



Cooking

# Gas solid tops



## General characteristics



- Stamped surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- 10 mm thick cast iron plate with rounded corners. 300 mm diameter surface.
- Refractory brick with cast iron shield inside to take better advantage of the heat and distribute it better.
- Temperatures for differentiated use: 500 °C at the centre and 200 °C near the edges.
- Low consumption pilot and thermocouple.
- Gas conduction in flexible stainless steel tube, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with system against water infiltration.

- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and support of the containers, increasing the useful surface area.
- Access to the components from the front.

### OVEN

- Easy to use static GN 2/1 size oven, with the controls positioned on the upper panel.
- Stainless steel cooking chamber, making it easier to clean and provides better hygiene.
- Tray introduced sideways, making it easier to handle.

- Guides at three heights to offer different working options.
- Guides with "U" shape to prevent the trays from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Tubular stainless steel burner, with pilot and thermocouple, and piezoelectric ignition.
- Oven floor manufactured in 6 mm cast iron, guaranteeing better performance and even heat distribution.
- Fibreglass closing seal to improve the oven's thermal efficiency.

MODEL	GAS	CODE	SOLID TOP (mm)	BURNERS		OVEN		TOTAL POWER (KW)	DIMENSIONS (mm)	€
				11,0 KW		DIMENSIONS	POWER (KW)			
<b>Solid top</b>										
	C-G910	LPG	19075517	800x700	1	-	-	11,00	800x930x290	-
		NG	19075518							
<b>Solid top with oven</b>										
	C-G911	LPG	19075519	800x700	1	GN-2/1	8,60	19,60	800x930x850	-
		NG	19075520							