



Catalogue FOOD SERVICE

Chapter COOKING

Model

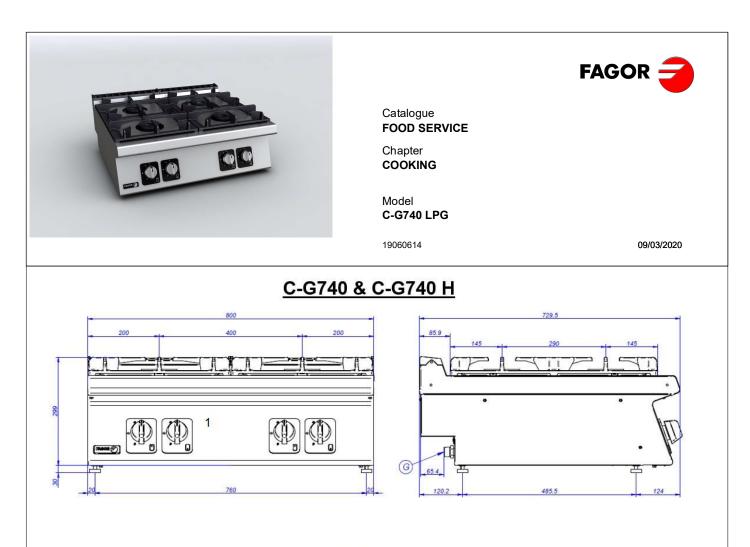
C-G740 LPG

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GAS COOKER WITH OPEN BURNERS, C-G740	DIMENSIONS				X	
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304					YE	
stainless steel.	X Width	800		X Gross width	840 mm	
 Laser-cut joints and automatic welding. Hidden screws. 		800			040 11111	
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling	Y Depth	730	mm	Y Gross depth	822 mm	
the use of large pots and pans. The reduced distance of 75 mm between	Z Height	290	mm	Z Gross height	535 mm	
the central bars makes it possible to use pots with a very small		290		2 Gloss height	555 1111	
diameter (8 cm), avoiding the risk of smaller pans tipping over. - The grates are made of RAAF enamelled cast iron (resistant to	Net Weight	56,0	kg	Gross Weight	74,0 kg	
alkaline and acid products, fire and high temperatures).	Net volume	0,170	m3	Gross volume	0,369 m3	
- Double-crown burners and diffusers made of nickel-plated cast iron		0,170	mo	Oloss volume	0,009 1110	
which guarantee an even distribution of heat from the flame to the						
base of the pans, even for large pans. This therefore prevents heat	ELECTRICITY TECHNICAL SPECIFICATIONS					
from building up in a specific point and optimises energy transfer to	Voltage				N/A	
the product.		GAS TECHNICAL SPECIFICATIONS				
- Burners are easy to position.						
- Low-consumption pilot light and thermocouple located within the body	Gas type				LPG	
of the burner for greater protection.	Gas power				23,75 kW	
- Flexible stainless-steel gas pipes, facilitating internal	Gas consumption				1,885 kg/h	
manipulations in order to make repairs easier.					-	
- Controls with a protective support base and system to prevent water	Regulated LPG G30/G31 28-30/37 mbar					
infiltration.	NG G20/G25/G25.1 20/25/					
 High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger 	CONNECTIONS TECHNICAL SPECIFICATIONS					
containers and increasing the usable surface area.						
- Access to components from the front.	Gas diameter 1				R.3/4"G	
- Four burners on the worktop with different powers, enabling the use						
of different pots and pans and different foods: 3 x 5,25 kW (Ø 100 mm)						
+ 1 x 8,0 kW (Ø 120 mm).						
OPCIONAL ACCESSORIES						
- Frying plate to place on 5.25 kW burners.						
- Water column.						



- G. Entrada de Gas
- 1. Válvula de gas
- Gas Inlet Gas valve