

6 BURNER GAS RANGE

Burner gas boiling range made of AISI 304 stainless steel, 20/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double and single crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess.



|              |     |                   |      |
|--------------|-----|-------------------|------|
| Power supply | Gas | Worktop thickness | 2 mm |
|--------------|-----|-------------------|------|

Functional features

- Gas cooking top equipped with n. 6 open burners.
- n. 1 open burner with single-crown burner cap diam. 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW
- n. 2 open burners with double-crown burner cap diam. 110 mm rated 7 kW with continuous power regulation from 7 to 2.3 kW
- n. 3 open burners with double-crown burner cap diam. 130 mm rated 10 kW with continuous power regulation from 10 to 2.5 kW
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and washable.
- Burner Venturi tube with a innovative shape that guarantees an optimal combustion and safeguards the injector from plugging.
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed burner surround (one for each pair of burners), depth 80 mm, with large corners for easy cleaning.
- Pilot light of the top burners with protection to avoid accidental quenching by liquid spill.
- Top burners, burner cap and pan grids made in enamelled cast iron.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Rubber protection under the knobs against water infiltration.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.

Optionals and Accessories

- SMOOTH or RIBBED griddle made in antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.
- Grid made in round AISI 304 stainless steel, Ø 12 mm. Useful for 2 open burners.
- Burner surrounds for easy cleaning.

Technical Data

|            |               |              |              |
|------------|---------------|--------------|--------------|
| Net Weight | 90 kg         | Gross Weight | 115 kg       |
| Gas Power  | 48 kW         | Dimensions   | 120x92x25 cm |
| Packing    | 126x102x64 cm |              |              |

Icon9000 prof.900 - 2 mm  
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