



Catalogue
CATERING
Chapter
COOKING

Model
C-G941 LPG

19013145

14/12/2018

COCINA A GAS CON HORNO, C-G941

Top burners are adequate for a variety of containers such as frying pans, saucepans, pots, etc.

Depending on the container, you may stew, boil, make soup, legumes, scrambled eggs, fried dishes...

Using the optional plate (easy to place on any of the grids) you may grill meat, fish, sea food or vegetables at any moment.
2 mm thick AISI-304 stainless steel embedded top. Each half module (two burners) is fitted with an integrated 1 litre liquid-collecting container.

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

Machine with four burners of different power for a variety of containers and to provide different ways to cook different types of food: (2 x 5.25) + 8.0 + 10.2 kW

Double crown nickel-plated cast iron burners and diffusers to ensure an even distribution of heat and flame on pans' bottom, even on those of large dimensions.

This prevents the concentration of heat at one single spot and optimizes power transfer to the product.

Burner and diffuser parts easy to remove and dismantle for cleaning. Unequivocal position of the burner assembly and placement.

397 x 350 mm grid for large size pans and frying pans.
75 mm distance between central spokes to support small dimension pans (8 ÷ 9 cm). This provides a safe stand for small containers.

The grids are made of RAAF enamelled cast iron (resistant to alkaline, acid products ant to fire and high temperatures). Easy to remove and washable.

Low consumption pilots and thermocouples inside the burner's body for a more efficient protection.

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.

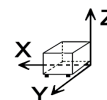
Pre-installation for water column on the back of the equipment.

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	149,0 kg	Gross Weight	165,0 kg
Net volume	0,691 m3	Gross volume	0,966 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

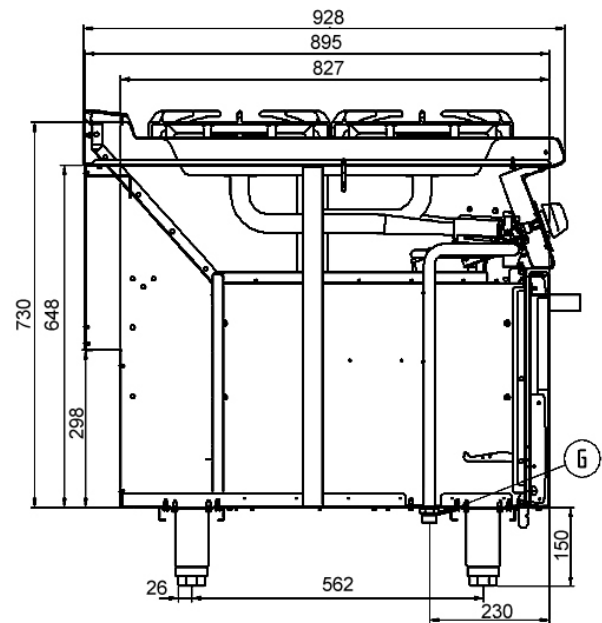
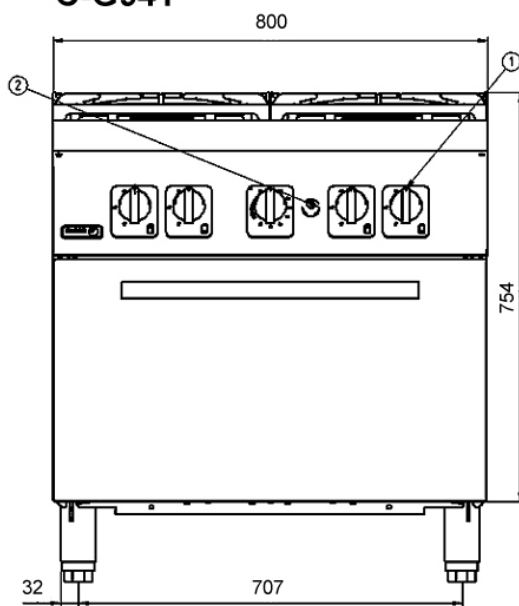
Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

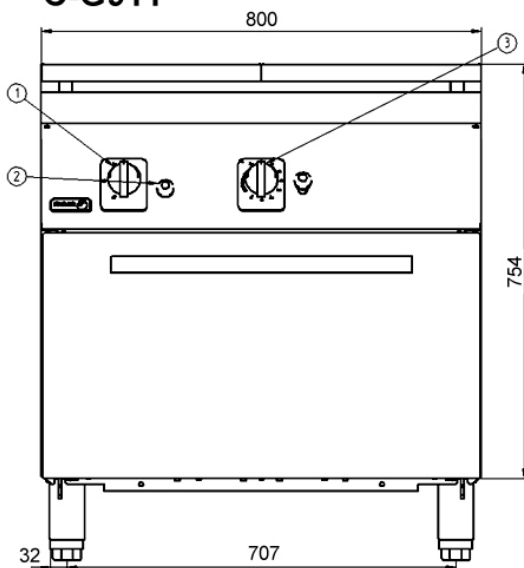
Gas type	LPG
Gas power	37,30 kW
Gas consumption	2,860 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar



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