

# Gas cookers



## General characteristics

- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
- Burners with different power ratings to adapt to the containers and their use with different foodstuffs:
  - 5,25 kW (Ø 100 mm),
  - 8,0 kW (Ø 120 mm)
  - 10,2 kW (Ø 140 mm).

- Reassemble with easy slot burners.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.

### OVEN

















- Option to choose between a GN 2/1 static oven with dimensions of 1,000 x 700 x 290 mm (OP version cookers); or an electrical oven with GN 2/1 dimensions.
- User-friendly controls set on the upper panel for better ergonomics.
- Stainless steel cooking chamber, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.

- Guides rails with "U" shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C).
- Heating:
  - Gas: Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
  - Electric: Heating via stainless steel covered elements with selector switch to control the upper and/or lower zones.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier.

### OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Plate to place over 5,25 kW burners.
- Water column.
- Brass transmitters.

MODEL	GAS	CODE	GRILLS (mm)	BURNERS			OVENS		TOTAL POWER (kW)	DIMENSIONS (mm)	€
				5,25 kW	8,0 kW	10,2 kW	SIZE	POWER(kW)			
<b>Countertop</b>											
 C-G920	LPG	19075525	397x350	1	1	-	-	-	13,25	400x930x290	-
	NG	19075526									
 C-G920 H	LPG	19075521	397x350	-	1	1	-	-	18,20	400x930x290	-
	NG	19075523									
 C-G920 XH	LPG	19085164	397x350	-	-	2	-	-	20,40	400x930x290	-
	NG	19085165									
 C-G940	LPG	19075531	397x350	2	1	1	-	-	28,70	800x930x290	-
	NG	19075532									
 C-G940 H	LPG	19075527	397x350	-	3	1	-	-	34,20	800x930x290	-
	NG	19075529									
 C-G940 XH	LPG	19085166	397x350	-	-	4	-	-	40,80	800x930x290	-
	NG	19085167									
 C-G960	LPG	19075543	397x350	3	2	1	-	-	41,95	1200x930x290	-
	NG	19075544									
 C-G960 H	LPG	19075539	397x350	-	5	1	-	-	50,20	1200x930x290	-
	NG	19075541									
<b>GN 2/1 Static gas oven</b>											
 C-G941	LPG	19075537	397x350	2	1	1	GN-2/1	8,60	37,30	800x930x850	-
	NG	19075538									
 C-G941 H	LPG	19075533	397x350	-	3	1	GN-2/1	8,60	42,80	800x930x850	-
	NG	19075535									
 C-G941 XH	LPG	19085168	397x350	-	-	4	GN-2/1	8,60	49,40	800x930x850	-
	NG	19085169									
 C-G961	LPG	19075549	397x350	3	2	1	GN-2/1	8,60	50,55	1200x930x850	-
	NG	19075550									
 C-G961 H	LPG	19075545	397x350	-	5	1	GN-2/1	8,60	58,80	1200x930x850	-
	NG	19075547									
<b>Panoramic static gas oven</b>											
 C-G961 OP	LPG	19075555	397x350	3	2	1	1.000x700x290	14,00	55,95	1200x930x850	-
	NG	19075556									
 C-G961 OP H	LPG	19075551	397x350	-	5	1	1.000x700x290	14,00	64,20	1200x930x850	-
	NG	19075553									
<b>GN 2/1 Static electric oven</b>											
 C-GE941	LPG	19075559	397x350	2	1	1	GN-2/1	6,00	34,70	800x930x850	-
	NG	19075572									

MODELS: H: With high power burners. / OP: With panoramic oven.