



Catalogue CATERING

Chapter COOKING

Model C-GP911 LPG

19044987

DIMENSIONS				
	<u>Article</u>			<u>Packed</u>
Lenght	800	mm	840	mm
Depth	930	mm	1022	mm
Height	850	mm	1125	mm
Weight	0,000	kg	0,000	kg
Volume	0,632	m3	0,966	m3
ELECTRICITY				
Voltage				N/A -N/A
Frequency			N	hz

 GAS

 Power
 34,30
 kw

 29519,01
 kcal/h

 LPG
 Consumption
 2,55
 kg/h

Pressure LPG G30/G31 28-30/37 mbar

Certification EQNET-CE 1312BP4013

GAS RANGE FOR PAELLAS, C-GP911

Special gas boiling top to heat the bottom of the paellas.

2 mm thick AISI-304 stainless steel embedded top.

Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

Stainless steel grill, 780×700 mm that allows the use of paellas of different diameters.

Double crown burner, 16 kW, that guarantees the uniformity and thermal distribution of the flame in the bottom of the paella.

Low consumption pilots and thermocouples inside the burner's body for a more efficient protection.

Gas pipes made of flexible stainless steel flexible tube, which facilitates internal manipulations in order to improve reparability.

OVEN FOR PAELLAS

Easy to use oven, special size for paellas, 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 7,3 kW - Gas.

6 mm thick cast iron bottom to ensure a better performance and an even distribution of heat.

Two pieces doors, side opening type.

Water-tight and protecting-support controls.

 $\label{thm:eq:high-temperature} \mbox{High temperature protector for the chimney made of enamelled cast iron.}$

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)





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