

# 08WFA4V

## FOUR BURNER GAS RANGE ON NEUTRAL CABINET



### RANGE FEATURES

Top: 18-10 stainless steel (20/10 mm gauge) and 1100 mm depth, shaped on two sides. Availability of 180 mm of recesses for both working-side. Free-standing structure with top, sides and back in 18-10 stainless steel. Top, sides, back, front panels and control consoles with satin scotchbrite finish. Side-by-side top configurations with secure fixing between units. Choice of 2 different installation options: a stainless steel or masonry plinth, or the use of a multi-module stand. IPX5 protection rating on all units. CE approval of all gas products. CSQA Certification for hygienic design.



### FUNCTIONAL FEATURES



- Top equipped with four open burners with control positioned on both working-sides.
- Open burners with double crowned burner caps. High output even on small burner diameters for better heat distribution over pan bottom, thanks to the special angle of incidence of the flame: 2 burners rated at kW 7 Ø 110 mm ; 2 burners rated at kW 10 Ø 130 mm.
- Optimal versatility with power reduction by up to 75% of minimum output.
- Pressed burner surround (one for each pair of burners) in satin finished 18-10 stainless steel, integrated into the top, depth mm 80, with minimum corner radius 63 mm, for efficient spill collection and easy cleaning. Distance between pan bottom on grid and burner surround base 120 mm.
- Top burners and burner caps removable by hand for cleaning, extra protection over pilot light and thermocouple. Special Venturi tube inclined in order to avoid injector plugging for burner rated 4 kw; pipe burner rated 10 kW.
- Height of grid over top optimised for adequate air supply to burners even with large pans and top fully occupied with burners at full output.
- Heat-resistant knobs with screen printed markings and reference index printed on both control consoles.
- Front/rear burner control signs moulded into control panel itself for inalterable, easy-to-read indications.
- Pass through cupboard made in AISI 304 stainless steel, 10/10 thick, closed on two sides with hygienic corner radius on the bottom, equipped with doors and pressed inner doors in AISI 304 stainless steel, 10/10 thick, internally panelled by constructional material with acoustic insulation; externally hinged. Useful to 2/1 GN containers. It can be equipped with containers runners.
- Available accessories: burner surrounds, smooth or ribbed radiant griddles, height adjustable stainless steel feet.

### TECHNICAL FEATURES

- Gas burners safety valve-controlled with thermocouple and pilot light. Pilot light housed in open burner and protected against accidental quenching by liquid spill. Top burners and burner caps constructed in RAAF enamelled cast iron. Pan grids 345x586 mm each, constructed in RAAF enamelled cast iron. Spark ignition.
- Access to all parts through control panel, easily removable.

Width	Cm	80	Gas Power	kW	34 - kcal/h 29.240 - BTU 116,008
Depth	Cm	110	Electric Power	kW	0,01
Height	Cm	72			
Net weight	Kg	115	Standard connection	V-Hz	230V 1N~ / 50 ÷ 60Hz