

Single-body cooker with gas hob in AISI 304 stainless steel. 1.5 thick pressed top, designed for back-to-back alignment and to accommodate the water column accessory. Appliance comprises 4 sealed burners with maximum output of 6 kW.

Safety tap with thermocouple for continuous output control. Main burner ignition by means of permanent, low-energy pilot burner. Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and any spills. Hob features radiused corners for ease of cleaning and pan supports in RAAF enamelled cast-iron (acid, alkali and flame resistant). GN 2/1 gas oven with thermostatic control valve providing temperature adjustment from 50°C to 300°C. Burner with stabilized flame complete with pilot flame, safety thermocouple and piezoelectric ignition. Cooking chamber in stainless steel, dimensions 575x654x300h mm. Oven power 8 kW. Thick enamelled steel oven bottom. Oven inner door in stainless steel with labyrinth seal. Appliance equipped with height adjustable feet in stainless steel (850 - 900 mm).

STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)

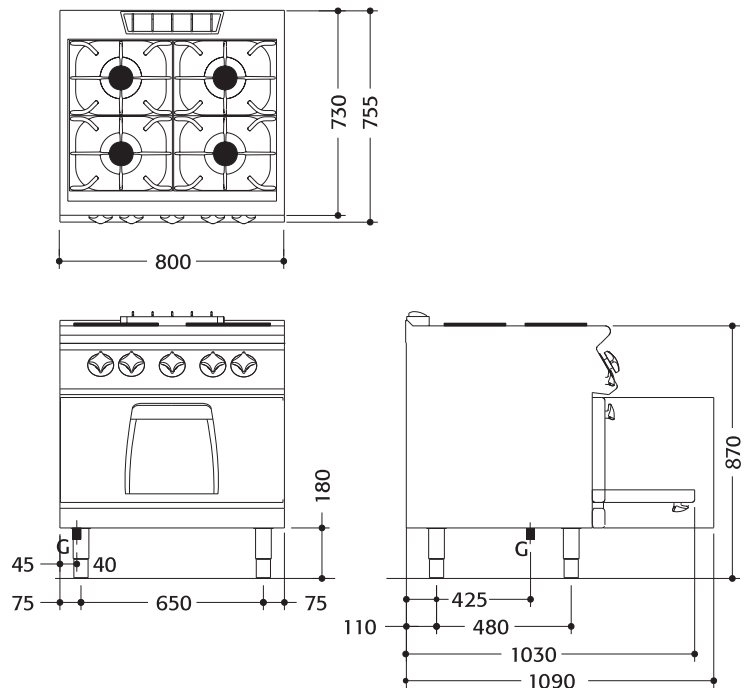
OPTIONAL FEATURES

- Flexible gas hose with quick disconnect



DIMENSIONS
External: 730D x 800W x 870H mm
Oven: 575D x 654W x 300H mm
TECHNICAL DATA
Gas Type: Natural or Propane
Total Output (Gas): Natural Gas - 117.9MJ/h Propane Gas - 115.2MJ/h
Burners: 4 x 21.6MJ
Gas Connection: 1/2"
AGA approval number: 7410
SHIPPING DATA
Net Weight: 103kg
Shipping Weight: 117kg
Shipping Dimensions: 830W x 840L x 1,100H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



LEGEND
G = Gas