



## Cooker FST

Cookers and hobs for restaurants and catering services



### 4 different models:

- FST** Fixed height, four legs
- FSTB** Worktop model
- FSTH** Hydraulically adjustable height
- FSTU** Cooker with oven space

**Cast iron 22x22cm hotplates** carefully mounted and balanced to form a **completely flat hob surface**. A large vessel can be placed over several hotplates at the same time providing full contact.

### STANDARD

- 2, 4, 6 or 8 hotplates.
- All stainless steel construction.
- Hygienic.
- Hinged 2000W hotplates.
- Removable drip pan.
- Bottom shelf.
- Easy-to-service.

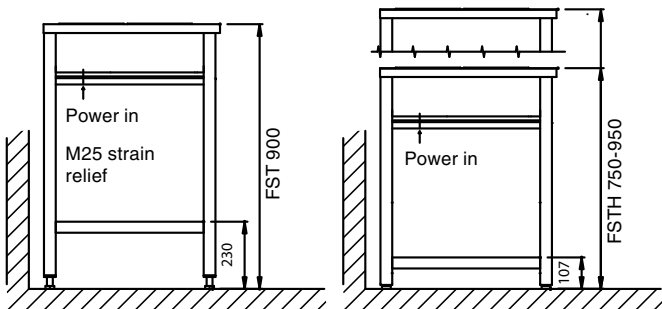
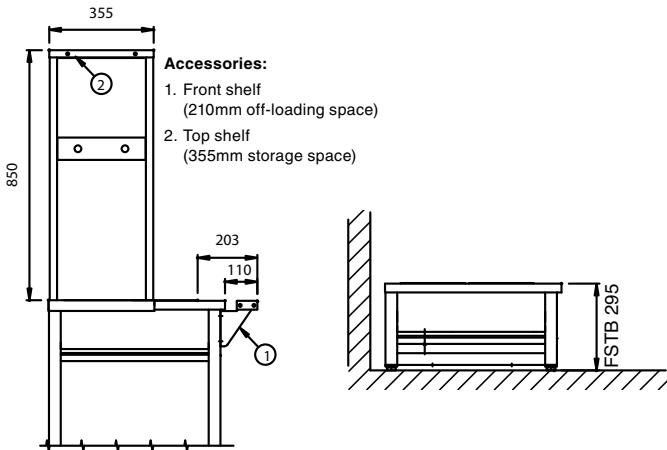
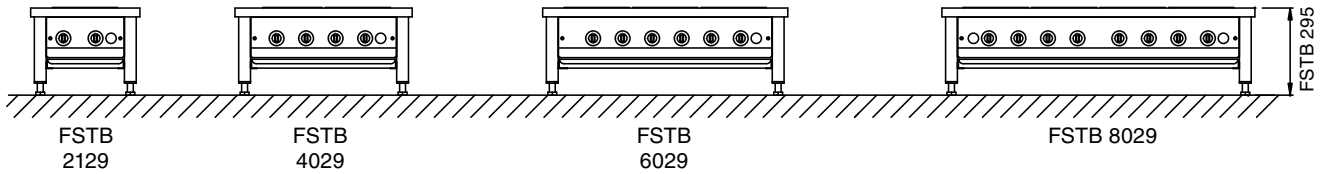
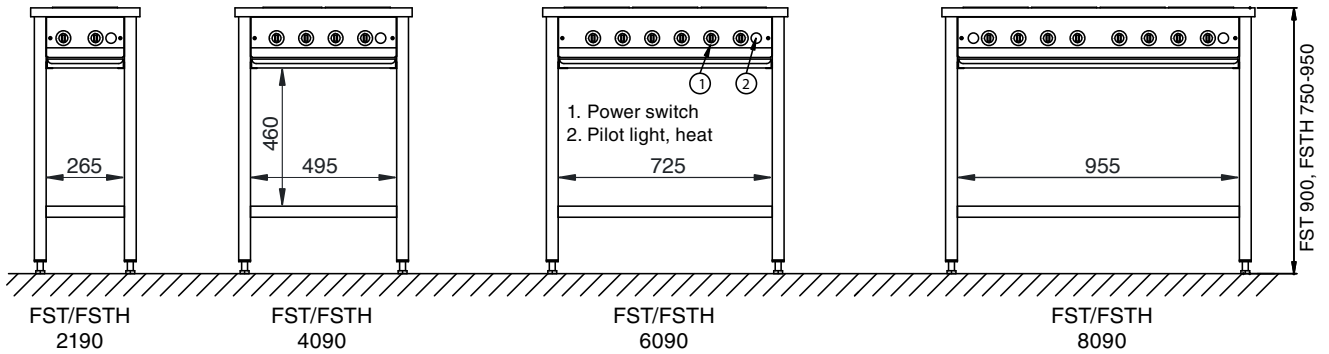
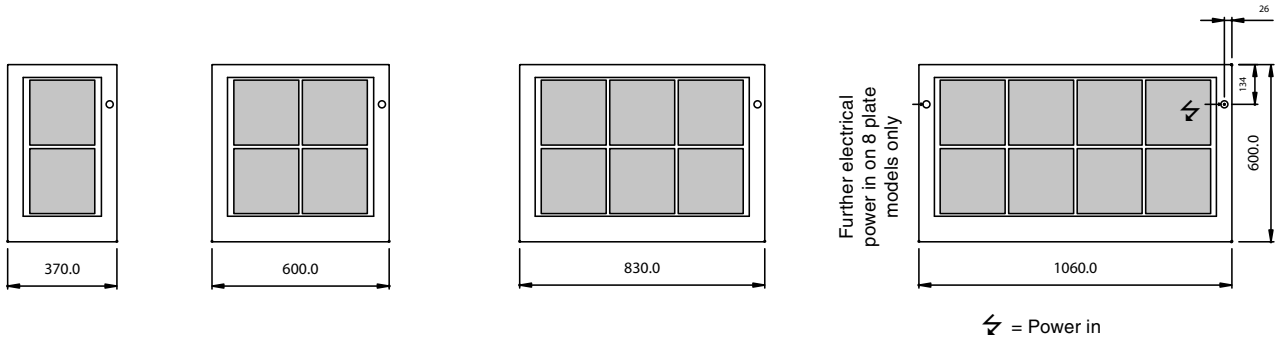
### ACCESSORIES

- FSTH model available with manual or electric height adjustment.
- Grid shelf beneath.
- Front shelf.
- Side shelf.
- Top shelf with or without an agitator.
- Cookers for marine use, 230V/400V/440V/480V.
- Fiddle rail for marine use.
- Cookers tailor made to your requirements.

*Sturdy • Quick • Reliable • Powerful • Durable*



# DIMENSIONS



## TECHNICAL SPECIFICATIONS

Model (xx29 / xx90)	# of plates	Power (kW)	Fuse (A)	Weight (kg)
FST 21xx	2	4	16	55
FST 40xx	4	8	16	70
FST 60xx	6	12	20	95
FST 80xx	8	16	2x16	130

Above specifications designed for 3-conductor 400V, 50Hz. Weight specified applies to the xx90 models.