Gas Ranges

6 Burners gas range with gas maxi oven





Range cooker with gas hob constructed entirely from Aisi 304 stainless steel. 20/10 pressed top, designed for flush alignment. Appliance standard comprises 6 sealed burners, 4 of which with maximum output of 6 kW, 2 with 9 kW output. Safety tap with thermocouple for continuous output control from 1,6 to 6 kW and from 2,5 to 9 kW respectively. Main burner ignition by means of permanent, low-energy pilot burner (170 W). Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and any spills.

Hob features radiused corners for ease of cleaning and pan supports in RAAF enamelled cast-iron (acid, alkali and flame resistant). GN 2/1 gas oven with thermostatic control valve for temperature adjustment from 100°C to 330°C. Burner with stabilized flame complete with pilot flame, safety thermocouple and piezoelectric ignition. Cooking chamber dimensions, 935x640x400h mm. Maxi oven power: 12 kW. Appliance equipped with height adjustable feet in stainless steel.

 Width mm.:
 1200

 Depth mm.:
 900

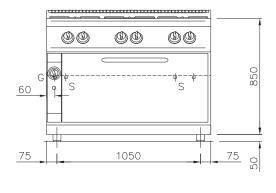
 Height mm.:
 900

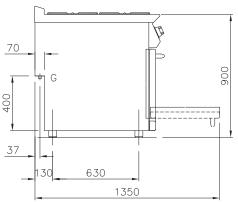
 Weight kg.:

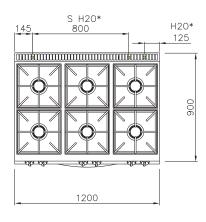
 Volume m³:
 1,4

Voltage: El. -PowerkW.: -

Gas Power (kw): 54







NOTE

- All dimensions reported on the drawing are meant with fi nished tiled-fl oor and side walls
- Main gas connections must be provided of closing gate device
- Mass connections must not use welded tubes
- Gas connections must be settled according to current rules in the country
- Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing) All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug
- All electric connections must be provided of main switch

G = Gas Ø 1/2" H2O* = Cold water Ø 1/2" S / S H2O* = Drain Ø 1/2"

* = optional

Via Cal Larga, 8
Z.I San Giacomo di Veglia
31029 Vittorio Veneto
(TV) ITALY
T (+39) 0438 911930
F (+39) 0438 506291
info@silko.it

www.silko.it