



Catalogue FOOD SERVICE Chapter

COOKING

## Model

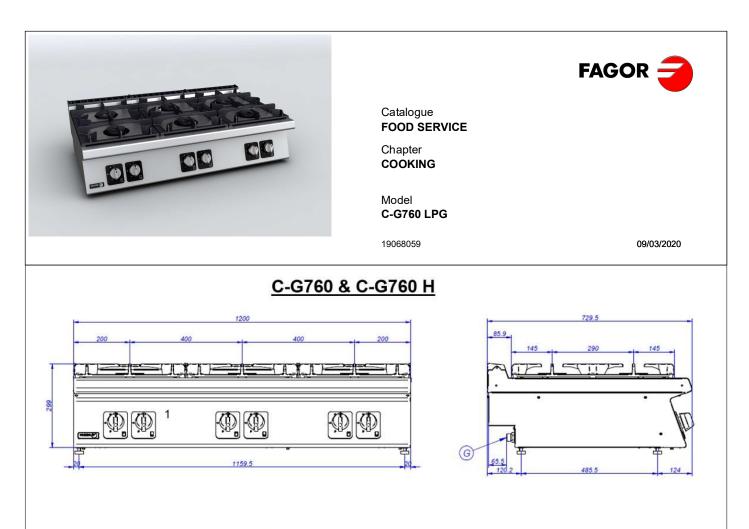
C-G760 LPG

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GAS COOKER WITH OPEN BURNERS, C-G760	DIMENSIONS				X		
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304					Y		
stainless steel.	X Width	1200		X Gross width	1240 m		
<ul> <li>Laser-cut joints and automatic welding. Hidden screws.</li> </ul>		1200	111111		1240 11		
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling	Y Depth	730	mm	Y Gross depth	822 m	nm	
the use of large pots and pans. The reduced distance of 75 mm between	Z Height	290	mm	Z Gross height	535 m	m	
the central bars makes it possible to use pots with a very small		290	111111	2 Gloss height	555 11		
diameter (8 cm), avoiding the risk of smaller pans tipping over.	Net Weight	78,0	kg	Gross Weight	96,0	kg	
<ul> <li>The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).</li> </ul>	Net volume	0,250	m2	Gross volume	0,545 r	<b>~</b> 2	
- Double-crown burners and diffusers made of nickel-plated cast iron		0,230	1115	Gloss volume	0,545 1	115	
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				r	N/A	
the product.	GAS TECHNICAL SPECIFICATIONS						
- Burners are easy to position.	GAS TECHNICAL S	PECIFICATIC	113				
- Low-consumption pilot light and thermocouple located within the body	Gas type				L	.PG	
of the burner for greater protection.	Gas power				37,00	kW	
- Flexible stainless-steel gas pipes, facilitating internal	Coo consumption				0.007 4	a lla	
manipulations in order to make repairs easier.	Gas consumption				2,897 k	-	
- Controls with a protective support base and system to prevent water	Regulated LPG G30/G31 28-30/37 mba			bar			
infiltration.	NG Gź				0/G25/G25.1 20/25/25 mbar		
<ul> <li>High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger</li> </ul>	CONNECTIONS TECHNICAL SPECIFICATIONS						
containers and increasing the usable surface area.	CONNECTIONS TECHNICAL SPECIFICATIONS						
- Access to components from the front.	Gas diameter 1				R.3/4	4"G	
- Six burners on the worktop with different powers, enabling the use of							
different pots and pans and different foods: $4 \times 5.25$ kW (Ø 100 mm) + 2							
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