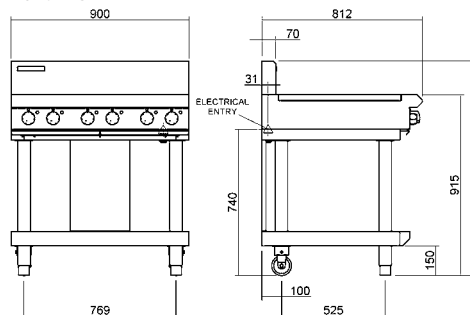
### Options

Adjustable feet at rear  
Hot plate elements  
(replace individual open radiant elements)  
Ribbed griddle plates

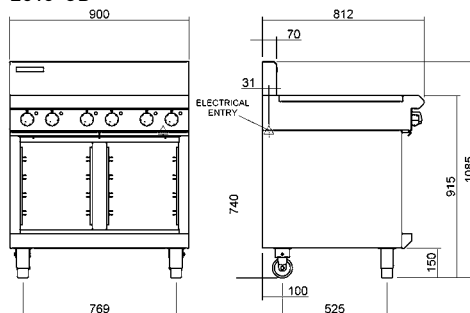
E516-B



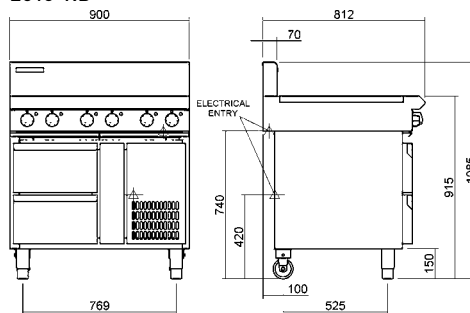
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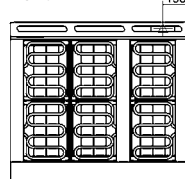
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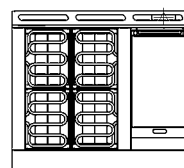
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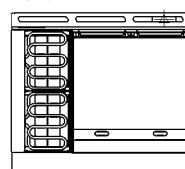
E516D



E516C



E516B



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