

4 BURNER GAS RANGE ON CABINET

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. Integrated lower open compartment.



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| Power supply | Gas | Product fitting up | with integrated undercompartment |
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| Worktop thickness | 2 mm |
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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.
- Integrated lower open compartment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

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.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm.
- 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.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.

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.
- The lower compartment can be fitted with doors, container rack, wheels.

Technical Data

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| Net Weight | 70 kg | Gross Weight | 85 kg |
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| Gas Power | 23,5 kW | Dimensions | 80x72x90 cm |
| Packing | 86x82x130 cm | | |

Icon 7000 prof. 700
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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 and single crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Open lower compartment.



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|--------------------|----------------------------------|-------------------|------|
| Gas power < 35 kw | Yes | 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. 1 open burner with single-crown burner cap diam. 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW
- 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. 1 open burner with double-crown burner cap diam. 130 mm rated 10 kW with continuous power regulation from 10 to 2.3 kW
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and 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.
- Open lower compartment.
- 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.
- 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).
- Access to all components through front compartment and control console.

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.

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.
- The lower compartment can be fitted with doors and container rack.

Technical Data

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| Gas Power | 28 kW | Dimensions | 80x92x90 cm |
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Packing

86x102x131 cm

Icon9000 prof.900 - 2 mm
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