

6 BURNER GAS RANGE ON CABINET

Burner gas boiling range made of AISI 304 stainless steel, 20/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double and single crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Open lower compartment.



Gas power < 35 kw	Yes	Power supply	Gas
Product fitting up	with integrated undercompartment	Worktop thickness	2 mm

Functional features

- Gas cooking top equipped with n. 6 open burners.
- n. 1 open burner with single-crown burner cap diam. 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW
- n. 2 open burners with double-crown burner cap diam. 110 mm rated 7 kW with continuous power regulation from 7 to 2.3 kW
- n. 3 open burners with double-crown burner cap diam. 130 mm rated 10 kW with continuous power regulation from 10 to 2.5 kW
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and washable.
- Burner with Venturi tube patented for its innovative shape; it guarantees an optimal combustion and reduces to maximum harmful emissions (CO2).
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Open lower compartment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed burner surround (one for each pair of burners), depth 80 mm, with large corners for easy cleaning.
- Pilot light of the top burners with protection to avoid accidental quenching by liquid spill.
- Top burners, burner cap and pan grids made in enamelled cast iron.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optionals and Accessories

- SMOOTH or RIBBED griddle made in antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.
- Grid made in round AISI 304 stainless steel, Ø 12 mm. Useful for 2 open burners.
- Burner surrounds for easy cleaning.
- The lower compartment can be fitted with doors and container rack.

Technical Data

Gas Power	48 kW	Dimensions	120x92x90 cm
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Packing

126x102x131 cm

Icon9000 prof.900 - 2 mm
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22/07/2024