



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-GE941 NG 400V 3N

19075572

05/11/2021

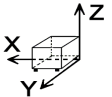
DENOMINATION:

Mixed cooker. Gas cooker GN 4 burners with electric oven, 900 range.

DESCRIPTION :

- "- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- 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, and to 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 slot back in with no way of confusing their position.
- 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.
- Machines with IPX5 grade water protection"
- "- Electrical oven with GN 2/1 dimensions.
- User-friendly, with controls set on the upper panel for better ergonomics.
- Cooking chamber made entirely from stainless steel, 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)

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	149,0 kg	Gross Weight	165,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	6,000 kW
Amperage (A)	16A
Voltage	400V - 3N
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	28,70 kW
Gas consumption	3,037 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X2,5+T - 20 A.
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su durabilidad.

- 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."

POSSIBLE ACCESSORIES :

- STANDS 900
- REFRIGERATED STANDS
- ACCESSORIES KORE
- COOKER ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE



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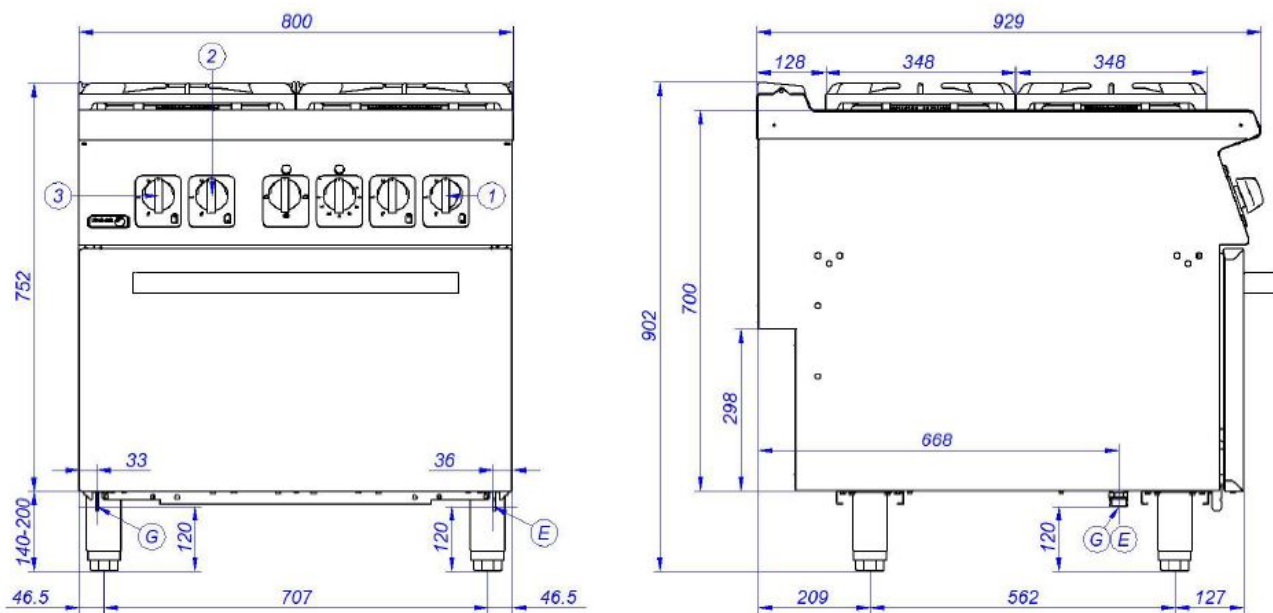
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C-GE941 & C-GE941 H



- G. Entrada de Gas
- E. Conexión eléctrica
- 1. Mando placas M
- 2. Mando horno 1
- 3. Mando horno 2

- Gas Inlet
- Electrical connection
- M plates control
- Oven control 1
- Oven control 2