**Three models in this range cover requirements for 2-4 full size GN pans, trays or earthenware containers.
With superior European design and quality throughout, these units come in lengths of 800, 1125 and 1455mm.**

The Ceran hotplate is flush mounted into the stainless steel top for durability and ease of cleaning. Maximum operating temperature of 120^0C is adjustable and controlled via a mechanical thermostat. Careful design and placement of the heating elements gives even heat across the ceramic glass hot plate, with faster warm up and better economy.
Designed for 1/1 GN containers, this series of Ceramic Glass Hotplate is available in sizes of 800, 1125, 1455.

This quality European range will complement any buffet/kitchen environment and is the perfect companion to other units in the Emainox Range.
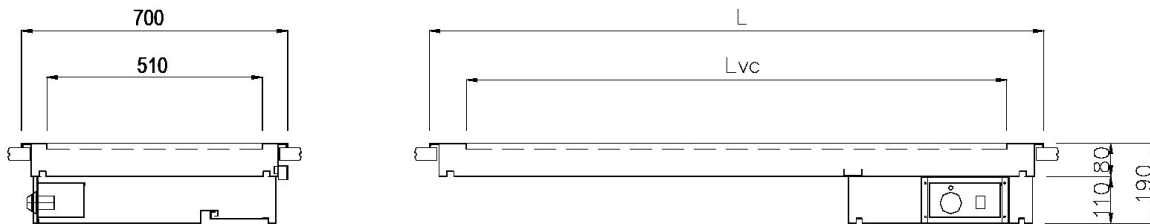
![EMAINOX PROFESSIONAL FURNISHING SYSTEMS logo]

Drop in Heated Ceramic Glass Hotplate

HEATED CERAMIC HOTPLATE				
Model		**8046428**	**8046429**	**8046430**
External dimensions [mm]				
All units 700 Depth overall	**L** = length	800	1125	1455
Top dimensions [mm]				
All glass 510 Depth	**Lvc** = length	650	960	1300
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1
Max Temperature [°C]		+120	+120	+120
Total Power [Kw]		1.2	1.8	2.4
Supply voltage (All Single Phase)		230V 50Hz 10A	230V 50Hz 10A	230V 50Hz 15A

Cutout dimensions

Gastro Norm	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	6 GN1/1
Length [mm]	775 (max 780)	1100 (max 1105)	1430 (max 1435)	1755 (max 1760)	2080 (max 2085)
Depth [mm]	675 (max 680)	675 (max 680)	675 (max 680)	675 (max 680)	675 (max 680)