

4 BURNER GAS RANGE ON GAS STATIC OVEN

Burner gas boiling range made of AISI 304 stainless steel, 20/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Gas static oven in AISI 430 stainless steel with removable stainless steel guides and thermostat, useful for 2/1 GN containers.



Oven Type	Gas static oven 2/1GN	Power supply	Gas
Product fitting up	with integrated undercompartment	Worktop thickness	2 mm

Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 3 open burners with double-crown burner cap diam. 110 mm rated 6.5 kW with continuous power regulation from 6.5 to 1.9 kW.
- n. 1 open burner with single-crown burner cap diam. 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW.
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and washable.
- Burner Venturi tube with a innovative shape that guarantees an optimal combustion and safeguards the injector from plugging.
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Gas static oven rated at 6 kW.
- Oven capacity: GN 2/1 (or GN 1/1) containers, on demountable stainless steel tray rack with three height levels.
- Cooking oven temperature control from 80°C to 300°C.
- Oven heating by burner with pilot light, thermocouple and piezoelectric ignition.
- Pre-set appliance for installation freestanding on feet.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed burner surround (one for each pair of burners), depth 71 mm, with large corners for easy cleaning.
- Pilot light of the top burners with protection to avoid accidental quenching by liquid spill.
- Top burners, burner cap and pan grids made in enamelled cast iron.
- Oven cooking chamber made of AISI 430 stainless steel thickness 10/10, glossy finish. Dimensions (W x D x H) 53 x 65 x 31 cm. Insulation by high density ceramic fiber panel. Oven double-walled door made of satin finished AISI 304 stainless steel, inner door made of AISI 441 stainless steel, insulated by high density glass wool. Full width chrome aluminum handle. Heavy Duty hinges. Silicone rubber gasket on the oven front to ensure perfect closure.
- Enamelled iron oven demountable bottom, removable disk for inspection and manual ignition.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- Safety thermostat against oven overheating.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.

Standard equipment



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- The oven is delivered with 1 chromium plated grid GN 2/1.

Optionals and Accessories

- Smooth or ribbed griddle made of antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.
- Grid made in round AISI 304 stainless steel, Ø 12 mm. Useful for 2 open burners.
- Burner surrounds for easy cleaning.
- Wheels.

Technical Data

Net Weight	125 kg	Gross Weight	140 kg
Gas Power	29,5 kW	Dimensions	80x72x90 cm
Packing	86x82x130 cm		

4 BURNER GAS RANGE ON GAS STATIC OVEN

Icon7000 prof.700

FOUR BURNER GAS RANGE WITH STATIC OVEN

Burner gas boiling range made of AISI 304 stainless steel, 20/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Gas static oven in AISI 430 stainless steel with removable stainless steel guides and thermostat, useful for 2/1 GN containers.



Oven Type	Gas static oven 2/1GN	Power supply	Gas
Worktop thickness	2 mm		

Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 2 open burners with double-crown burner cap diam. 110 mm rated 7 kW with continuous power regulation from 7 to 2.3 kW
- n. 2 open burners with double-crown burner cap diam. 130 mm rated 10 kW with continuous power regulation from 10 to 2.5 kW
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and machine washable.
- Burner with Venturi tube patented for its innovative shape; it guarantees an optimal combustion and reduces to maximum harmful emissions (CO₂).
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Gas static oven rated at 8 kW.
- Oven capacity: 1 container GN 2/1 on removable stainless steel container, adjustable at three height levels.
- Cooking oven temperature control from 80°C to 260°C with 3 working modes.
- Oven burner with electronic spark ignition, manual ignition allowed.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed burner surround (one for each pair of burners), depth 80 mm, with large corners for easy cleaning.
- Pilot light of the top burners with protection to avoid accidental quenching by liquid spill.
- Top burners, burner cap and pan grids made in enamelled cast iron.
- Oven cooking chamber made in AISI 430 stainless steel, thickness 10/10; dimensions 53.5x69x31 cm (GN 2/1).
- Oven double-walled door insulated with Heavy Duty hinges.
- Rubber gasket on the oven front to ensure a perfect closing.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Sealed flue on the top.
- Access to all components through front compartment and control console.
- Maintenance of inner components does not require appliance displacement.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Standard equipment

- Delivered with 1 chromium plated grid 2/1GN.

FOUR BURNER GAS RANGE WITH STATIC OVEN

Icon9000 prof.900 - 2 mm



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Optionals and Accessories

- SMOOTH or RIBBED griddle made in antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.
- Grid made in round AISI 304 stainless steel, Ø 12 mm. Useful for 2 open burners.
- Burner surrounds for easy cleaning.

Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	150 kg
Gross Weight	160 kg	Electric Power	0,001 kW
Gas Power	42 kW	Dimensions	80x92x90 cm
Packing	86x102x131 cm		

Icon9000 prof.900 - 2 mm
FOUR BURNER GAS RANGE WITH STATIC OVEN



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

01/07/2024