



#### DIMENSIONS (mm)

800W X 920D X 900H

#### TECHNICAL DATA

Gas Type	Natural or Propane
Total Output (Gas)	Natural - 102.3 MJ/h Propane - 100.3 MJ/h
Cooking Zones:	4
Power Supply:	3NAC 400V 50Hz (Lead & Plug not included)
IP Grade:	IPX5
Internal Oven Dimensions (mm):	575W X 654D X 300H
Oven Capacity:	2 X GN 2/1
Oven Power (kW):	6
Oven Temp. Range (°C):	0 - 280
AGA Approval Number	7410

#### SHIPPING DATA

Net Weight (Kg):	145
Shipping Weight:	TBA
Shipping Dimensions:	TBA

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

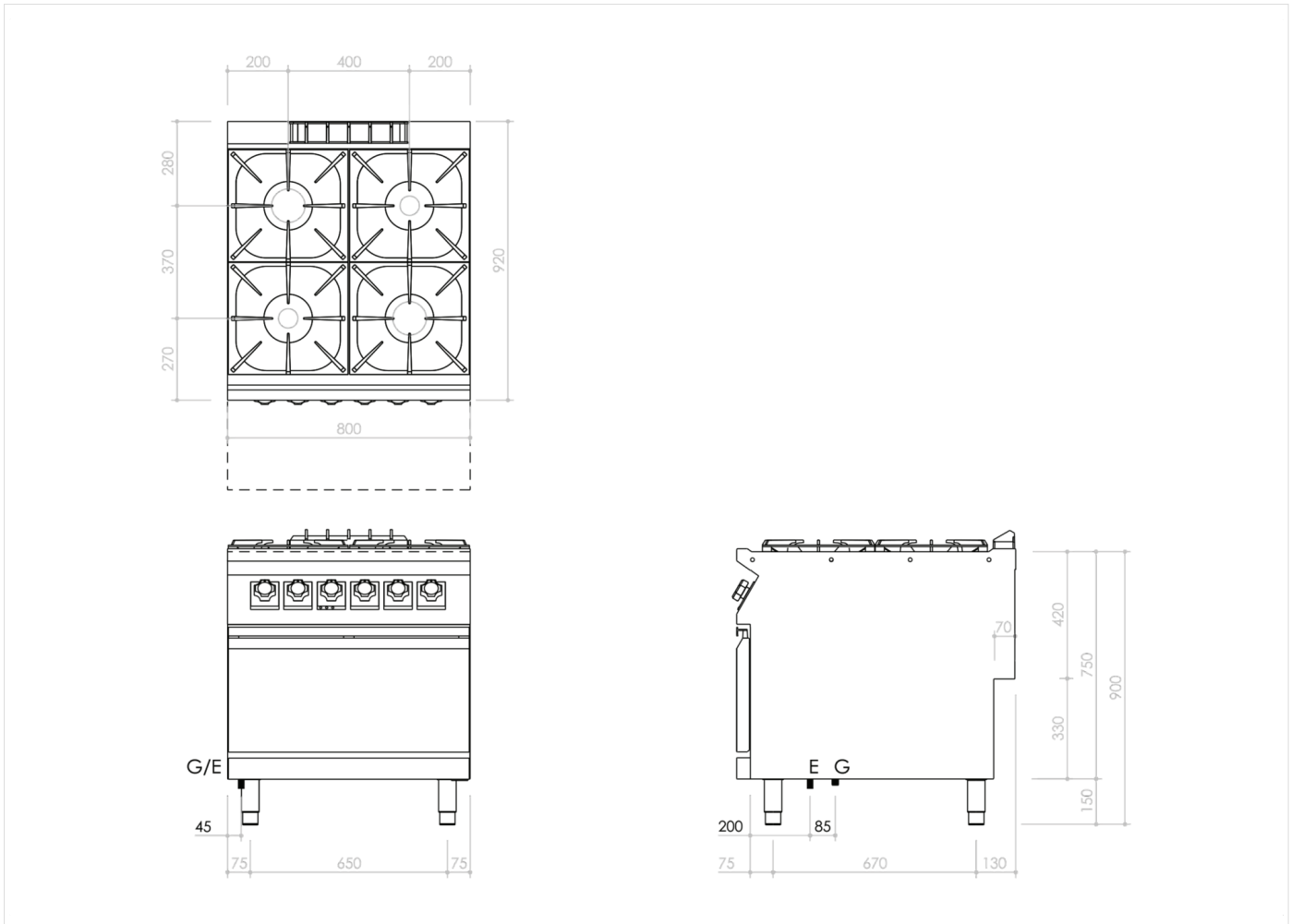
Freestanding gas boiling top on static electric oven in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Top designed to accommodate water column accessory. Appliance comprising 4 main burners hermetically sealed to the top, 2 of which with maximum output of 6 kW and 2 with output of 10 kW. Ergonomic knobs shaped to prevent water infiltration. Output control from 1.6 to 6 kW and from 2.5 to 10 kW respectively, by means of a valve with safety thermocouple. Main burner ignition by means of permanent low-energy pilot burner (170 W). Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and spills. Boiling top with heavy duty pan stands in RAAF enamelled cast-iron (acid, alkali and flame resistant); the pan stands are compatible with both small and large pans. GN 2/1 conventional electric oven. Oven heated by independently controlled top and bottom heating elements. Thermostat for temperature control from 110°C to 280°C. Ergonomic knobs shaped to prevent water infiltration, with integral indicator lights for instant recognition of operation, the temperature reached, and safety thermostat trip condition. Stainless steel oven chamber, dimensions 575x654x300h mm. Oven power 6 kW. Heavy gauge enamelled steel oven bottom. Pressed stainless steel oven inner door with labyrinth seal. IPX5 water-resistant rating. Appliance equipped with stainless steel adjustable feet.

#### 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 connections

#### OPTIONAL FEATURES

- 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

(E) Electrical Connection: VAC400-3 50/60Hz  
(G) Gas Inlet:  $\varnothing 1/2''$