

4 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 crown burner cap. Pilot light and thermocouple. Pressed and sealed burner recess. Integrated lower open compartment.



Power supply	Gas	Product fitting up	with integrated undercompartment
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Worktop thickness	2 mm
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Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 4 open burners with double-crown burner cap diam. 110 mm rated 6.5 kW with continuous power regulation from 6.5 to 1.9 kW.
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and washable.
- Burner Venturi tube with a innovative shape that guarantees an optimal combustion and safeguards the injector from plugging.
- 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.
- Integrated lower open compartment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pressed burner surround (one for each pair of burners), depth 71 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.
- Radiused rear splashback on the worktop h = 4 cm.
- 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 or 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.
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- Approval to European Standard EN 1672-2 Hygienic Design.

Optionals and Accessories

- Smooth or ribbed griddle made of 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, container rack, wheels.

Technical Data

Net Weight	70 kg	Gross Weight	85 kg
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Gas Power	26 kW	Dimensions	80x72x90 cm
Packing	86x82x130 cm		

Icon 7000 prof. 700
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