

Avantco CER-200 Dual Solid French-Style Burner Countertop Electric Range - 208/240V, 2260/3600W

Item #177CER200



Technical Data

Width	15 Inches
Depth	25 Inches
Height	11 1/4 Inches
Burner Diameter	9 Inches
Maximum Pan Diameter	9 Inches
Amps	10.87/15 Amps
Voltage	208/240 Volts
Wattage	2260/3600 Watts
Burner Style	French
Control Type	Infinite

Features

- Features dual 9" round french-style cast iron element plates
- Independent infinite controls allow for a maximum plate temperature of 800 degrees Fahrenheit
- Reaches 650 degrees Fahrenheit quickly
- Stainless steel housing with bullet feet that adjust from 3 1/2" to 5" high
- 208/240V, 2260/3600W

Certifications





Technical Data

Installation Type	Countertop
Number of Burners	2 Burners
Plug Type	NEMA 6-20P
Power Type	Electric
Stovetop Weight Capacity	66 lb. per Burner

Notes & Details

Great for on-demand omelet stations or for kitchens with limited space, the Avantco CER-200 dual solid french-style burner countertop electric range provides the convenience of a traditional range in a mere 15" x 25" footprint. Its sealed design makes it less prone to damage from food spillage than a traditional coil top burner and is easier to clean.

This range features dual french-style element plates that are 9" in diameter and made of cast iron for superior heating. Despite the burner size, the unit can safely accommodate a 40 qt. stockpot (sold separately), while still leaving one burner open for another task. Each burner boasts a 66 lb. weight capacity and are recommended for use with pots with 9" external diameter. Each element heats up to an impressive 800 degrees Fahrenheit and includes its own infinite control. Infinite controls allow for easy adjustments, and because the controls are independent, one element can be set at a higher temperature for braising beef while the other is set at a lower temperature to fry an egg. However they need to be set to suit your application, the elements heat evenly and reach 650 degrees Fahrenheit quickly!

This powerful countertop range features a durable stainless steel housing to allow it to provide years of service in high-volume settings. The control knobs are also stainless steel, making them capable of withstanding regular adjustments. Because your space is unique and your venue might change, the unit's bullet feet are adjustable in height from 3 1/2" to 5". Not only does this help make the range steady on a variety of surfaces, it helps accommodate the staff member using the range. Plus, the rounded bull-nose front is attractive and easy to clean at the end of meal-service. Use it with other Avantco electric equipment (sold separately) to create a sleek cooking station!

Whether used as an addition to a cramped kitchen for sauce pans or on the breakfast buffet for scrambled eggs, this electric range offers reliable performance without the cost and space of a standard range. It requires a 208/240V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.