

1G1TP0G

SOLID TOP GAS RANGE WITH STATIC OVEN 2/1 G.N.



RANGE FEATURES

- Top: 18-10 stainless steel (12/10 mm gauge)
Free-standing structure with top, front panels, sides and control consoles in 18-10 stainless steel; back panels in stainless steel.
Top, sides, back, front panels and control consoles with satin scotchbrite finish.
Side-by-side top configurations with secure fixing between units.
IPX5 protection rating on all units.
CE approval of all gas products.



- Top equipped with radiant plate. Cooking plate in 16MO5 steel, particularly suitable for high temperatures, robust, long-life extra-thick plate (mm 15). Satin finish plate surface with extremely low roughness value ($RA \leq 2$ micron). Plate edges rounded for improved cleaning at the end of the shift. Cooking plate on worktop constructed with pressed, upwardly curving edges to prevent liquids from seeping into the combustion chamber. Heating by central stainless steel burner with stabilised flame cone and safety shut off. Access to burner and pilot light through removable disc in cooking plate. Differentiated constant heating zones radiating from centre at 450°C towards the edges. Available cooking space 30.11 dm².
- 18-10 stainless steel sealed flue with enamelled guard.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Static oven for 2/1 G.N. containers in AISI 430 stainless steel construction with polished surface and container guides at three height levels in stainless steel, removable for cleaning. Standard accessories: 1 2/1 GN chromium plated grid. Useful oven clearance (WxDxH): 53,5x65x30 cm. Oven equipped with stainless steel inner door to guarantee optimal heat sealing and fitted with heat resistant handle. Removable RAAF cast iron oven sole with removable disc for check and manual ignition.
- Height adjustable floor-mounted feet in 18-10 stainless steel - floor clearance 180 mm, with non-scratch sole in insulating plastic material.

TECHNICAL FEATURES

- Heating output at max position 10 kW. Heating output at min position 4 kW. Temperature controlled by safety valve-controlled burner. Insulated combustion chamber beneath the cooking plate with insulation between the panels. The cooking plate rests on a woven ceramic fibre support to avoid transmission of heat directly to the worktop. Gas burner safety valve-controlled with thermocouple and pilot light. Spark ignition. Access to all parts from the control panel and the removable disc in the cooking plate.
- Oven burner rated at 4.5 kW, with thermostat-operated valve control, pilot light, thermocouple and spark ignition. Cooking temperature control from 160°C to 280°C
- Access to all parts through control panel, easily removable.

Width	Cm	70	Gas Power	kW	14,5 - kcal/h 12.470 - BTU 49,474
Depth	Cm	70			
Height	Cm	90			
Net weight	Kg	140	Standard connection	V-Hz	.