

HEAVY DUTY SOLID TOP | DOUBLE | GAS



Power	14.0 kW (10.0 kW + 4.0 kW)
Connection	1/2" G25 Natural Gas / G30 LPG
Net Weight	40 kg
Machine Dimensions	W800 x D700 x H280 mm
HS Customs Code	8419818090
EAN Code	8719632123576
Article Number	09398300



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

47768 Btu/hr	12040 kcal	
G20 Natural gas	20mbar	1.48 m ³ /h
G30/G31 LPG	28-30/37 mbar	1.10 kg/h
G30 LPG	50 mbar	1.10 kg/h

OPEN BURNERS

- The concentric one open high efficiency cast iron burner with two flame, 10 kW and 4 kW is available to suit high performing cooking requirements of customers
- Ø350 mm burner is rated 10 kW with power regulation from 3.3 to 10 max. Power
- Ø100 mm burner is rated 4 kW with power regulation from 1.3 to 4 max. Power
- Each open burner equipped with flame failure device and big burner ring with pilot flame to make usage comfortable and safe.
- The open burner has a heavy duty pan support made from cast iron with dimensions 500x500 mm
- Burners with optimized combustion
- Separate controls for each burner based on the size of the paella pans
- Large dirties collection drawer on the front side for easy cleaning

ACCESSORIES

- Electric ignition

