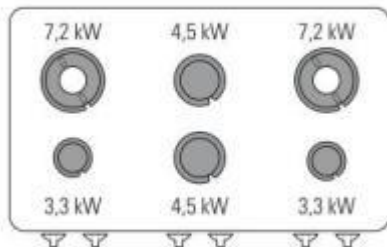


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6 BURNERS GAS BOILING TOP WITH CAST IRONGRIDS ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID



- 6-burner gas cooker on a GN 2/1 electric static oven (80 cm) and a cabinet with a door (40 cm).
- 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).

>> GN 2/1 ELECTRIC 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.

>> Heating through upper and lower heating elements that can be activated together or separately.

>> Thermostatic control 60-270°C.

>> 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	30 + 5,3 kW	GAS POWER	30 kW
ELECTRIC POWER	5,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5,3 kW
OPEN BURNER POWER	2x3,3+2x4,5+2x7,2 n°- kW	BOILING TOP POWER	30 kW
TRAY CAPACITY	n° 4xGN2/1	NATURAL GAS CONSUMPTION	3,17 m³/h
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
CABINET DIMENSIONS	33x57,4x39,5 cm	GUIDES	n° 4
NUMBER OF BURNERS	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	60÷270 °C	MINIMUM POWER CABLE CROSS-SECTION	5 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 (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	126 cm
PACKAGE DEPTH	81 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	155 kg	GROSS WEIGHT	173 kg
VOLUME	1,15 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	2.36 m³/h	LATENT HEAT RELEASE	3600.0 W
SENSIBLE HEAT RELEASE	9000.0 W	STEAM RELEASE	5280.0 g/h

ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
399516	ADJUSTABLE WATER TAP
619012	GN2/1 INOX TRAY
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

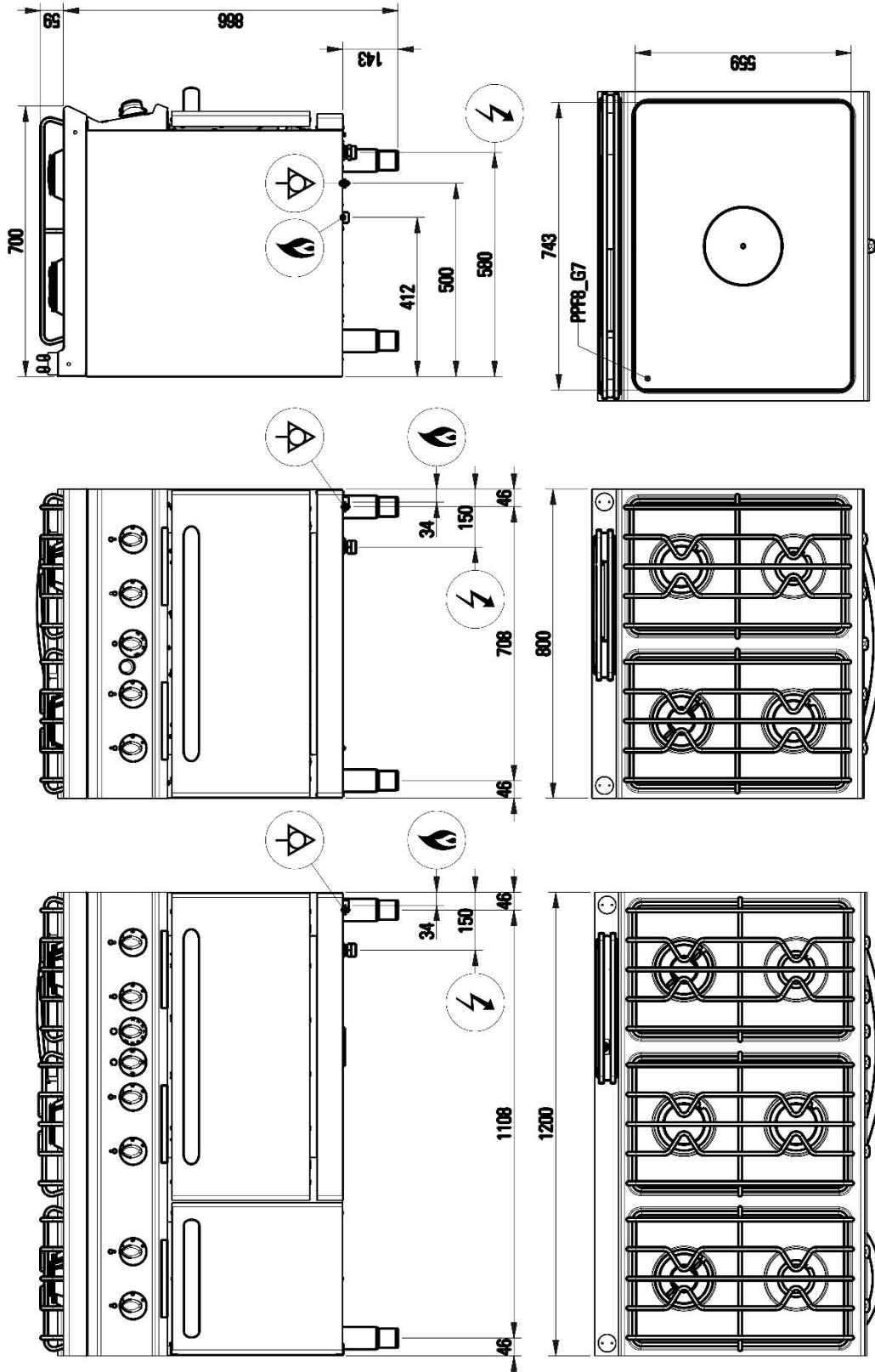


Fig.1 | Abb.1 | pnc.1 - 5415.647.00