

Snack

GAS RANGE, CG-200 S



1120400815

Dimensions and Weights

Length	mm	850,00
Depth	mm	585,00
Height	mm	290,00
Net Weight	Kg	46,00
Gross Weight	Kg	56,00
Volume packed	m3	0,27

GAS RANGE, CG-200 S

Made in stainless steel AISI-304 (18/10).

Open hob and smooth hot-plate with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1 x 6000 + 1 x 4000 (under plate) kcal/h.

Power: 10000 kcal/h. (11.6 kW).

Dimensions: 850 x 585 x 290 mm.

Electricity

No

Gas

Gas Power	KW	11,60
	Kcal/h	9.976,00
LPG		
Consumption (kg/h)		0,87
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,25
Pressure (g/cm2)		18,00

Water

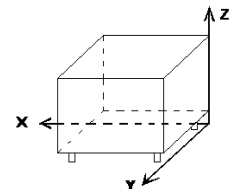
Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

Certificate EQNET

99AQ101

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	35	35	0	R.3/4"G



Snack



GAS RANGE, CG-300 S

1120400715

Dimensions and Weights

Length	mm	1.270,00
Depth	mm	585,00
Height	mm	290,00
Net Weight	Kg	69,00
Gross Weight	Kg	82,00
Volume packed	m3	0,40

GAS RANGE, CG-300 S

Made in stainless steel AISI-304 (18/10).

Open hobs and smooth hot-plate with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1 x 6000 + 2 x 4000 (under plate) kcal/h.

Power: 14000 kcal/h. (16.28 kW).

Dimensions: 1270 x 585x 290 mm.

Electricity

No

Gas

Gas Power	KW	16,28
	Kcal/h	14.000,80
LPG		
Consumption (kg/h)		1,22
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,55
Pressure (g/cm2)		18,00

Water

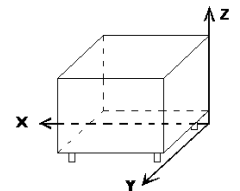
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ101

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	35	35	0	R.3/4"G





Snack

GAS RANGE, CG-210 G

1120400630

Dimensions and Weights

Length	mm	850,00
Depth	mm	585,00
Height	mm	850,00
Net Weight	Kg	112,00
Gross Weight	Kg	123,00
Volume packed	m3	0,61

GAS RANGE, CG-210 G

Made in stainless steel AISI-304 (18/10).

Open hob and smooth hot-plate with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1 x 6000 + 1 x 4000 (under plate) kcal/h.

1/1 GN oven equipped with electrical grill on the oven top. Power: 2 kW. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Oven burner: 5000 kcal/h.

Power: 15000 kcal/h. (17.4 kW).

Dimensions: 850 x 585 x 850 mm.

Electricity

Electric Power	KW	2,00
Voltage 230V - I+N	2x2,5 + T - 20A	
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	17,44
	Kcal/h	14.998,40
LPG		
Consumption (kg/h)		1,30
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,85
Pressure (g/cm2)		18,00

Water

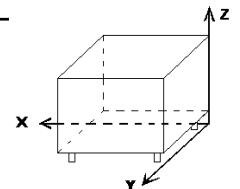
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ101

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	500	0	0	
GAS	65	445	360	R.3/4"G





Snack

GAS RANGE, CG-210

1120400645

Dimensions and Weights

Length	mm	850,00
Depth	mm	585,00
Height	mm	850,00
Net Weight	Kg	112,00
Gross Weight	Kg	123,00
Volume packed	m3	0,61

GAS RANGE, CG-210

Made in stainless steel AISI-304 (18/10).

Open hob and smooth hot-plate with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1 x 6000 + 1 x 4000 (under plate) kcal/h.

1/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Oven burner: 5000 kcal/h.

Power: 15000 kcal/h. (17.4 kW).

Dimensions: 850 x 585 x 850 mm.

Electricity

No

Gas

Gas Power	KW	17,44
	Kcal/h	14.998,40
LPG	Consumption (kg/h)	1,30
	Pressure (g/cm2)	37,00
	Natural Gas	
Consumption (m3/h)		1,85
	Pressure (g/cm2)	18,00

Water

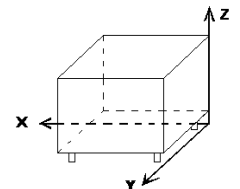
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	65	445	360	R.3/4"G





Snack

GAS RANGE, CG-310 G

1120400530

Dimensions and Weights

Length	mm	1.270,00
Depth	mm	585,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	170,50
Volume packed	m3	0,93

Electricity

Electric Power	KW	2,00
Voltage 230V - I+N		2x2,5 + T - 20A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	22,09
	Kcal/h	19.000,84
LPG		
Consumption (kg/h)		1,65
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		2,85
Pressure (g/cm ²)		18,00

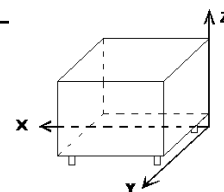
Water

Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AQ101

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.000	0	0	
GAS	375	390	545	R.3/4"G



GAS RANGE, CG-310 G

Made in stainless steel AISI-304 (18/10).

Open hobs and smooth hot-plate with safety valve and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1 x 6000 + 2 x 4000 (under plate) kcal/h.

1/1 GN oven equipped with electrical grill on the oven top. Power: 2 kW. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Neutral cabinet.

Oven burner: 5000 kcal/h.

Power: 19000 kcal/h. (22.1 kW)

Dimensions: 1270 x 585 x 850 mm.



Snack

GAS RANGE, CG-310

1120400545

Dimensions and Weights

Length	mm	1.270,00
Depth	mm	585,00
Height	mm	850,00
Net Weight	Kg	155,00
Gross Weight	Kg	170,50
Volume packed	m3	0,93

GAS RANGE, CG-310

Made in stainless steel AISI-304 (18/10).
 Open hobs and smooth hot-plate with safety valve and thermocouples.
 Pilots for ignition. Cast iron gratings and burners.
 Burners: 1 x 6000 + 2 x 4000 (under plate) kcal/h.
 1/1 GN oven with burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).
 Neutral cabinet.
 Oven burner: 5000 kcal/h.
 Power: 19000 kcal/h. (22.1 kW)
 Dimensions: 1270 x 585 x 850 mm.

Electricity

No

Gas

Gas Power	KW	22,09
	Kcal/h	19.000,84
LPG		
Consumption (kg/h)		1,65
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,85
Pressure (g/cm2)		18,00

Water

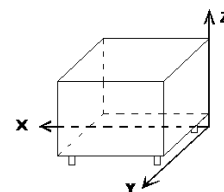
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ101

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	375	390	545	R.3/4"G





Snack

GAS FRY-TOP, PL-105 L

1120200200

Dimensions and Weights

Length	mm	600,00
Depth	mm	550,00
Height	mm	250,00
Net Weight	Kg	52,00
Gross Weight	Kg	61,00
Volume packed	m3	0,21

GAS FRY-TOP, PL-105 L
 Made in stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 30 dm².
 Burners in stainless steel with pilot.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 8000 kcal/h.(9.3 kW)
 Dimensions: 600 x 550 x 250 mm.

Electricity

No

Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,75
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

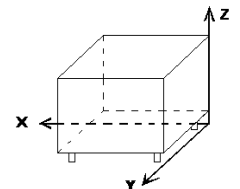
Water

Consumption (lit/h)		0,00
Pressure (Kg/cm ²)		

Certificate EQNET 99AT442

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	560	30	25	R.3/4"G





Snack

GAS FRY-TOP, PL-105 C

1120200203

Dimensions and Weights

Length	mm	600,00	GAS FRY-TOP, PL-105 C
Depth	mm	550,00	Made in stainless steel AISI-304 (18/10).
Height	mm	250,00	50 microns thickness chromium coated steel sheeting hot-plate. Smooth hot-plate.
Net Weight	Kg	52,00	Surface area: 30 dm ² .
Gross Weight	Kg	61,00	Burners in stainless steel with pilot.
Volume packed	m ³	0,21	Thermostat control of the hot-plate temperature 120 C° -310 C°.
			Fat collector under the grill.
			Power: 8000 kcal/h (9.3 kW).
			Dimensions: 600 x 550 x 250 mm.

Electricity

No

Gas

Gas Power	KW	9,30
	Kcal/h	7.998,00
LPG		
Consumption (kg/h)		0,75
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		0,95
Pressure (g/cm ²)		18,00

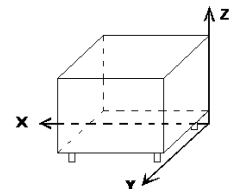
Water

Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET 99AT442

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	560	30	25	R.3/4"G





Snack

GAS FRY-TOP, PL-110 L

1120200300

Dimensions and Weights

Length	mm	900,00
Depth	mm	550,00
Height	mm	250,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,31

GAS FRY-TOP, PL-110 L
 Made in stainless steel AISI-304 (18/10).
 Smooth hot-plate. Surface area: 45 dm².
 Burners in stainless steel with pilot.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 12000 kcal/h.(13.9 kW)
 Dimensions: 900 x 550 x 250 mm.

Electricity

No

Gas

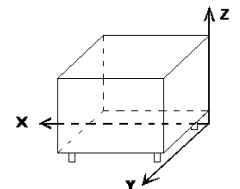
Gas Power	KW	13,90
	Kcal/h	11.954,00
LPG		
Consumption (kg/h)		1,13
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,43
Pressure (g/cm ²)		18,00

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET 99AT442

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	860	30	25	R.3/4"G



Snack

GAS FRY-TOP, PL-110 L+R



1120200303

Dimensions and Weights

Length	mm	900,00
Depth	mm	550,00
Height	mm	250,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,31

GAS FRY-TOP, PL-110 L+R
 Made in stainless steel AISI-304 (18/10).
 ½ smooth – ½ ribbed hot-plate. Surface area: 45 dm².
 Burners in stainless steel with pilot.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 12000 kcal/h.(13.9 kW)
 Dimensions: 900 x 550 x 250 mm.

Electricity

No

Gas

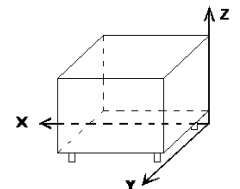
Gas Power	KW	13,90
	Kcal/h	11.954,00
LPG		
Consumption (kg/h)		1,13
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,43
Pressure (g/cm ²)		18,00

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET 99AT442

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	860	30	25	R.3/4"G





Snack

GAS FRY-TOP, PL-110 C

1120200306

Dimensions and Weights

Length	mm	900,00
Depth	mm	550,00
Height	mm	250,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,31

GAS FRY-TOP, PL-110 C

Made in stainless steel AISI-304 (18/10).
 50 microns thickness chromium coated steel sheeting hot-plate. Smooth hot-plate.
 Surface area: 45 dm².
 Burners in stainless steel with pilot.
 Thermostat control of the hot-plate temperature 120 C° -310 C°.
 Fat collector under the grill.
 Power: 12000 kcal/h (13.9 kW).
 Dimensions: 900 x 550 x 250 mm.

Electricity

No

Gas

Gas Power	KW	13,90
	Kcal/h	11.954,00
LPG		
Consumption (kg/h)		1,13
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,43
Pressure (g/cm ²)		18,00

Water

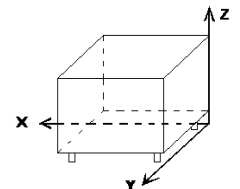
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AT442

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	860	30	25	R.3/4"G



Snack

GAS FRY-TOP, PL-110 R



1120200309

Dimensions and Weights

Length	mm	900,00
Depth	mm	550,00
Height	mm	250,00
Net Weight	Kg	72,00
Gross Weight	Kg	85,00
Volume packed	m3	0,31

GAS FRY-TOP, PL-110 R
 Made in stainless steel AISI-304 (18/10).
 Ribbed hot-plate. Surface area: 45 dm².
 Burners in stainless steel with pilot.
 Safety valves and thermocouples.
 Fat collector under the grill.
 Power: 12000 kcal/h.(13.9 kW)
 Dimensions: 900 x 550 x 250 mm.

Electricity

No

Gas

Gas Power	KW	13,90
	Kcal/h	11.954,00
LPG		
Consumption (kg/h)		1,13
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (m ³ /h)		1,43
Pressure (g/cm ²)		18,00

Water

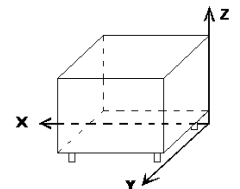
Consumption (lit/h)	0,00
Pressure (Kg/cm ²)	

Certificate EQNET

99AT442

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	860	30	25	R.3/4"G





Snack

ELECTRIC DEEP FAT FRYER, FE-4

1120901100

Dimensions and Weights

Length	mm	175,00
Depth	mm	485,00
Height	mm	270,00
Net Weight	Kg	8,00
Gross Weight	Kg	9,00
Volume packed	m3	0,05

ELECTRIC DEEP FAT FRYER, FE-4

Made in stainless steel AISI-304 (18/10)
 Capacity: one 4 litre oil/well. Equipped with 1 basket.
 Removable shielded heating elements in stainless steel.
 Pilot light for heating.
 Control by thermostat (60 °C to 195 °C).
 Safety thermostat. Safety switch for assembly.
 Power: 3 kW.
 Dimensions: 175 x 485 x 270 mm.

Electricity

Electric Power	KW	3,00
Voltage 230V -1+N		2x1,5+T - 16 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

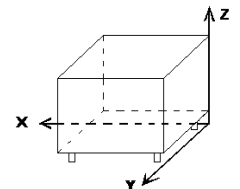
No

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	90	10	0	





Snack

ELECTRIC DEEP FAT FRYER, FE-6

1120901210

Dimensions and Weights

Length	mm	265,00
Depth	mm	485,00
Height	mm	270,00
Net Weight	Kg	11,00
Gross Weight	Kg	13,00
Volume packed	m3	0,06

ELECTRIC DEEP FAT FRYER, FE-6
 Made in stainless steel AISI-304 (18/10)
 Capacity: one 6 litre oil/well. Equipped with 1 basket.
 Removable shielded heating elements in stainless steel.
 Pilot light for heating.
 Control by thermostat (60 °C to 195 °C).
 Safety thermostat. Safety switch for assembly.
 Power: 4.5 kW.
 Dimensions: 265 x 485 x 270 mm.

Electricity

Electric Power	KW	4,50
Voltage 230V - I+N		2x2,5+T - 25 A
Voltage 230V - III		3x1,5+T - 16 A
Voltage 400V - III+N		4x1,5+T - 10 A

Gas

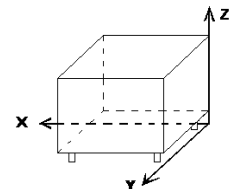
No

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	130	10	0	





Snack

ELECTRIC DEEP FAT FRYER, FE-8

1120901310

Dimensions and Weights

Length	mm	355,00
Depth	mm	485,00
Height	mm	270,00
Net Weight	Kg	13,00
Gross Weight	Kg	15,00
Volume packed	m3	0,08

ELECTRIC DEEP FAT FRYER, FE-8

Made in stainless steel AISI-304 (18/10)
 Capacity: one 8 litre oil/well. Equipped with 1 basket.
 Removable shielded heating elements in stainless steel.
 Pilot light for heating.
 Control by thermostat (60 °C to 195 °C).
 Safety thermostat. Safety switch for assembly.
 Power: 6 kW.
 Dimensions: 355 x 485 x 270 mm.

Electricity

Electric Power	KW	6,00
Voltage 230V - I+N		2x4+T - 32 A
Voltage 230V - III		3x2,5+T - 20 A
Voltage 400V - III+N		4x2,5+T - 16 A

Gas

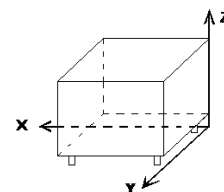
No

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	170	10	0	





Snack

ELECTRIC DEEP FAT FRYER, FE-18

1120901405

Dimensions and Weights

Length	mm	355,00
Depth	mm	520,00
Height	mm	850,00
Net Weight	Kg	25,00
Gross Weight	Kg	30,00
Volume packed	m3	0,26

ELECTRIC DEEP FAT FRYER, FE-18

Made in stainless steel AISI-304 (18/10)

Capacity: 18 litres. (12 oil / 6 water).

Equipped with 1 basket.

Removable shielded heating elements in stainless steel.

Pilot light for heating.

Control by thermostat (60 °C to 195 °C).

Safety thermostat. Safety switch for assembly.

Lower cabinet. Drainage tap.

Power: 9 kW.

Dimensions: 355 x 520 x 850 mm.

Electricity

Electric Power	KW	9,00
Voltage 230V - I+N		2x10+T - 50 A
Voltage 230V - III		3x2,5+T - 32 A
Voltage 400V - III+N		4x2,5+T - 16 A

Gas

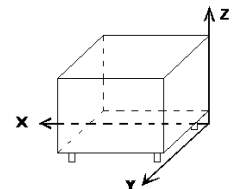
No

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	325	10	90	





Snack

ELECTRIC DEEP FAT FRYER, FE-25

1120901505

Dimensions and Weights

Length	mm	430,00
Depth	mm	585,00
Height	mm	850,00
Net Weight	Kg	34,00
Gross Weight	Kg	39,00
Volume packed	m3	0,34

ELECTRIC DEEP FAT FRYER, FE-25

Made in stainless steel AISI-304 (18/10)

Capacity: 25 litres. (17 oil / 8 water).

Equipped with 1 basket.

Removable shielded heating elements in stainless steel.

Pilot light for heating.

Control by thermostat (60 °C to 195 °C).

Safety thermostat. Safety switch for assembly.

Lower cabinet. Drainage tap.

Power: 12.75 kW.

Dimensions: 430 x 585 x 850 mm.

Electricity

Electric Power	KW	12,75
Voltage 230V -1+N		2x10+T - 80 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x6+T - 25 A

Gas

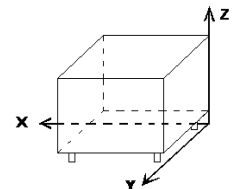
No

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	400	10	90	



NON MODULAR COOKING

GAS CENTRAL RANGE, CG-2002



1120312006

Dimensions and Weights

Length	mm	2.000,00
Depth	mm	1.140,00
Height	mm	850,00
Net Weight	Kg	400,00
Gross Weight	Kg	492,00
Volume packed	m3	3,22

GAS CENTRAL RANGE, CG-2002

Made in stainless steel AISI-304 (18/10).

Open hobs and smooth hot-plates with safety valves and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 2 x 10500 + 2 x 8000 + 4 x 4000 (under plate) kcal/h.

Dimensions of the grill and plate: 425 x 350 mm.

Two passing ovens 540x900 mm. - 10,000 kcal/h.

Burners in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Front handrails.

Power: 72,000 kcal/h. (83.7 kW).

Dimensions: 2000 x 1140 x 850 mm.

Under order a column of water can be connected

Electricity

No

Gas

Gas Power	KW	83,72
	Kcal/h	71.999,20
LPG		
Consumption (kg/h)		6,23
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		7,88
Pressure (g/cm2)		18,00

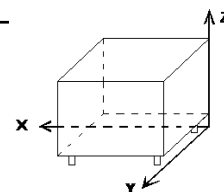
Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ100

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	1.955	805	105	R.3/4"G
GAS	45	335	105	R.3/4"G





NON MODULAR COOKING

CENTRAL RANGE, CG-1502

1120312400

Dimensions and Weights

Length	mm	1.400,00
Depth	mm	1.140,00
Height	mm	850,00
Net Weight	Kg	278,00
Gross Weight	Kg	328,00
Volume packed	m3	2,03

GAS CENTRAL RANGE, CG-1502

Made in stainless steel AISI-304 (18/10).

Open hobs and smooth hot-plates with safety valves and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1x10500 + 1x8000 + 4x4000 (under plate) kcal/h.

Dimensions of the grill and plate: 425 x 350 mm.

One passing oven 540x900 mm. - 10,000 kcal/h.

One side oven 540x440 mm. GN-1/1 - 5.500 kcal/h.

Burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Front handrails.

Power: 50,000 kcal/h. (58.1 kW).

Dimensions: 1140 x 1140 x 850 mm.

Under order a column of water can be connected

Electricity

No

Gas

Gas Power	KW	58,14
	Kcal/h	50.000,40
LPG		
Consumption (kg/h)		4,26
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,38
Pressure (g/cm2)		18,00

Water

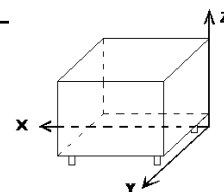
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ100

Installation

	X	Y	Z	Diameters
GAS	1.355	335	100	R.3/4"G
GAS	1.355	805	100	R.3/4"G





NON MODULAR COOKING

CENTRAL RANGE, CG-1002

1120312500

Dimensions and Weights

Length	mm	850,00
Depth	mm	1.140,00
Height	mm	850,00
Net Weight	Kg	175,00
Gross Weight	Kg	203,00
Volume packed	m3	1,16

GAS CENTRAL RANGE, CG-1002

Made in stainless steel AISI-304 (18/10).

Open hobs and smooth hot-plates with safety valves and thermocouples.

Pilots for ignition. Cast iron gratings and burners.

Burners: 1x10500 + 1x8000 + 2x4000 (under plate) kcal/h.

Dimensions of the grill and plate: 425 x 350 mm.

One passing oven 540x900 mm. - 10,000 kcal/h.

Burner in stainless steel. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).

Front handrails.

Power: 36,500 kcal/h. (42.4 kW).

Dimensions: 850 x 1140 x 850 mm.

Under order a column of water can be connected

Electricity

No

Gas

Gas Power	KW	42,44
	Kcal/h	36.498,40
LPG		
Consumption (kg/h)		3,12
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,90
Pressure (g/cm2)		18,00

Water

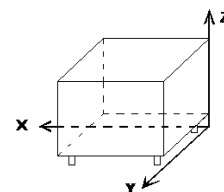
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET

99AQ100

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	805	100	R.3/4"G





NON MODULAR COOKING

GAS STOCKPOT STOVE, HPG-15

1121600100

Dimensions and Weights

Length	mm	615,00
Depth	mm	615,00
Height	mm	400,00
Net Weight	Kg	31,00
Gross Weight	Kg	42,00
Volume packed	m3	0,29

GAS STOCKPOT STOVE, HPG-15
 Made in stainless steel AISI-304 (18/10).
 Cast iron burner and grill.
 Valve and thermocouple safety device.
 Power: 13000 kcal/h. (15.1 kW)
 Dimensions: 615 x 615 x 400 mm.

Electricity

No

Gas

Gas Power	KW	15,87
	Kcal/h	13.648,20
LPG		
Consumption (kg/h)		1,14
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,44
Pressure (g/cm2)		18,00

Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

Certificate EQNET 99AQ326

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	500	510	175	R.3/4"G

