

## Product data sheet – Electric charrill

MKN-No.:  
1221501

Cooking appliance according to DIN 18852 for application in the commercial preparation of food in the general catering industry, front cooking, free flow systems and snack bars. For cooking with contact heat, for frying of quick-fried pieces and for grilling meat and vegetables.



## Technical highlights

### Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.  
Visible surfaces with polished and satin finish, 320 grit.

### Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

### Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

### Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.  
Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

### Effective area:

Deep drawn basin completely of CNS (1.4301) (AISI 304) welded seamlessly and greaseproof. With large radii for easy cleaning.

### Installation:

Equipped for installation of a 580 mm high Counter SL lower section with removable appliance feet (150 mm high) which are adjustable in height.

### Type of energy:

Appliance completely electrically wired inside. All contactors required for operation are installed. Power supply cable with CEE plug connector.

### Special feature:

### Heating:

Heating by radiant tubular heating elements CNS/stainless steel with low surface load for long durability of the heating elements. For easy cleaning the heating elements can be completely swung out, with turning lever, locking device and swivel angle limit switch.  
Infinitely variable adjustment of the heating output via a power control switch for each heating zone respectively. Integrated appliance switch. Power contactor installed.



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Current drawings you will find here:  
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▶ spare parts database & download

### Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- grill surface with cast iron grate with Λ-grill profiles
- 2 separately adjustable heating zones
- insignificant generation of smoke as the grids cover the heating elements
- pan can be filled with water for easy cleaning
- welded drain valve DN 20 at the front – with key confirmation for safe discharge
- mains connection cable with 5-channel CEE plug 16 A

### Technical data

Dimensions (LxWxH*) (mm):	500 x 700 x 270
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	380 x 470 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,0
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	21
Gross weight <sup>3</sup> (kg):	29
Heat emission latent (W):	1225
Heat emission sensitive (W):	5600
Type of protection:	IPX4

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- CEE socket 16 A

### Option / accessories

MKN-Artikelnr: Beschreibung:


<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request

