

## TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT

Burner gas boiling range made of AISI 304 stainless steel, 30/10 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.



Power supply	Gas	Worktop thickness	3 mm
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### Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 1 open burner with double-crown burner cap diam. 110 mm rated 7 kW with continuous power regulation from 7 to 2.3 kW
- n. 1 open burner with double-crown burner cap diam. 130 mm rated 10 kW with continuous power regulation from 10 to 2.3 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.
- Radiant plate made in cast iron rated at 6.5 kW - maximum temperature 400°C - Dimensions 774x388x9 mm.
- 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, 30/10 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.
- 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.
- 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.

### 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.

### 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

Net Weight	58 kg	Gross Weight	68 kg
Gas Power	23,5 kW	Dimensions	80x92x25 cm
Packing	85x100x68 cm		

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Icon9000 prof.900 - 3 mm