

SOLID TOP GAS RANGE WITH GAS TWO FAN CONVECTION OVEN

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. 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

- 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 dm² 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 continuous spark ignition and manual ignition of the pilot flame by removing the central disc.
- 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.
- Metal ergonomic knobs with ceramic fiber insulation.
- 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.

Standard equipment

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

Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	160 kg
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1N1TPGV



Gross Weight	185 kg	Electric Power	0,001 kW
Gas Power	20,5 kW	Dimensions	80x92x75 cm
Packing	86x102x116 cm		

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Icon9000 prof.900 - 2 mm