

Solid top gas cooker in AISI 304 stainless steel. 1.5 mm thick top, designed for back-to-back alignment and to accommodate the water column accessory. Radiant hotplate in heavy gauge cast iron with fins for optimum heat diffusion and central bullseye. Heating by means of a high-power double-crown burner in cast iron for temperatures of up to 500°C in the centre of the hotplate and 200 °C near the edges, complete with pilot burner and safety thermocouple. Gas supply controlled by thermostatic safety valve. Automatic piezoelectric ignition. Hotplate dimensions: 780x580 mm GN 2/1 gas oven with thermostatic control valve providing temperature adjustment from 50°C to 300°C. Burner with stabilized flame complete with pilot flame, safety thermocouple and piezoelectric ignition. Cooking chamber in stainless steel, dimensions 575x654x300h mm. Oven power 8 kW. Thick enamelled steel oven bottom. Oven inner door in stainless steel with labyrinth seal. Appliance equipped with height adjustable feet in stainless steel (850 - 900 mm).

STANDARD FEATURES

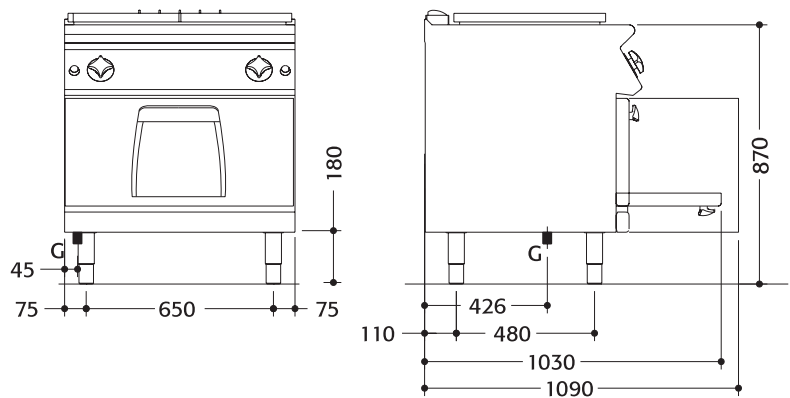
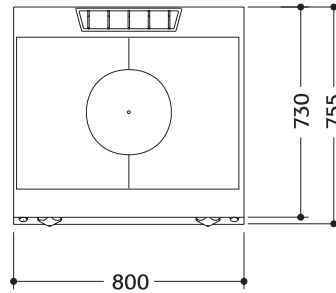
- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)

OPTIONAL FEATURES

- Castor kit
- Flexible gas hose with quick disconnect



DIMENSIONS	
External: 730D x 800W x 870H mm	
Oven: 575D x 654W x 300H mm	
Plate Dimensions: 580D x 780W mm	
TECHNICAL DATA	
Gas Type: Natural or Propane	
Total Output (Gas): Natural Gas - 66.5MJ/h Propane Gas - 62.8MJ/h	
Gas Connection: 1/2"	
AGA approval number: 7418	
SHIPPING DATA	
Net Weight: 124kg	
Shipping Weight: 138kg	
Shipping Dimensions: 830W x 840L x 1100H mm	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	



LEGEND

G = Gas