



Catalogue :

SERIE 900 KORE

Chapter :

RANGES 900 KORE

Article :

C-G911 LPG

Code:

19020973

<u>DIMENSIONS AND WEIGHTS</u>		<u>Net dimensions</u>	<u>Packed</u>
Length	mm	800,00	1.022,00
Depth	mm	930,00	840,00
Height	mm	850,00	1.125,00
Weight	kg	214,00	234,00
Volume	m3	0,65	0,97

<u>ELECTRICITY</u>		<u>N/A</u>	<u>N/A</u>
Not necessary			
Connections	230 V. 1+N+T		
	230 V. III+T		
	400 V. III+N+T		
<u>GAS</u>	Power		19,60 kW
	Gas type	LPG	
	Consumption		1,51 kg/h
	Pressure	LPG G30/G31 28-30/37 mbar	

<u>WATER</u>		<u>Not necessary</u>
Not necessary		

<u>STEAM</u>		<u>Not necessary</u>
Not necessary		

<u>AIR</u>		<u>Not necessary</u>
Not necessary		

DESCRIPTION

GAS SOLID TOP ON GAS OVEN, C-G911
 Gas solid top or "coup de feu" top range have all their working surface covered by a large plate that is heated by a powerful burner underneath its central area.
 Various sizes and types of pans can be used at the same time due to large surface area with no intermediate sectors, and can easily be moved from one area to another . The plate may work with different temperatures in different areas for fast or slow cooking, frying on a frying-pan or just to keeping the temperature.
 2 mm thick AISI-304 2 stainless steel griddle.
 Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.
 10 mm thick cast iron griddle with rounded corners. 300 mm diameter central lid
 Fire brick with cast iron lid for a better performance and even distribution of the heat.
 Different temperature areas: central plate can reach a temperature of 500 ° C while decreasing outwards
 Heated by 11 kW cast burner underneath the plate central disk.
 Water resistant piezoelectric ignition button.
 Regulated by safety valve tap with thermocouple.
 Combustion chamber with risen edges to stop liquids from entering lower sections.

GN-2/1 OVEN
 Easy to use GN 2/1 size oven, with controls at the top.
 Fully stainless steel cooking chamber, for easy cleaning and higher hygienic standards.
 Wide side insertion tray for an enhance manoeuvrability.
 Three level guides to provide different working options.
 Thermostatic valve for temperature control (125 - 310°C).
 Stainless steel tubular burner, with pilot and thermocouples, and piezoelectric ignition.
 Heat power 8.6 kW - Gas.
 6 mm thick cast iron bottom to ensure a better performance and an even distribution of heat.
 Fibreglass seal for an enhance thermal efficiency of the oven.
 Removable door for easy maintenance.

Water-tight and protecting-support controls.
 High temperature protector for the chimney made of enamelled cast iron.
 The protector is levelled with burners to provide a larger working surface with improved manoeuvrability for large cooking containers.
 Pre-installation for water column on the back of the equipment.
 Front access to components.
 According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)
 Maximum power: 19.60 kW - Gas
 Dimensions: 800 x 930 x 850 mm.

<u>SOUND LEVEL</u>		<u>< 65,00 db</u>
< 65,00 db		

<u>CERTIFICATES</u>		<u>1312CS6220</u>
1312CS6220		

<u>INSTALLATION - CONNECTIONS</u>		<u>Ø</u>
► GAS		"R.3/4""G"



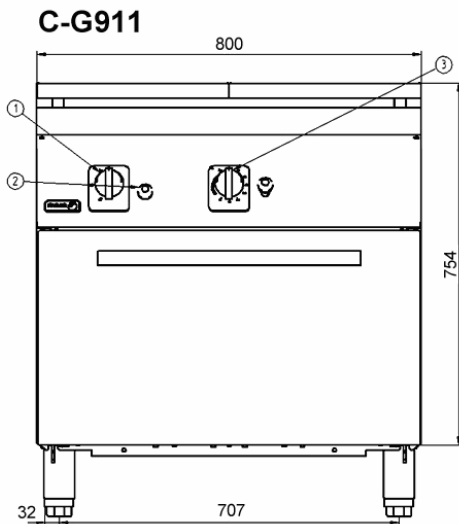
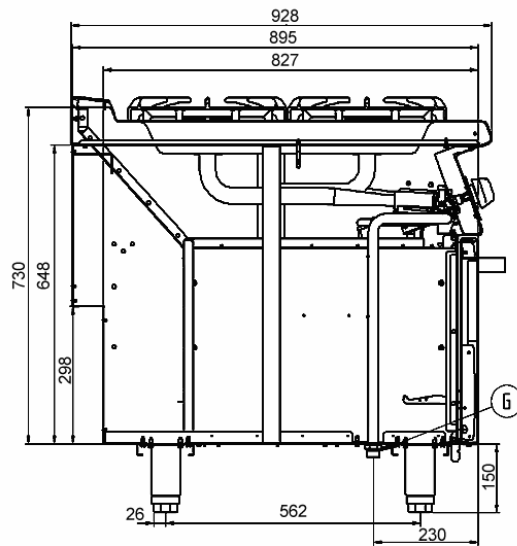
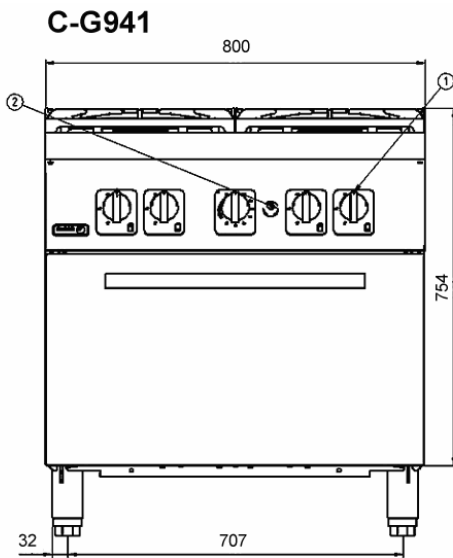
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SCHEMA - DIMENSIONS



- G. Entrada de Gas
- 1. Válvula de gas
- 2. Pulsador tren de chispas
- 3. Mando H

- G. Gas Inlet
- 1. Gas valve
- 2. Piezoelectric ignitor
- 3. H control