



Catalogue
CATERING
Chapter
COOKING

Model
C-G911 LPG

19020973

14/12/2018

GAS SOLID TOP ON GAS OVEN, C-G911

Gas solid top or "coup de feu" top range have all their working surface covered by a large plate that is heated by a powerful burner underneath its central area.

Various sizes and types of pans can be used at the same time due to large surface area with no intermediate sectors, and can easily be moved from one area to another. The plate may work with different temperatures in different areas for fast or slow cooking, frying on a frying-pan or just to keeping the temperature.

2 mm thick AISI-304 2 stainless steel griddle.

Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

10 mm thick cast iron griddle with rounded corners. 300 mm diameter central lid

Fire brick with cast iron lid for a better performance and even distribution of the heat.

Different temperature areas: central plate can reach a temperature of 500 °C while decreasing outwards

Heated by 11 kW cast burner underneath the plate central disk.

Water resistant piezoelectric ignition button.

Regulated by safety valve tap with thermocouple.

Combustion chamber with risen edges to stop liquids from entering lower sections.

GN-2/1 OVEN

Easy to use GN 2/1 size oven, with controls at the top.

Fully stainless steel cooking chamber, for easy cleaning and higher hygienic standards.

Wide side insertion tray for an enhance manoeuvrability.

Three level guides to provide different working options.

Thermostatic valve for temperature control (125 - 310°C).

Stainless steel tubular burner, with pilot and thermocouples, and piezoelectric ignition.

Heat power 8.6 kW - Gas.

6 mm thick cast iron bottom to ensure a better performance and an even distribution of heat.

Fibreglass seal for an enhance thermal efficiency of the oven.

Removable door for easy maintenance.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

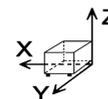
The protector is levelled with burners to provide a larger working surface with improved manoeuvrability for large cooking containers.

Pre-installation for water column on the back of the equipment.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1125 mm
Net Weight	214,0 kg	Gross Weight	234,0 kg
Net volume	0,650 m3	Gross volume	0,966 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

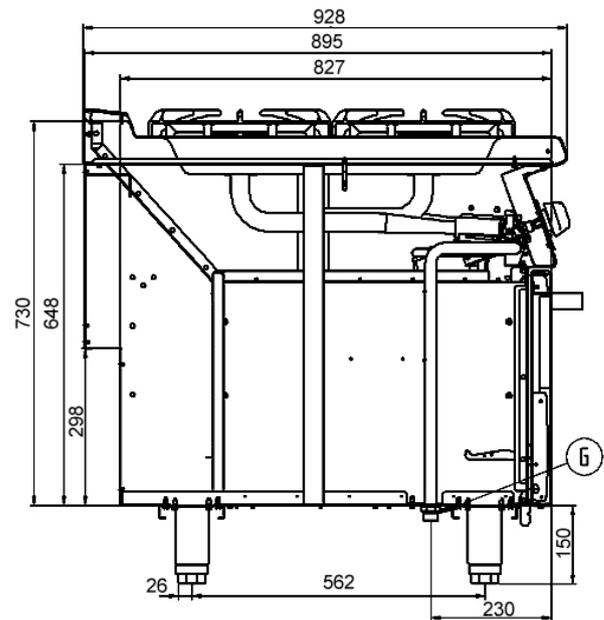
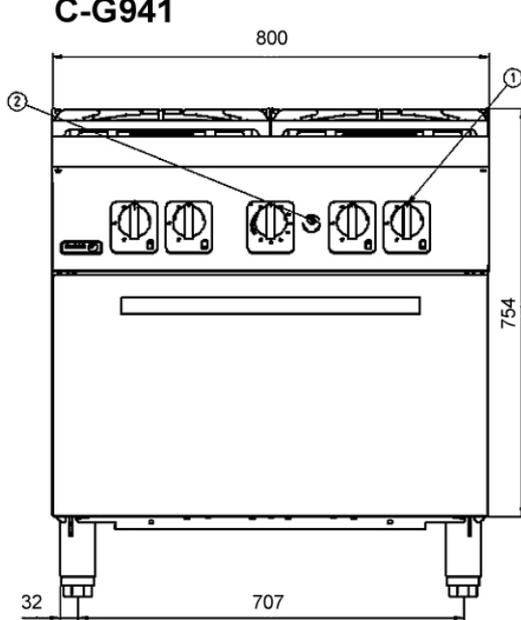
Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

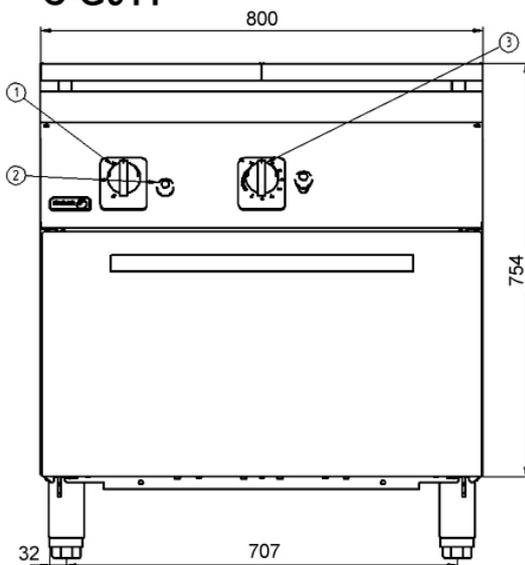
Gas type	LPG
Gas power	19,60 kW
Gas consumption	1,510 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar



C-G941



C-G911



- G. Entrada de Gas
- 1. Válvula de gas
- 2. Pulsador tren de chispas
- 3. Mando H

- G. Gas Inlet
- 1. Gas valve
- 2. Piezoelectric ignitor
- 3. H control