

FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN

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 crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Gas two fan convection oven in AISI 430 stainless steel with removable stainless steel guides and thermostat. Useful for 2/1 GN containers.



Oven Type	Gas convection oven 2/1GN	Power supply	Gas
Worktop thickness	2 mm		

Functional features

- Gas cooking top equipped with n. 4 open burners.
- 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. 2 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 machine washable.
- Burner with Venturi tube patented for its innovative shape; it guarantees an optimal combustion and reduces to maximum harmful emissions (CO₂).
- 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.
- Gas convection oven with two fan rated at 8 kW.
- Oven capacity: 2 containers 2/1GN on removable stainless steel container, adjustable at three height levels.
- Cooking oven temperature control from 80°C to 260°C with 6 working modes.
- Oven ventilation: 2 radial fans double the productivity compared to the static version.
- Oven burner with electronic spark ignition, manual ignition allowed.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, 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.
- Oven cooking chamber made in AISI 430 stainless steel, thickness 10/10; dimensions 53.5x69x31 cm (2/1GN).
- Oven double-walled door insulated with Heavy Duty hinges.
- Rubber gasket on the oven front to ensure a perfect closing.
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and control console.
- Maintenance of inner components does not require appliance displacement.

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.

Standard equipment

- Delivered with 1 chromium plated grid 2/1GN.

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Optional

- 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

<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Net Weight</i>	150 kg
<i>Gross Weight</i>	160 kg	<i>Electric Power</i>	0,1 kW
<i>Gas Power</i>	42 kW	<i>Dimensions</i>	80x92x75 cm
<i>Packing</i>	86x102x116 cm		

Icon9000 prof.900 - 2 mm
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