

# 2S0FA0B



## 6 BURNER GAS RANGE

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.



|                   |      |                    |             |
|-------------------|------|--------------------|-------------|
| Power supply      | Gas  | Product fitting up | Counter Top |
| Worktop thickness | 2 mm |                    |             |

### Functional features

- Gas cooking top equipped with n. 6 open burners.
- n. 6 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.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and 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.
- Non-slip rubber feet h = 2 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.
- Approval to European Standard EN 1672-2 Hygienic Design.

### Optional

- 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.

### Technical Data

|           |              |            |              |
|-----------|--------------|------------|--------------|
| Gas Power | 39 kW        | Dimensions | 120x72x25 cm |
| Packing   | 126x82x65 cm |            |              |

Icon 7000 prof. 700  
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