


DIMENSIONS (mm)

400W X 750D X 250H

TECHNICAL DATA

Gas Type	Natural or Propane
Total Output (Gas)	Natural - 28 MJ/h Propane - 25.2 MJ/h
Cooking Zones:	1
Cooking Zones Dimensions (mm):	335W X 530D
Temp. Range (°C):	0 - 280
Plate Type:	Smooth Chromed Plate
AGA Approval Number	7417

SHIPPING DATA

Net Weight (kg):	50
Shipping Weight:	TBA
Shipping Dimensions:	TBA

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

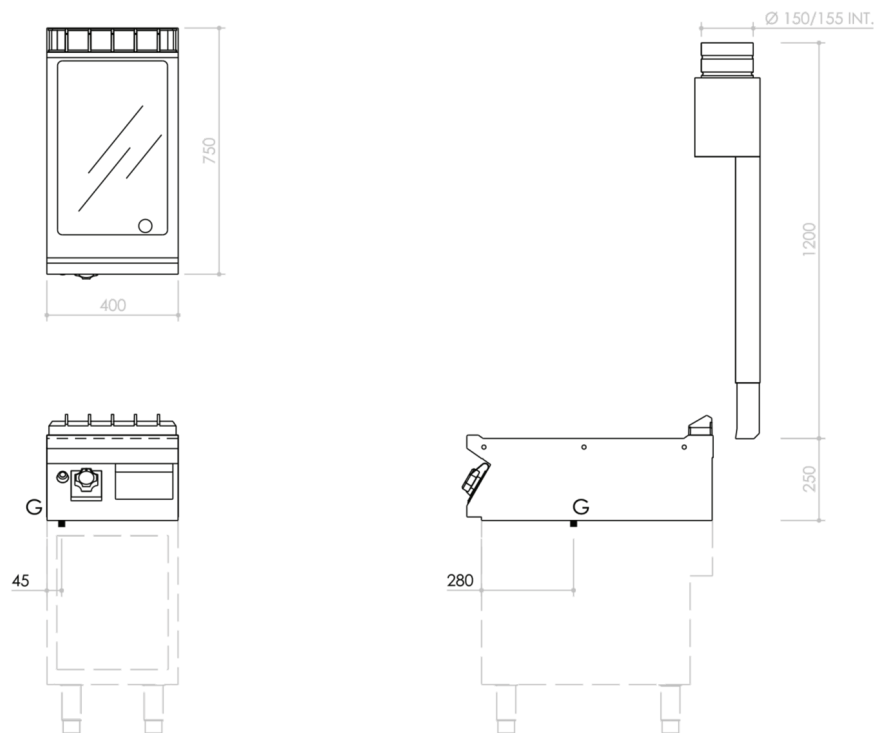
Gas griddle in AISI 304 stainless steel. 2 mm pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied for leak proofness. Top designed to accommodate water column accessory. Cooking surface with smooth mirror-polished chrome hotplate. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Cooking surface with 65 mm cold zone at front of hotplate. Round Ø 40 mm drain hole for fat. Heating by means of steel stabilised flame burner having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Heating control knob shaped to prevent water infiltration. Gas supply controlled by thermostatic valve with safety thermocouple. Cooking temperature manually controlled from 90°C to 280°C. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 335x530 mm. Scraper supplied for smooth hotplate.

STANDARD FEATURES

- 2mm thick pressed stainless top
- Modular design
- Enhanced Mareno knob with indicator lights to inform user of machine operating status
- NEW interlocking device & seal supplied with all units
- Space at rear for connection

OPTIONAL FEATURES

- Cabinet Doors
- Hygienic cabinet base with pressed runners
- Top only
- Refrigerated base
- 50mm stainless steel frame for counter installation
- Castor kit



Disclaimer: The images and line drawings provided are for reference only and may not exactly match the specifications of the equipment.

INSTALLATION SPECIFICATIONS

(G) Gas Connection: $\varnothing 1/2''$