

# 291FAG

## SIX BURNER GAS RANGE WITH OVEN AND CABINET



### RANGE FEATURES

- Top: 18-10 stainless steel (20/10 mm gauge). Free-standing structure with top, sides and back in 18-10 stainless steel. Top, sides, back, front panels and control consoles with satin scotchbrite finish. Side-by-side top configurations with secure fixing between units. Choice of 3 different installation options: freestanding on feet (optional), suspended on a one or two-sided beam, on multi-elements supports with stainless steel or masonry plinth. IPX5 protection rating on all units. CE approval of all gas products.



### FUNCTIONAL FEATURES



- Top equipped with six open burners.
- Open burners with double-single crown burner cap, high output even on small burner diameters for better heat distribution over pan bottom, thanks to the special angle of incidence of the flame: one single crowned burner rated at 4 kW Ø 80 mm, two double crowned burners rated at kW 7 Ø 110 mm; three double crowned burner rated at kW 10 Ø 130 mm.
- Optimal versatility with power reduction by up to 75% of maximum output.
- Pressed burner surround (one for each pair of burners) in satin finished 18-10 stainless steel, integrated into the top, depth mm 80, with minimum corner radius 63 mm, for efficient spill collection and easy cleaning.
- Distance between pan bottom on grid and base of burner surround 120 mm.
- Top burners and burner caps removable by hand for cleaning, extra protection over pilot light and thermocouple. Special Venturi tube inclined in order to avoid injector plugging for burner rated 7 and 4 kW; pipe burner rated 10 kW.
- Height of grid over top optimised for adequate air supply to burners even with large pans and top fully occupied with burners at full output.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Static oven for 2/1 G.N. containers in AISI 430 stainless steel construction with polished surface and container guides at three height levels in stainless steel, removable for cleaning. Standard accessories: 1 2/1 GN chromium plated grid. Useful oven clearance (WxDxH): 53,5x65x30 cm.
- 18-10 stainless steel sealed flue with enamelled guard.
- Front/rear burner control signs moulded into control panel itself for inalterable, easy-to-read indications.
- Ambient compartment, with double-wall door, for 1/1 GN containers, heated by radiating heat. Pressed runners in stainless steel. Useful inside dimensions: 33x75x35h cm.
- Available accessories: burner surrounds, ribbed or nervurated radiant griddle, height adjustable feet, wheels kit.

### TECHNICAL FEATURES

- Gas burners safety valve-controlled with thermocouple and pilot light. Pilot light housed in open burner and protected against accidental quenching by liquid spill. Top burners and burner caps constructed in RAAF enamelled cast iron. Pan grids 396x368 mm each, constructed in RAAF enamelled cast iron.
- Oven burner rated at 7.5 kW, with thermostat-operated valve control, pilot light, thermocouple and spark ignition. Cooking temperature control from 80°C to 300°C
- Access to all parts through control panel, easily removable.

<b>Width</b>	<b>Cm</b>	<b>120</b>	<b>Gas Power</b>	<b>kW</b>	<b>55,5 - kcal/h 47.730 - BTU 189,366</b>
<b>Depth</b>	<b>Cm</b>	<b>90</b>	<b>Electric Power</b>	<b>kW</b>	<b>0,</b>
<b>Height</b>	<b>Cm</b>	<b>72</b>			
<b>Net weight</b>	<b>Kg</b>	<b>165</b>	<b>Standard connection</b>	<b>V-Hz</b>	<b>230V 1N~ / 50 ÷ 60Hz</b>