



Smooth gas fry top, chromium-plated, module 1/1, open cupboard

G9/PLCA8

Plaques de cuisson

Descriptions

mm (W x D x H)	800 x 900 x 850/920
gross Weight (Kg)	135 kg
kcal/h (gas)	13760
Volume (m ³)	1 m ³

Page Catalog : 165

Product details

- Cooking surface 780x720 mm (56,16 dm²).
- Open cupboard, (GN 2/1) (760x740xh360 mm)

- Made in stainless steel AISI 304, adjustable feet in stainless steel.
- Stamped top (20/10 mm) in stainless steel AISI 304.
- Chimney in the back in stainless steel AISI 304.
- Cast iron cooking plate (15 mm) with high thermal conductivity, inclined forward and provided with an anti-splash edge on 3 welded sides (3 mm) in stainless steel, perfect waterproof. Frontal collection tray for recuperation of the roasting liquid.
- Gas heating, by stainless steel burners with stabilized flame. Flame regulation of the burners, by a thermostatic gas valve T° 300°C, pilot ignition and safety by thermocouple, piezo-electric ignition, frontal accessibility allowing a very easy maintenance.

The +

ADVANTAGE:

Chrome plate has the following benefits (thickness "50 µm") guarantees you:

- 1 - Highly hygienic.
- 2 - Easy to clean.
- 3 - Less radiated heat transference to the operator.

PLUS :

Possibility of back to back 900 + 900 "BACK to BACK" or in combination with the brand new range OPTIMA 700 900 + 700. Top in stainless steel AISI 304 with a thickness of 20/10 mm, front edge with water barrier, deep drawn and watertight worktops, interior corners with rounded corners, quality parts " High Technology " ... Impeccable finish, with care for detail, a sublime Design, and perfect and simple alignment through head to head coupling 'HEAD to HEAD'.