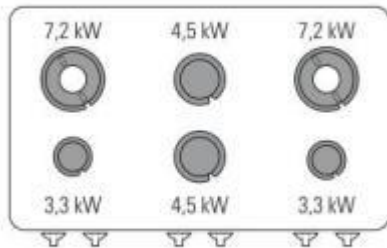


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6-BURNER GAS COOKER WITH CAST IRON GRIDS ON FULL-SIZE GAS OVEN (92.5X63X40 CM) WITH ELECTRIC GRILL AND 1 GRID - NOT TO BE INSTALLED ON PLINTH



- 6-burner gas cooker on a FULL-SIZE gas static oven (H40 92.5x63x40 cm) with ELECTRIC GRILL.
- High-efficiency cast iron burners and flame spreaders with a single ring (3.3 and 4.5 kW) and double ring (7.2 kW).
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Main burner ignition via pilot burner with safety thermocouple.
- Valved gas cock.
- Setup for installing a water tap.
- Enamelled cast iron pan support grid to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> FULL-SIZE GAS STATIC OVEN (H40 92.5x63x40 cm) WITH ELECTRIC GRILL.

>> AISI 304 stainless steel oven door.

>> Stainless steel cooking chamber with 2 removable pickled steel bottoms (3 mm thick).

>> Long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Chrome-plated steel tubular burner.

>> 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	37 + 3 kW	GAS POWER	37 kW
ELECTRIC POWER	3 kW	FREQUENCY	50/60 Hz
VOLTAGE	230 ~ V	OVEN POWER	7 + 3(grill) kW
OPEN BURNER POWER	2x7,2+2x3,3+2x4,5 n°- kW	BOILING TOP POWER	30 kW
TRAY CAPACITY	n° 4x(883x603)	NATURAL GAS CONSUMPTION	3,91 m³/h
COOKING CHAMBER DIMENSIONS	92,5x63x40 cm	OVEN DIMENSIONS	Full size H. 40 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	150÷290 °C
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²	BOILING PAN SUPPORT	RAAF enamelled cast iron
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Static
CE GAS CERTIFICATE NUMBER	CE-0085BO0091	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	112,0 cm	NET WEIGHT	168 kg
GROSS WEIGHT	188 kg	VOLUME	01,1500 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	2.92 m³/h
LATENT HEAT RELEASE	4440.0 W	SENSIBLE HEAT RELEASE	11100.0 W
STEAM RELEASE	6512.0 g/h		

ACCESSORIES

220595	EXTRA FULL-SIZE OVEN GRID (88X62CM)
399516	ADJUSTABLE WATER TAP
619013	FULL SIZE INOX TRAY
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

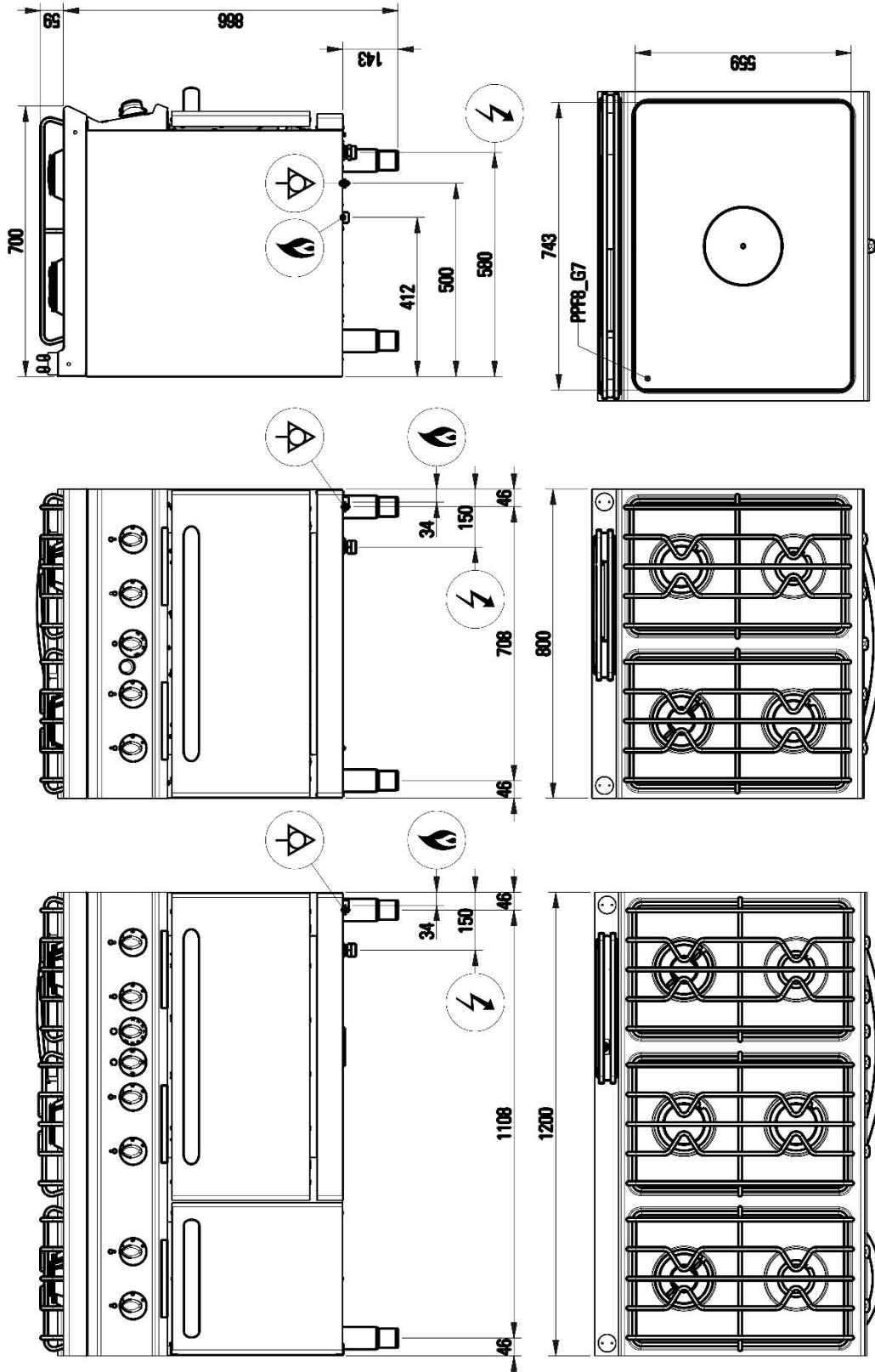


Fig.1 | Abb.1 | pnc.1 - 5415.647.00