

4-Burner GAS Hob ON GAS OVEN - 19.1 KW + 5 OVEN

Project
Rev.:
Zone:
Location:



CODICE
CR1355629

MODELLO
N6PC/GF722

SERIE
SERIE 600

GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports.

The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach.

All models are CE approved.



MODEL SPECIFICATIONS

- Burners with 3.5kW and 5.5kW power ratings, valve taps and stabilised flame thermocouple for maximum safety.
- GN 1/1 ovens with stainless steel inner walls in the static gas version and electric and ventilated ovens with armoured heating elements on the top

and bottom.

- The electric oven of GN 1/1 dimensions is equipped with armoured heating elements on the top and bottom with independent regulation and adjustable thermostat from 110 to 280°C.

TECHNICAL SPECIFICATIONS

- Hobs have power ratings that are characteristic of large models.
- Burners of 3.85 kW and 5.7 kW (7kw in the upgraded version). The cooktop is stamped in one piece, made of AISI 304 18/10 stainless steel with Scotch Brite finish, with large radii and large capacity for collecting overflowing liquids.
- Enameled cast-iron grills to ensure long service life. Gas cooktops are

designed with pilot flame, thermocouple and valved faucet to ensure maximum safety.

- Indicator lamp to signal energized equipment. GN 1/1 size ovens are available gas with adjustable temperature from 140-280°C, and electric both static and ventilated with adjustable temperature from 110 - 280°C.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1355629
DEFINITION	N6PC/GF722 4 FUOCHI FORNO G.60 M70
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	700 mm
DIM. DEPTH	650 mm
DIM. HEIGHT	830 mm
NET WEIGHT	66.2 Kg
VOLUME (net)	0.378
PACKAGE LENGTH	740 mm
PACKAGE WIDTH	740 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,635 m3
GROSS PACKING WEIGHT	80 Kg
GAS POWER	24,10
GAS POWER (G25.3/25mbar)	23,40
N. FIRES/PLATES	QUATTRO FUOCHI
CERTIFIED MODEL	N6PC/GF722

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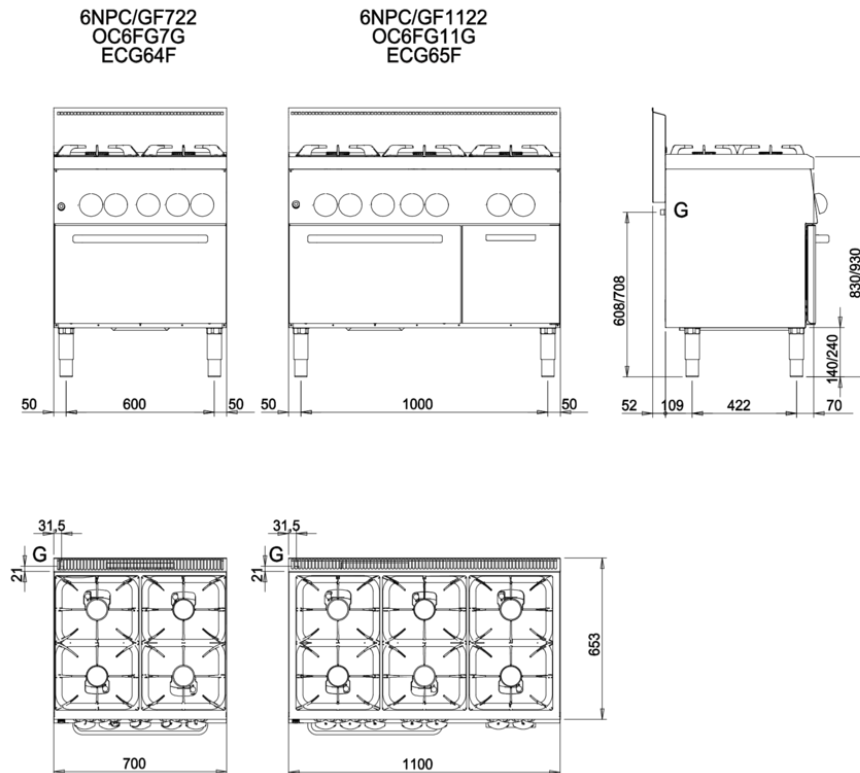
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

G Attacco arrivo gas - Gasanschluss - Gas connection -
Arrivée gaz - Union de gaas - Gasaansluiting
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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PRODUCT'S RANGE PLUS



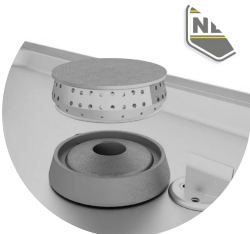
GN 1/1 ovens with stainless steel inner walls in the static gas version and static and ventilated electric ovens with armoured heating elements on the top and bottom.



Cast-iron grids on the top with long spokes allow even small pots to be placed on them.



Burners with power ratings of 3.85kW and 5.7kW (7kw in the enhanced version), valved taps and stabilized flame thermocouple to ensure maximum safety.



Cast-iron burner with removable crown for easy cleaning and separate pilot flame for optimal operation.