

SOLID TOP GAS RANGE WITH GAS STATIC OVEN

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. Gas static oven in AISI 430 stainless steel with removable stainless steel guides and thermostat, useful for 2/1 GN containers. Piezoelectric ignition.



<i>Oven Type</i>	Gas static oven 2/1GN	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Worktop thickness</i>	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.
- Gas static oven rated at 6 kW.
- Oven capacity: GN 2/1 (or GN 1/1) containers, on demountable stainless steel tray rack with three height levels.
- Cooking oven temperature control from 80°C to 300°C.
- Oven heating by burner with pilot light, thermocouple and piezoelectric ignition.
- Pre-set appliance for installation freestanding on feet.

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.
- Oven cooking chamber made of AISI 430 stainless steel thickness 10/10, glossy finish. Dimensions (W x D x H) 53 x 65 x 31 cm. Insulation by high density ceramic fiber panel. Oven double-walled door made of satin finished AISI 304 stainless steel, inner door made of AISI 441 stainless steel, insulated by high density glass wool. Full width chrome aluminum handle. Heavy Duty hinges. Silicone rubber gasket on the oven front to ensure perfect closure.
- Enamelled iron oven demountable bottom, removable disk for inspection and manual ignition.
- 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.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 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.
- Safety thermostat against oven overheating.
- CE approvals in respect of all directives and regulations.

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Icon 7000 prof. 700

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- Approval to European Standard EN 1672-2 Hygienic Design.

Standard equipment

- The oven is delivered with 1 chromium plated grid GN 2/1.

Optional

- Water filling tap.
- Wheels.

Technical Data

Gas Power	16 kW	Dimensions	80x72x90 cm
Packing	86x82x130 cm		

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