2G1FA0GV
6 BURNER GAS RANGE ON GAS CONV. OVEN AND CABINET

RANGE FEATURES



Top: 18-10 stainless steel (12/10 mm gauge)
Free-standing structure with top, front panels, sides and control consoles in 18-10 stainless steel; back panels in stainless steel.
Top, sides, back, front panels and control consoles with satin scotchbrite finish.
Side-by-side top configurations with secure fixing between units.
IPX5 protection rating on all units.
CE approval of all gas products.

FUNCTIONAL FEATURES

- Top equipped with six open burners.
- Open burners with high output and optimum heat distribution, thanks to the special angle of incidence of the flame: 4 burners with double-crown burner cap rated at kW 6 Ø 110 mm + 2 burners with single-crown burner cap rated at kW 4 Ø 80 mm.
- Optimal versatility with power reduction by minimum.
- Pressed burner surround in satin finished 18-10 stainless steel, integrated into the top, depth mm 74.5, with rounded corners, for efficient spill collection and easy cleaning.
- Distance between pan bottom on grid and base of burner surround 116 mm.
- Top burners and burner caps removable by hand for cleaning, protection over pilot light and thermocouple. Special Venturi tube inclined in order to avoid injector plugging.
- Height of grid over top optimised for adequate air supply to burners even with large pans and top fully occupied with burners at full output.
- Back slot with perimeter edge with enamelled guard.
- Front/rear burner control signs moulded into control panel itself for inalterable, easy-to-read indications.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Ventilated gas oven for 1/1 G.N. containers in AISI 430 stainless steel construction with polished surface and container guides at three height levels in stainless steel, removable for cleaning. Standard accessories: 1 x 1/1 GN chromium plated grid. Useful oven clearence (WxDxH): 53,5x42x30 cm. Oven equipped with stainless steel inner door to guarantee optimal heat sealing and fitted with handle made of chromium-plated aluminium. Removable RAAF cast iron oven sole with removable disc for check and manual ignition. The oven can work also in static mode.
- Ambient compartment, with double-wall door, for 1/1 GN containers, equipped with 4 stainless steel grid guides (clearence between guides 73 mm) and heated by radiating heat. Usefull oven dimensions (LxDxH): 33,5x65x40 cm.
- Height adjustable floor-mounted feet in 18-10 stainless steel - floor clearance 180 mm, with non-scratch sole in insulating plastic material.
- Open burners can be equipped with: fire-proof reduction disc allowing indirect cooking; ribbed or smooth radiant plates.

TECHNICAL FEATURES

- Gas burners safety valve-controlled with thermocouple and pilot light. Pilot light housed in open burner and protected against accidental quenching by liquid spill. Top burners and burner caps constructed in RAAF enamelled cast iron. Pan grids 345x586 mm each (one grid each two open burners), constructed in RAAF enamelled black cast iron.
- Oven burner rated at 6 kW, with thermostat-operated valve control, pilot light, thermocouple and spark ignition. Cooking temperature control from 160°C to 280°C
- Access to all parts through control panel, easily removable.

Width	**Cm**	**105**	**Gas Power**	**kW**	**38 - kcal/h 32.680 - BTU 129,656**
Depth	**Cm**	**70**	**Electric Power**	**kW**	**0,08**
Height	**Cm**	**90**			
Net weight	**Kg**	**155**	**Standard connection**	**V-Hz**	**230V 1N~ / 50Hz**