

Gas solid tops



01.

Versatility

With a powerful 8.4 kW burner and double-crown diffuser made of nickel-plated cast iron which guarantee an even distribution of heat from the flame.

The temperature range (500 °C at the centre and 200 °C at the edges) obtained in the different parts of the fry-top makes it possible to experiment with different cooking methods.

02.

High productivity and cleanliness

Ensures high productivity due to its large surface area of 800 x 580 mm. Moreover, due to its rounded corners, it is quick and easy to clean.

General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
 - Laser-cut joints and automatic welding. Hidden screws.
 - 10 mm-thick cast iron plate with rounded corners.
 - Fry-top dimensions: 800 x 580 mm.
 - Shield with 300 mm diameter.
 - Refractory brick inside for improved heat use and distribution.
 - Differentiated usage temperatures: 500 °C at the centre and 200 °C at the edges.
 - Double-crown burner and diffuser made of cast iron which guarantee an even distribution of heat from the flame.
 - Burner power: 8.4 kW.
 - Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
 - Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
 - Controls with a protective support base and system to prevent water infiltration.
 - High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
 - Access to components from the front.
- C-G711 model with oven**
- Easy-to-use NG 2/1 static oven with controls located on the upper panel for improved ergonomics.
 - Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
 - Trays are inserted sideways which improves manoeuvrability.
 - Rails on three height levels to offer different cooking options.
 - Rails with anti-tipping system to prevent trays from overturning.
 - Thermostatic valve for temperature control (125 - 310 °C).
 - Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
 - Cast iron oven floor which guarantees better performance and uniform heat distribution.
 - Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
 - Stamped oven frame and inner door, ensuring better oven closure.
 - Detachable oven door to facilitate repairs.

MODEL	GAS	CODE	SOLID TOP (mm)	BURNER 8,4 kW	OVEN		TOTAL POWER (kW)	DIMENSION S	€
					DIMENSIONS	POWER (kW)			
TOP									
C-G710	LPG	19070754	800x580	1	-	-	8,4	800x730x290	-
	NG	19073645							
WITH OVEN									
C-G711	LPG	19073088	800x580	1	NG-2/1	8,60	17	800x730x850	-
	NG	19074767							

