

2 BURNER GAS BOILING TABLE RADIANT  
PLATE ON GAS STATIC 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. Radiant plate on work top placed on the right. Gas static oven in AISI 430 stainless steel with removable stainless steel guides and thermostat, useful for 2/1 GN containers.



Oven Type	Gas static oven 2/1GN	Power supply	Gas
Product fitting up	with integrated undercompartment	Worktop thickness	2 mm

Functional features

- Top equipped with 2 open burners and radiant plate positioned on the right.
- n. 2 open burners with double-crown burner cap diam. 110 mm rated 6.5 kW with continuous power regulation from 6.5 to 1.9 kW.
- n. 1 burner, under the plate, rated 5.5 kW with continuous power regulation from 5.5 to 1.9 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.
- Cooking plate in alloy steel (16Mo5) 15 mm thick which guarantees high efficiency compared to the powers used. n. 1 under-plate burner of 5.5 kW, power on the minimum position 1.9 kW, piezoelectric ignition. Differentiated isothermal zones, from 450°C on the center degrading towards the edges. Dimensions of the plate and useful surface: 380 x 550 x 15 mm; 21 dmq. Plate heating by central stabilized combustion burner.
- Plate surface is aligned with the grids of the open burners to facilitate pots movement.
- Gas static oven rated at 6 kW.
- Oven capacity: GN 2/1 (or GN 1/1) containers, on demountable stainless steel tray rack with three height levels.
- Cooking oven temperature control from 80°C to 300°C.
- Pre-set appliance for installation freestanding on feet.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Pressed burner surround (one for each pair of burners), depth 71 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.
- Plate perimeter smooth and radiused to facilitate cleaning; support of the cooking plate on the work surface with printed edge to prevent infiltration of liquids in the combustion chamber.
- Combustion chamber of the plate in AISI 430 stainless steel, insulated to reduce heat losses.
- Oven cooking chamber made of AISI 430 stainless steel thickness 10/10, glossy finish. Dimensions (W x D x H) 53 x 65 x 31 cm. Insulation by high density ceramic fiber panel. Oven double-walled door made of satin finished AISI 304 stainless steel, inner door made of AISI 441 stainless steel, insulated by high density glass wool. Full width chrome aluminum handle. Heavy Duty hinges. Silicone rubber gasket on the oven front to ensure perfect closure.
- Enamelled iron oven demountable bottom, removable disk for inspection and manual ignition.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- 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.
- Safety thermostat against oven overheating.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.

**Standard equipment**

- The oven is delivered with 1 chromium plated grid GN 2/1.

**Optionals and Accessories**

- Smooth or ribbed griddle made of 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.
- Wheels.

**Technical Data**

<i>Net Weight</i>	132 kg	<i>Gross Weight</i>	147 kg
<i>Gas Power</i>	24,5 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		