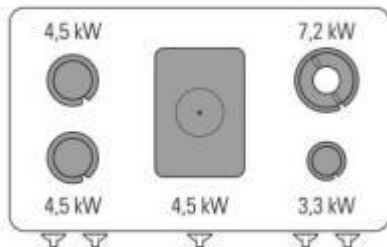


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4-BURNER GAS COOKER WITH CAST IRON GRID AND HEATING PLATE ON GN2/1 GAS STATIC OVEN WITH 1 GRID



- Solid top cook top (40 cm) and 2 modules with 2 open burners (40 cm) on a GN 2/1 gas static oven.
- Non-deformable cast iron plate (1 cm thick).
- Cast iron central burner (4.5 kW) to reach a temperature of 400°C at the plate centre, with pilot burner and safety thermocouple.
- Valved gas cock.
- Gas boiling top with single-ring cast iron burners (3.3 and 4.5 kW) and double-ring burners (7.2 kW); ignition of the main burners through a pilot burner equipped with a safety thermocouple and enamelled cast iron pan support grids to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 2/1 GAS STATIC OVEN

>> AISI 304 stainless steel oven door.

>> Stainless steel cooking chamber and long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Equipped with thermostatic valve, 150-290°C regulation

>> Fitted with thermostatic valve, 150-290°C adjustment.

>> Pilot burner ignition with a thermocouple through a piezoelectric device.

>> Stainless steel removable side tray racks.

>> 1 grid included.

• AISI 304 stainless steel worktop and Scotch Brite finish with internal side-by-side joining system.

• AISI 304 stainless steel control panel and side panels.

• Technical compartment to facilitate connection to the gas network.

• The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.

• The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

TECHNICAL DATA

TOTAL POWER	31 kW	GAS POWER	31 kW
OVEN POWER	7 kW	OPEN BURNER POWER	1x7,2+1x3,3+2x4,5 n°- kW
BOILING TOP POWER	24 kW	GAS PLATE POWER	1x4,5 n°- kW
TRAY CAPACITY	n° 4xGN2/1	NATURAL GAS CONSUMPTION	3,27 m³/h
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	30,9x55,4 cm	CABINET DIMENSIONS	33x57,4x39,5 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 4 + 1 (plate)
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	150÷290 °C
BOILING PAN SUPPORT	RAAF enamelled cast iron	OVEN TYPE	Static
PLATE TYPE	Cast iron	CE GAS CERTIFICATE NUMBER	CE-0085B00091
ELECTRICAL CONNECTION HEIGHT (H)	0 mm	ELECTRICAL CONNECTION HEIGHT (X)	1050 mm
ELECTRICAL CONNECTION HEIGHT (Y)	-580 mm	GAS CONNECTION DIAMETER	3/4"G EN10226-1
GAS CONNECTION HEIGHT (H)	0 mm	GAS CONNECTION HEIGHT (X)	1166 mm
GAS CONNECTION HEIGHT (Y)	-412 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	IPX RATING	4
WIDTH	120 cm	DEPTH	70 cm
HEIGHT	90 cm	PACKAGE WIDTH	125,0 cm
PACKAGE DEPTH	82,0 cm	PACKAGE HEIGHT	115 cm
NET WEIGHT	170,1 kg	GROSS WEIGHT	193 kg
VOLUME	1,17 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	2.44 m³/h	LATENT HEAT RELEASE	3720.0 W
SENSIBLE HEAT RELEASE	9300.0 W	STEAM RELEASE	5456.0 g/h

ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
619012	GN2/1 INOX TRAY
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

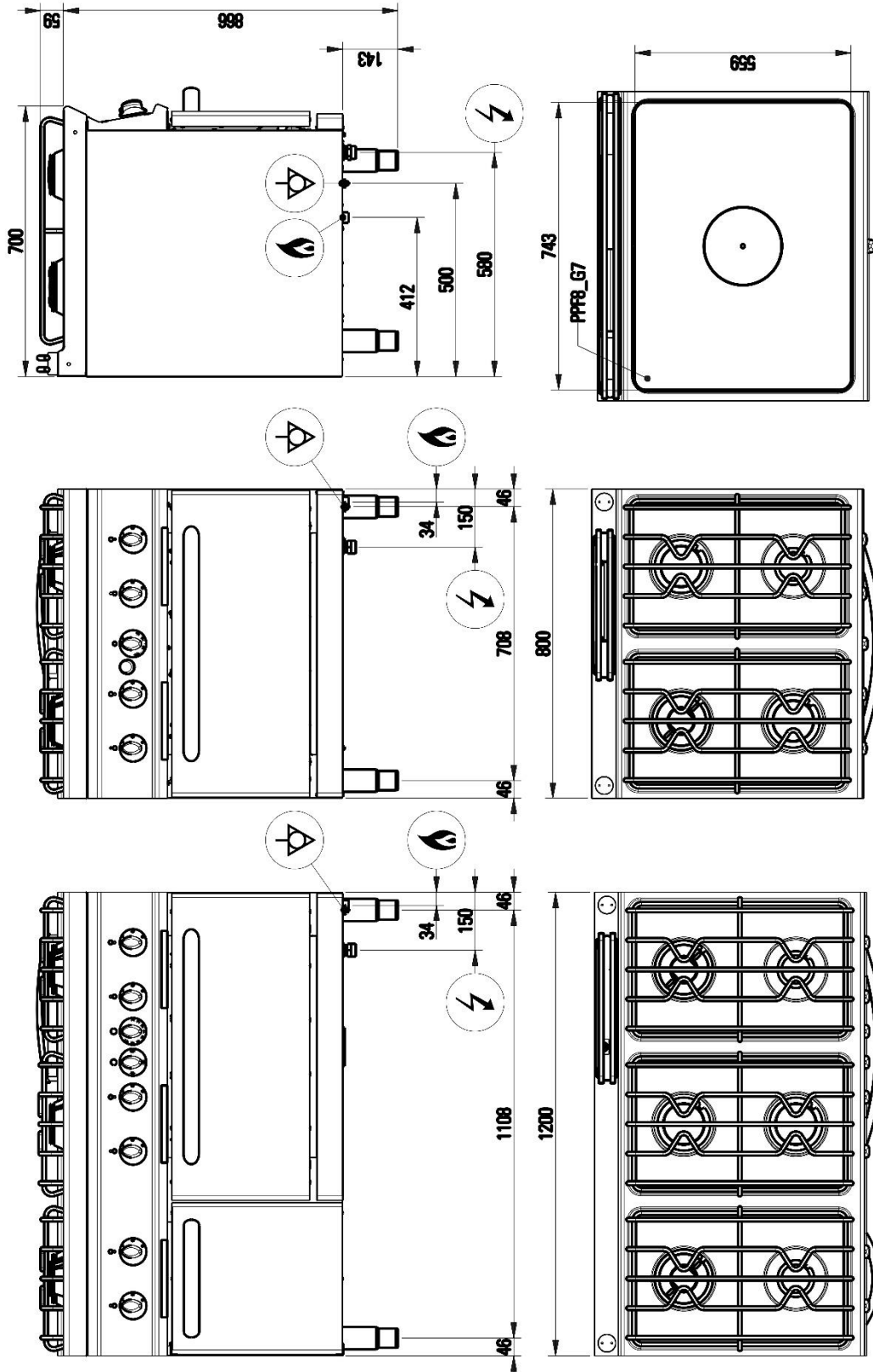


Fig.1 | Abb.1 | pnc.1 - 5415.647.00