

6 BURNER GAS RANGE WITH GAS CONVECTION OVEN AND 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. Gas convection oven in AISI 430 stainless steel with removable stainless steel guides and thermostat, useful for GN 1/1 containers. Side cabinet with door, equipped with tray guides useful for 4 x GN 1/1 containers.



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

Functional features

- Gas cooking top equipped with n. 6 open burners.
- n. 4 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.2 open burners with single-crown burner cap diameter 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 convection oven rated at 6 kW.
- Oven capacity: GN 1/1 containers, on demountable stainless steel tray rack with three height levels.
- Cooking oven temperature control from 80°C to 300°C with 2 working modes, static or ventilated.
- Oven ventilation: 1 radial fan double the productivity compared to the static version.
- 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 41 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.



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- IPX4 protection rating.

Standard equipment

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

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

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| <i>Working voltage</i> | 230V 1N~ / 50 ÷ 60Hz | <i>Net Weight</i> | 180 kg |
| <i>Gross Weight</i> | 195 kg | <i>Electric Power</i> | 0,05 kW |
| <i>Gas Power</i> | 40 kW | <i>Dimensions</i> | 120x72x90 cm |
| <i>Packing</i> | 126x82x130 cm | | |

6 BURNER GAS RANGE WITH GAS CONVECTION OVEN AND CABINET
Icon7000 prof.700

SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, 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 and single crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Gas two fan convection oven in AISI 430 stainless steel, removable stainless steel guides, thermostat, useful for GN 2/1 containers. Side cabinet with tray GN 1/1 runners.



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|-------------------|---------------------------|--------------|-----|
| Oven Type | Gas convection oven 2/1GN | Power supply | Gas |
| Worktop thickness | 2 mm | | |

Functional features

- Gas cooking top equipped with n. 6 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. 3 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 convection oven with two fan rated at 8 kW.
- Oven capacity: 2 containers GN 2/1 on removable stainless steel container, adjustable at three height levels.
- Cooking oven temperature control from 80°C to 260°C with 6 working modes.
- Oven ventilation: 2 radial fans double the productivity compared to the static version.
- Oven burner with electronic spark ignition, manual ignition allowed.
- Ambient compartment and door made in AISI 304 stainless steel, pressed runners useful for n. 6 containers GN 1/1, handle pressed on the plate, easy cleaning.
- 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.



2N1FAGV



- IPX5 protection rating.

Standard equipment

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

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

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|------------------------|----------------------|-----------------------|--------------|
| <i>Working voltage</i> | 230V 1N~ / 50 ÷ 60Hz | <i>Net Weight</i> | 165 kg |
| <i>Gross Weight</i> | 175 kg | <i>Electric Power</i> | 0,1 kW |
| <i>Gas Power</i> | 56 kW | <i>Dimensions</i> | 120x92x90 cm |
| <i>Packing</i> | 126x102x131 cm | | |

SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET
Icon9000 prof.900 - 2 mm

