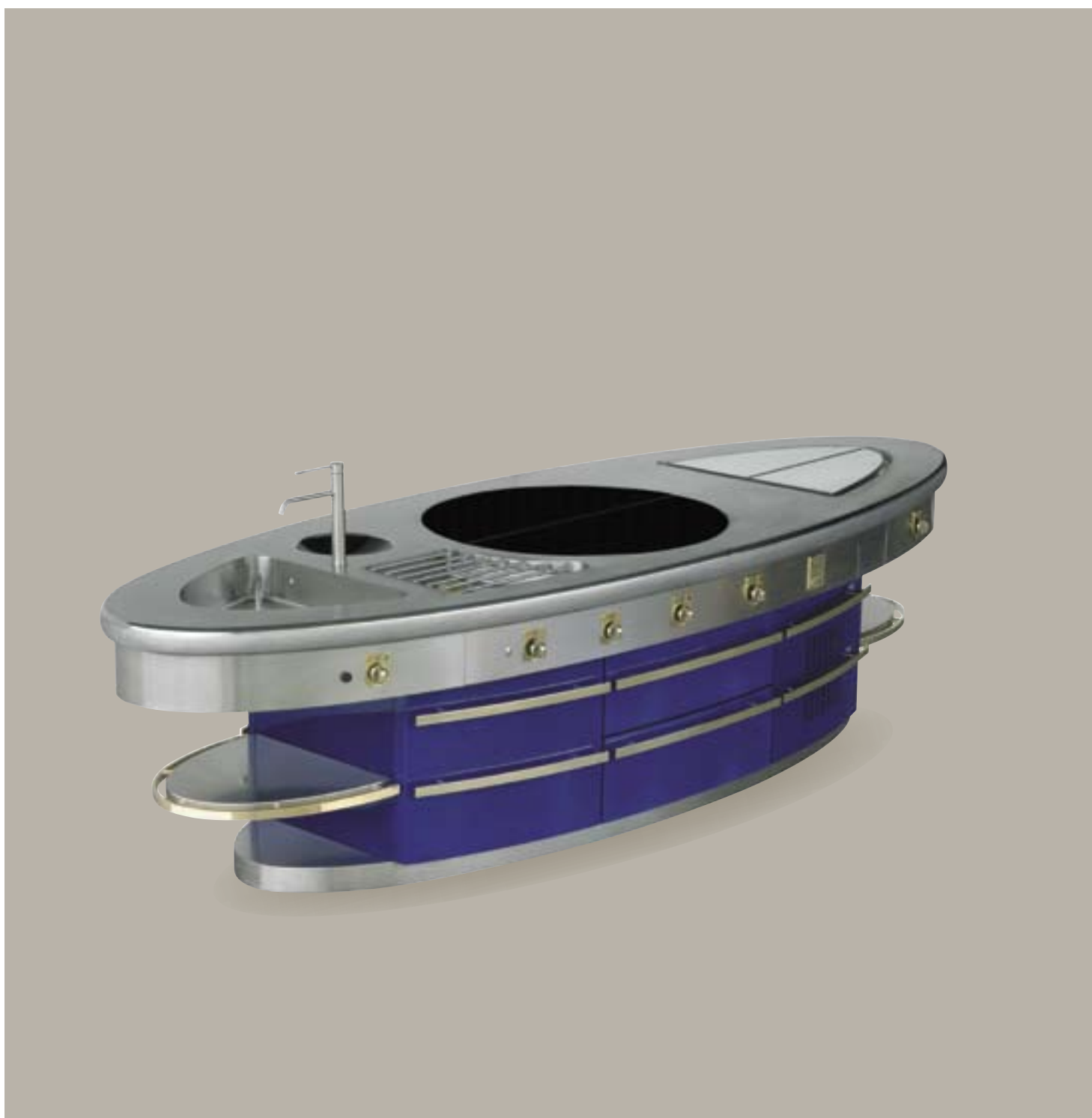




France, depuis 1923

## Molteni Podium III



## Molteni Podium III



[www.molteni.com](http://www.molteni.com)

### Composition

| Description   | Size (mm) | Power (kW) |
|---|-----------|------------|
| <i>Top:</i><br>Open gas burner under stainless steel grid |           | 9,6        |
| Bain-marie GN 1/1   |           | 2,4        |
| Neutral top   |           |            |
| 4 zones induction plate                                   |           | 4 x 5,0    |
| Induction wok zone  | 310       | 5,0        |
| 2 zones chromed fry top                                   |           | 2 x 4,5    |
| <i>Base:</i><br>2 refrigerated drawers GN 1/1 - +2/+6°C   |           | 2 x 0,2    |
| 2 warming drawers for plates                              |           | 2 x 1,5    |
| Electric oven GN 2/1                                      |           | 1,5        |
| Shelves   |           |            |

### Technical characteristics

- AISI 430 stainless steel top, 30/10 - thick with finely satin-finished steel, mirror-polished edge
- AISI 304 stainless steel tubular frame
- Enamel finish (colours - blue, red, black, green, white, ivory) or stainless steel finish AISI 304
- Brass or stainless steel and chrome fittings
- Power supply V 380, 3 N

### Options

- Special enamel colour (according to feasibility)
- Enamelled elliptical hood

### Service

Number of dishes: 30 to 80  
Chef: 1  
Type of menu: traditional, simple to elaborated  
Type of cooking: long and instant (draught induced flow)

### External dimensions

W 3700 x D 1300 x H 900 mm  
Weight: 450 kg

Appliance for professional use only

