

## HEAVY DUTY STOVE 4 BURNERS | INCLUDING OVEN | GAS



<b>Power</b>	31.0 kW (4 x 6.0 kW + 7.0 kW)
<b>Connection</b>	1/2" G25 Natural Gas / G30 LPG
<b>Net Weight</b>	100 kg
<b>Machine Dimensions</b>	W800 x D700 x H850 mm
<b>HS Customs Code</b>	8419818090
<b>EAN Code</b>	8719632123545
<b>Article Number</b>	09396002



### GENERAL SPECIFICATIONS

- 1.5 mm thick AISI 304 stainless steel top
- Flush top setting with secure fixing screws
- Installation gap behind the equipment
- Easy access from front panel to all major components
- Stainless steel with satin Scotch-Brite finish
- Adjustable feet

### INSTALLATION OPTIONS

- standalone (fixed on a base w/ or w/o door)
- cantilever
- on concrete plinth

### GAS FLOW RATE

<b>95536 Btu/hr</b>	<b>24080 kcal</b>	
G20 Natural gas	20mbar	2.96 m <sup>3</sup> /h
G30/G31 LPG	28-30/37 mbar	2.20 kg/h
G30 LPG	50 mbar	2.20 kg/h

### OPEN BURNERS

- Each open burner equipped with flame failure device to make usage comfortable and safe
- Each open burner has a pan support made from cast iron.
- Burners with optimized combustion

### GAS OVEN

- Gas heated static oven with stainless steel micro perforated burners and self-stabilizing flame
- AISI 430 S/S, 2/1 GN capacity oven chamber
- 40 mm thick oven door / ergonomic and heavy duty handle
- Thermostatically controlled oven temperature between 100-300°C
- Spring counterbalanced heavy duty door with integral hinges
- Gasket-free designed oven door

### OPTIONS

- Electric Ignition

### ACCESSORIES

- GN 2/1 chrome grid for static oven – 1 Pcs
- Flame reducer – 1 Pcs

