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Catalogue :

SERIE 900 KORE

Chapter : RANGES 900 KORE

Article :

C-G961 OP H LPG

Code:

19037617

Lengthmm1.20,001.022,006-BURNER GAS RANGE ON LARGE CAS OVEN, C-G961 OP H Top Durnes are adequate for a ventile of containers such as frying particulation of the containers of the contain
Depin min 930,000 1.240,00 pans. saucepans. pols, etc. Height mm 850.00 1.240,00 pans. saucepans. pols, etc. Weight kg 248.00 268.00 userable degst. field dishes Volume m3 1.04 1.45 sarable degst. field dishes Using the optional piele (easy to piace on any of the grids) you may grill meat, fish, see food or vegatables at any moment. mm tick X13:304 stainless steel embedded top. Each half module (two burners) is fitted with an integrated 1 litre liquid-collecting container. Connections 230 V. 1*N+T The fitted dishes 230 V. 1#N+T 230 V. 1#N+T Laser cut and automatic welling for a parfect side to side adjustment of modules with six high power browers of different types of food: (5.8.0) + 10.2 kW GAS Power 66.20 kW Gas type LPG This prevents the concentration of heat at one single spot and optimizes power transfer to the produce different types of finantile for cleaning. WATER Not necessary LPG G30/G31 28-30/37 mbar This prevents the concentration of heat at one single spot and optimizes power transfer to the produce as a set stand for seaning. WATER Not necessary LPG G30/G31 28-30/37 mbar This greenes the concentration of heat at one single spot and optimizes power transfer to the produce as the stand for cleaning. MATER Not necessary LPG G30/G31 28-30/
Height mm 850.00 1.140,00 Depending on the container, you may stew, boil, make soup, legumes, so it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You may stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be container. You way stew, boil, make soup, legumes, it will be the product (two binds with soup and and the soup of the product (two of the source and the provide different you so cook different types of the ordinate. You way stew, boil, make soup, legumes, it will be the provide the product. EAC Source Way stew of the product of the product diffuser to prove the product diffuser to prove the product. GAS You Hurst Figure You way stew, boil, make soup of the product diffuser to prove the product. Gas You Hurst Figure You
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Volume m3 1,04 1,45 grill ineat, fish, sea food ro vegetables at any moment. ELECTRICITY N/A N/A 2m mitck ANS-304 stainless state elembeded to E.Sach half module (two burners) is fitted with an integrated 1 litre liquid-collecting container. Connections 230 V. 1+N+T Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish. 230 V. 1I+N+T 230 V. 1I+N+T Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish. 240 V. 1II+N+T 66.20 kW Machine with sch half power burners of different power for a variety of containers and to provide different ways to cock different types of froot: (5 x 60) + 10.2 kW Consumption 5.06 kg/h This prevents the concentration of heat and finame on pans' bottom, even on those of large dimensions. WATER Not necessary LPG G30/G31 28-30/37 mbar Soft Kg/h MATER Not necessary LPG G30/G31 28-30/37 mbar Soft Kg/h STEAM Not necessary LPG G30/G31 28-30/37 mbar Soft Kg/h AIR Not necessary LPG G30/G31 28-30/37 mbar LARG GAS OVEN ELECEM LARG GAS OVEN LARG GAS OVEN ELEG different volume on pans (fig reg optices and for manil contalamine, aadi produces ant to fire and high temperatures
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ELECTRICITY N/A N/A Not necessary Not necessary Connections 230 V. 1+N+T Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish. Actine With Ski hap over burners of different power for a variety of containers and to provide different ways to cook different types of food: (5 x 80, + 10.2 kW GAS Power 66,20 kW Gas type LPG Consumption 5,08 kg/h Pressure LPG G30/G31 28-30/37 mbar WATER Not necessary STEAM Not necessary STEAM Not necessary AIR Not necessary AIR Not necessary Consumption 5,08 kg/h Not necessary LPG G30/G31 28-30/37 mbar STEAM Not necessary AIR Not necessary STEAM Not necessary AIR Not necessary STEAM Not necessary STEAM Not necessary AIR Not necessary Consumption LARGE GAS OVEN Easy to use static large gaso oven 1000 x 700 x 290 mm oven, with controls at the top.
Connections 230 V. 1+N+T
Connections 230 V. 1+N+T Machine with six high power burners of different power for a variety of containers and to provide different ways to cook different types of foci: (5 × 8.0) + 10.2 kW 230 V. III+T Juli + V Double crown nickel-plated cast iron burners and diffusers to ensure an even distribution of heat and fame on pans' bottom, even on those of large dimensions. GAS Power 66,20 kW This prevents the concentration of heat at one single spot and optimizes power transfer to the product. Gas type LPG Sumer and diffusers parse tasky to remove and dismantle for cleaning. Pressure LPG G30/G31 28-30/37 mbar 397 x 350 mm gride for large size pans and frying pans. WATER Not necessary Second 397 x 350 mm gride of large size pans and frying pans. STEAM Not necessary Second 397 x 350 mm gride of large size pans and frying pans. AIR Not necessary Second 397 x 350 mm gride of large size pans and frying pans. AIR Not necessary Second 308 x 30/37 mbar LARGE GAS OVEN AIR Not necessary Second 308 x 30/37 mbar LARGE GAS OVEN AIR Not necessary LPG G30/G31 28-30/37 mbar LARGE GAS OVEN STEAM Not necessary LPG G30/G31 28-30/37 mbar LARGE GAS OVEN Easy to use static larg
230 V. III+T for (5 x 8.0) + 10.2 kW 400 V. III+N+T for (5 x 8.0) + 10.2 kW GAS Power 66,20 kW Gas type LPG Consumption 5,08 kg/h Pressure LPG G30/G31 28-30/37 mbar WATER Not necessary STEAM Not necessary STEAM Not necessary AIR Not necessary
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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.
SOUND LEVEL < 65,00 db According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and
CERTIFICATES 1312CS6219 EN-203) Maximum power: 66,20 kW - Gas
INSTALLATION - CONNECTIONS Ø Ø Dimensions: 1,200 x 930 x 850 mm.
► GAS "R.3/4""G"





Catalogue :
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SCHEMA - DIMENSIONS

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