

1S0TPG



COUNTER TOP SOLID GAS RANGE

Solid boiling range made of AISI 304 stainless steel structure, 20/10 mm thickness top. Radiant plate made of 16 Mo5 steel. Plate heating by central stainless steel burner controlled by safety valve, pilot light and thermocouple. Piezoelectric ignition.



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

Functional features

- Solid boiling range with radiant cooking top.
- Cooking plate in alloy steel (16Mo5) 15 mm thick which guarantees high efficiency compared to the powers used.
- Cooking zone with variable power from 10 to 4 kW.
- Cooking plate featuring differentiated heating zones radiating from centre at 400°C towards the edges.
- Removable central disc diameter 300 mm, can be removed with a simple kitchen utensil to carry out the "coup de feu" or maintenance.
- Dimensions of the plate and useful surface: 760 x 550 x 15 mm; 41.8 dmq.
- Plate heating by central stabilized combustion burner.
- n. 1 burner, under the plate, rated 10 kW, power 4 kW at minimum position, piezo ignition and possibility of manual ignition of the pilot flame by removing the disc.
- 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 accurate guaranteeing max quality and hygiene.
- The cooking plate is removable from above without the need to remove the appliance from the structure.
- Plate perimeter smooth and radiused to facilitate cleaning; support of the cooking plate on the work surface with printed edge to prevent infiltration of liquids in the combustion chamber.
- Combustion chamber of the plate in AISI 430 stainless steel, insulated to reduce heat losses.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Non-slip rubber feet h = 2 cm.
- Maintenance of inner components does not require appliance displacement.
- 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

- Water filling tap.

Technical Data

Gas Power	10 kW	Dimensions	80x72x25 cm
Packing	86x82x65 cm		

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Icon 7000 prof. 700



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