



Cooking

# Paella cookers



## General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Double-crown burner with four rows of flames per crown, guaranteeing an even distribution of heat from the flame to the bottom of the paella.
- Low-consumption pilot light and thermocouple.
- 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.
- Access to components from the front.

### PAELLA OVEN.

- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Stainless steel cooking chamber which makes cleaning easier and ensures greater hygiene.

- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner in the rear part operation with temperature gradient. Operation pilot light, piezoelectric ignition and thermocouple.
- Side-opening double door.

MODEL	GAS	CODE	BURNERS			OVEN		TOTAL POWER (kW)	DIMENSIONS	€
			OUTER	INNER	POWER (kW)	DIMENSIONS	POWER (kW)			
Top										
C-GP710	LPG	19074804	450	330	27	-	-	27,00	800x730x290	-
	NG	19074806								
With oven										
C-GP711	LPG	19074808	450	330	27	665x665x325	7,30	34,30	800x730x850	-
	NG	19074811								