

Buffet System Cooktop MBC-3500G

- Allows precise use of RFID holding along with the ability to have an active cooking station in one unit (Cook & Hold).
- Utilises sleek look and operation of capacitive touch controls and a LCD screen.
- No wasted energy or fire hazard.
- Helps in achieving HACCP regulations.
- Timer allows you to set the Buffet/CookTop to operate for a specific length of time.
- Lock button will prevent someone from adjusting the temperature, especially important when trying to hold food at specific temperatures.
- SmarTag (RFID) allow for precise temperature control above the glass by reading an RTD imbedded in or attached (Magneeto) to the Chafing dish.
- Options menu will allow you to adjust your tracking temperatures between the water bath and actual insert.
- SmartTemp (under glass temperature) allows for the ability to cook by temperature, but with less accuracy.
- Cook mode allows for live action cooking on the buffet line regardless of temperature.
- Self diagnostics are easier to understand due to Large LCD.
- Unit is a drop in configuration; however there are feet on the bottom of all units that will allow for portable operation.



Model Number	MBC-3500G
Power requirements	240 V, 1 PH
Power consumption	3500 W (at max. setting)
BTU comparison	31,000 BTU
Voltage	200 - 240 V
Amperage	17 amps (at max. setting)
Temperature range	30 - 260°C
Dimensions (mm)	525 x 410 x 94.9H
Weight	9.1 kg