

1T1FAG



FOUR BURNER GAS RANGE WITH STATIC OVEN

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 and single crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. 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
Worktop thickness	3 mm		

Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 1 open burner with single-crown burner cap diam. 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW
- 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. 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.
- Gas static oven rated at 8 kW.
- Oven capacity: 1 container 2/1GN on removable stainless steel container, adjustable at three height levels.
- Cooking oven temperature control from 80°C to 260°C with 3 working modes.
- 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, 30/10 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 rubber protection against water infiltration.
- 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.

Optional



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Icon9000 prof.900 - 3 mm

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- 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>	0,001 kW
<i>Gas Power</i>	36 kW	<i>Dimensions</i>	80x92x75 cm
<i>Packing</i>	86x102x116 cm		

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