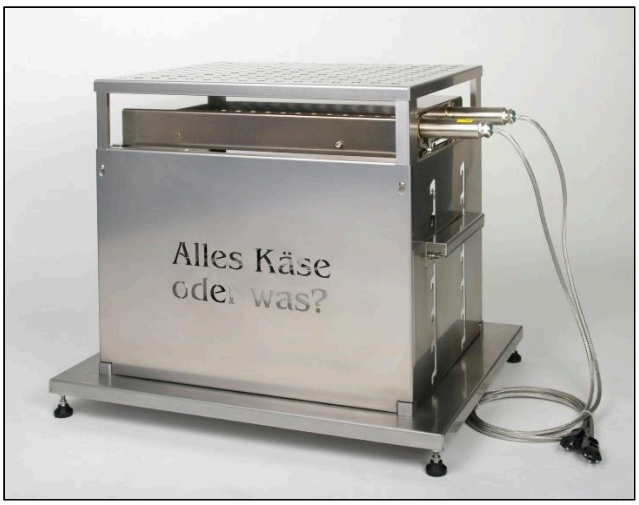


Top-class professional raclette oven

Gas and electric versions





Your benefits at a glance

- approx. 360 raclette portions per hour. Ideal for catering, large events, club events, markets, etc.
- 2 stainless steel gas burners (2 × 4 kW) with flame failure device, or electric module 2× (2200 W, 230 VAC, 10 A)
- Gas installation built and tested by a gas specialist **(incl. sticker and inspection certificate)**
- Our oven is type-examined. TÜV SÜD EU type examination certificate no. C5A 113110 0001 Rev.00
- Incl. CE declaration of conformity
- Can be converted from gas to electric or vice versa at any time. Details in the shop
- No sticking thanks to the Teflon coating
- Easy costing, as portions are always the same size and the melting time is always the same
- Good value
- Direct from the manufacturer
- Swiss product (made in 8854 Siebnen)
- Made entirely of stainless steel
- Toast bread or preheat plates at the same time
- Easy to clean
- Simple height adjustment without screws
- Levelling feet with non-slip pads ensure a firm stand, even on uneven surfaces
- Detailed, illustrated operating instructions in English (German, French and Italian also available)
- Expandable with various options (drawer insert for potatoes, bread, accessories...), additional pans, etc.
- Design the front with your own lettering, e.g. web address, phone number, slogan, etc.



Choose from our 5 product versions:

STANDARD-Line:	Oven with 12 Teflon-coated pans, *
STANDARD-Line Electric:	Oven with 12 Teflon-coated pans, *
COMFORT-Line:	Oven with 12 Teflon-coated pans, drawer for potatoes, second pan rack, *
COMFORT-Line Electric:	Oven with 12 Teflon-coated pans, drawer for potatoes, second pan rack, *
POWER-Line Electric:	Oven with additional heating module, 12 Teflon-coated pans, *

* Accessories as described in the online shop at www.raclette-schweiz.ch

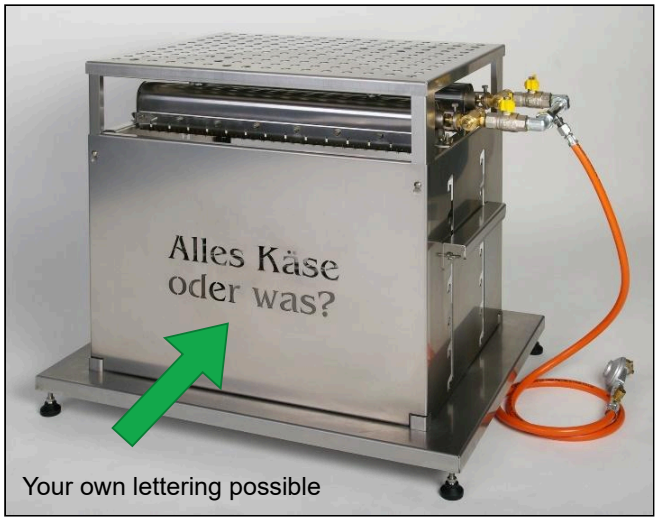
Entirely individual

Design your raclette oven (front panel) just as you wish.

Examples:

- Company name and phone number
- Web address
- E-mail address
- etc.

Price on request



Your own lettering possible

Energy systems

With our separately available modules you can convert the raclette oven from gas to electric or vice versa in next to no time. 1 oven = 2 energy systems = full flexibility
With the additional heating module you can serve raclette even faster.


Gas module 2 × 4 kW


Electric module 2 × 230 VAC, 2 × 2.2 kW


Additional electric module 1 × 230 VAC, 1 × 2.2 kW



Scope of delivery:

- Raclette oven with base plate
- Plate for toasting bread / plate warmer
- Raclette pans with or without Teflon coating, depending on the version chosen
- Scraper
- Cheese slicer
- Operating instructions in the respective national language
- Further languages available for download





Only the prices in the online shop apply!

Options, details and prices can be found at www.raclette-schweiz.ch
Errors and changes excepted.



ENJOY YOUR MEAL!