

Frying Pan: Beha 4210 / 4218

Design/Construction

Beha's traditional frying pans in the 42 series have a frying area of 60x70 cm. Energy controller and electrical tilting as a standard. All exterior panels, lid and switch panel are made of stainless steel AISI 304 (18/8). The pan is made of high quality hot rolled steel to obtain excellent heat distribution. Standard depth is 10 cm, but the pan can optionally be delivered with 18 cm depth.

Use

The control panel is mounted on the side to obtain maximum safety for the user during operation. Regular use of vegetable oil on the frying pan will keep it in good shape for many years. It is recommended to have a well in the front of the frying pan



Power supply

Voltage: 230/400/440V/480V-3phase
Other voltages on request

Options:

18 cm height (4218)

Capacity

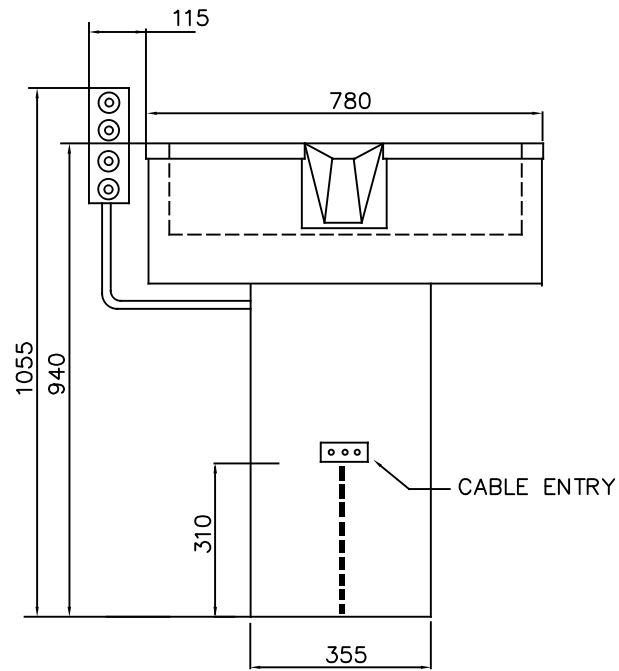
Frying area 600 x 700 mm

- EASY CLEANING
- HIGH CAPACITY
- SUPERB RESULTS
- RECYCLABLE

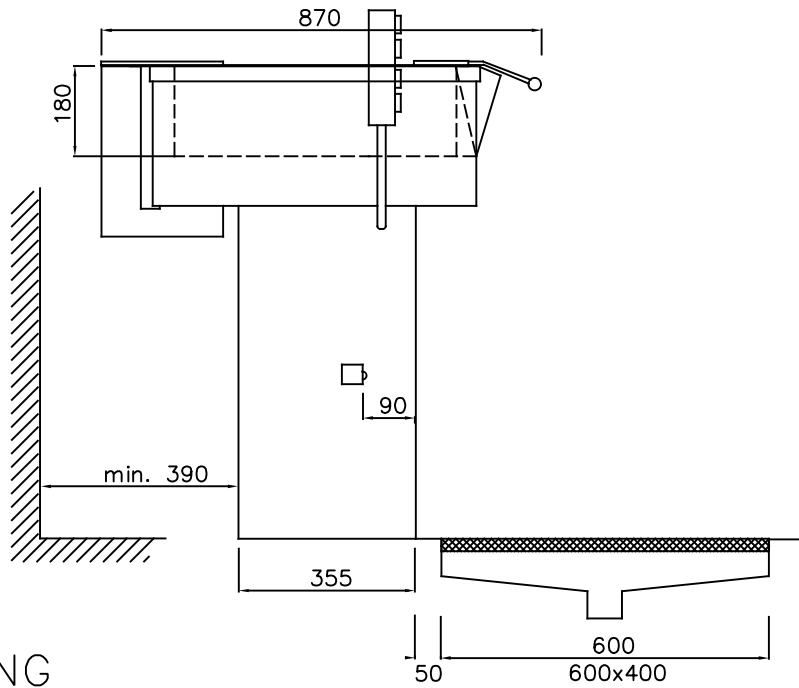


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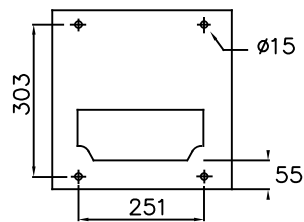
FRONT VIEW



LEFT VIEW



TOP VIEW – FLOOR FASTENING



www.beha-hedo.com

Voltage	Rated Power	Fuse	Weight
440/3/60	10 kW	20A	130 kg



TECHNICAL
SPECIFICATION

FRYING PAN
BEHA 4218

Date: 2016.10.19

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