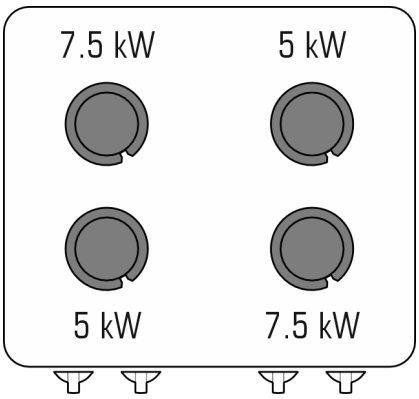
713206

4-burner hermetic gas cooker with cast iron grids on GN2/1 gas static oven with 1 grid



- 4-burner gas cooker on a GN 2/1 gas static oven (80 cm).
- High-efficiency hermetic burners, cast-iron base and brass flame spreader with power 5 kW and 7,5 kW
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Main burner ignition via always-on 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 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.

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TECHNICAL DATA

TOTAL POWER	32 kW	GAS POWER	32 kW
OVEN POWER	7 kW	OPEN BURNER POWER	2X5 + 2X7,5 n°- kW
BOILING TOP POWER	25 kW	TRAY CAPACITY	n° 4XGN2/1
NATURAL GAS CONSUMPTION	3,38 m³/h	COOKING CHAMBER DIMENSIONS	57,5X65X30 cm
OVEN DIMENSIONS	GN2/1	GUIDES	n° 4
NUMBER OF BURNERS	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	150÷290 °C	BOILING PAN SUPPORT	RAAF ENAMELLED CAST IRON
OVEN TYPE	STATIC	CE GAS CERTIFICATE NUMBER	CE-0085BO0091
GAS CONNECTION DIAMETER	3/4"G EN10226-1	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	WIDTH	80 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	86 cm	PACKAGE DEPTH	80 cm
PACKAGE HEIGHT	113 cm	NET WEIGHT	108 kg
GROSS WEIGHT	131 kg	VOLUME	0,78 m³

ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
319068	HERMETIC FLAME SPREADER (5 - 6 - 7,5 KW)
399516	ADJUSTABLE WATER TAP
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

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INSTALLATION DIAGRAMS

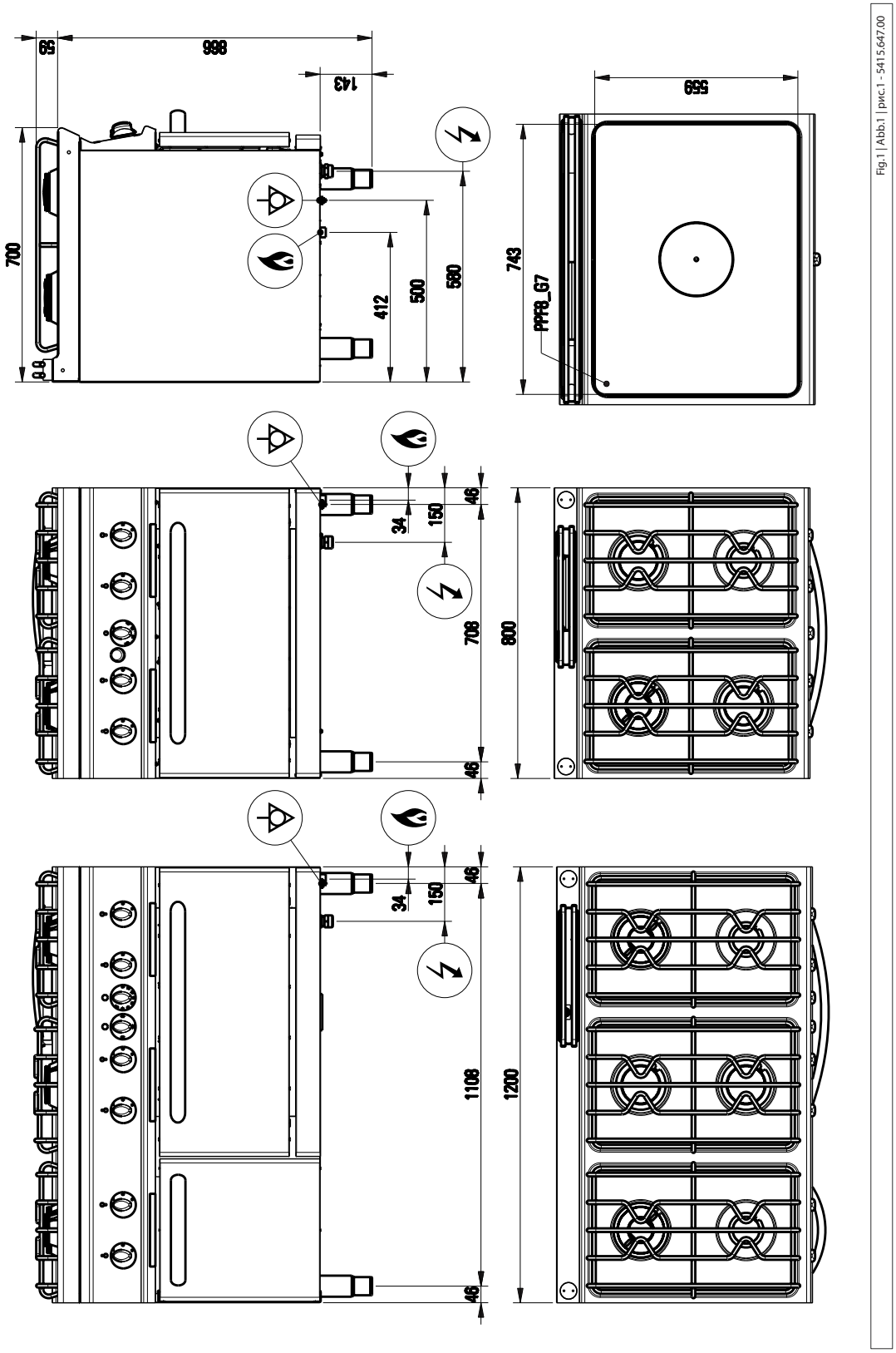

Fig.1 | Abb.1 | pwc.1 - 5415.647.00