# 1N0TPG



## **COUNTER TOP SOLID GAS RANGE**

Solid boiling range made of AISI 304 stainless steel structure, 20/10 mm thickness top. Radiant plate made in cast iron. Heating by central stainless steel burner controlled by safety valve, pilot light and thermocouple. Electronic spark ignition.







Power supply	Gas	Worktop thickness	2 mm
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#### **Functional features**

- · Solid gas boiling table equipped with radiant plate.
- · Radiant plate constructed in G.15 cast iron thickness 40 mm.
- Cooking plate featuring differentiated constant heating zones radiating from centre at 500°C towards the edges; removable disc
  placed in the centre of the plate, 300 mm diameter.
- · Cooking plate surface 795 x 700 mm, useful surface 55.6 dm2.
- · Specific output per useful surface dm<sup>2</sup> 223 W.
- · Heating by central stainless steel burner with stabilised flame cone.
- · Plate combustion chamber made of AISI 430 stainless steel, insulated to guarantee not to heat transmission to the work top.
- · n. 1 burner, under the plate, power output 12.5 kW, heating output at min position 5.5 kW, electronic continous spark ignition and manual ignition of the pilot flame by removing the central disc.
- · 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.
- · 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.
- · Sealed flue on the top.
- · The steel plate, the heating elements and working thermostats and over heating thermostats, is removable from above without the need to remove the appliance from the structure.

### 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.
- · IPX5 protection rating.

Technical Data						
	Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	120 kg		
	Gross Weight	125 kg	Electric Power	0,001 kW		
	Gas Power	12,5 kW	Dimensions	80x92x25 cm		
	Packing	86×102×64 cm				

