



Cooking

Gas solid tops with open burners



General characteristics

- Stamped surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners of different strengths to adapt to containers and for use with different foods

- 5.25 kW (Ø 100 mm),
- 8.0 kW (Ø 120 mm),
- Burners are easy to position.
- 10 mm-thick cast iron plate with rounded corners, 400 x 580 mm, and shield with 210 mm diameter.
- 5.25 kW burner beneath fry top.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.

OVEN

- Static oven size NG 2/1.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Stamped oven frame and inner door, ensuring better oven closure.
- Detachable oven door to facilitate repairs.

OPTIONAL ACCESSORIES

(see accessories page at the end of the chapter)

- Frying plate to place on 5.25 kW burners
- Water column.
- Brass transmitters.

MODEL	GAS	CODE	BURNERS		SOLID TOP 5,25 kW	OVEN 8,6 kW	TOTAL POWER (kW)	STANDS	DIMENSIONS	€
			5,25 kW	8 kW						
Top										
C-G730-I	LPG	19073679	1	1	Left	-	18,50	-	800x730x290	-
	NG	19074769								
C-G730-D	LPG	19073680	1	1	Right	-	18,50	-	800x730x290	-
	NG	19074771								
C-G750	LPG	19070794	2	2	Centre	-	31,75	-	1200x730x290	-
	NG	19074772								
With oven										
C-G731-I	LPG	19073681	1	1	Left	1	27,1	-	800x730x850	-
	NG	19074773								
C-G731-D	LPG	19073682	1	1	Right	1	27,1	-	800x730x850	-
	NG	19074775								
C-G751	LPG	19074776	2	2	Centre	1	40,35	1	1200x730x850	-
	NG	19074777								