

Model: 000.KG-4s/PE-1T **800x700x900 [mm]**

Gas cooker

Burners	Number	1	3
Ø		60 mm	90 mm
Power rating		2.5 kW	3.5 kW
		2150 kcal/h	3010 kcal/h

Power rating 13 kW

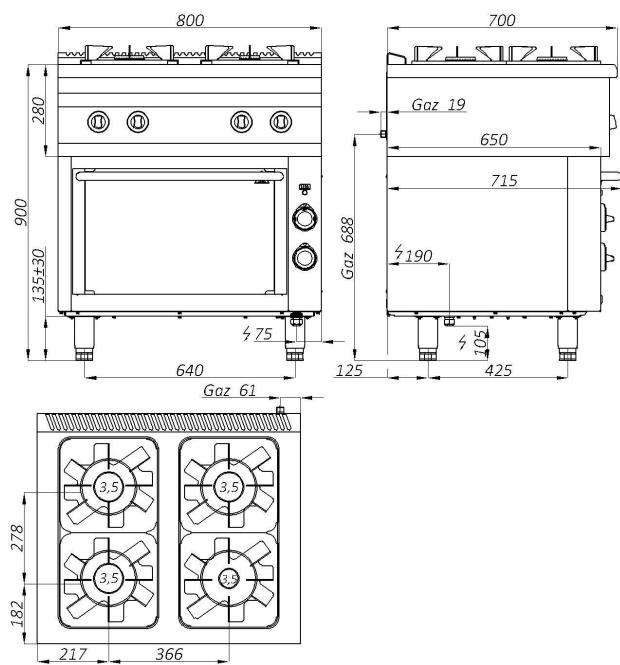
Electric oven with air flow

Power rating	3.5 kW												
Temperature range	50°–300°C												
Chamber	Chamber dimensions 575x450x316 mm												
	GN 2 x GN 1/1												
Rated voltage, type of current	400V 3N~												
Air flow	For up-down heating function												
Gas connection	R 1/2												
Gas consumption	<table border="1"> <tr> <td>E G20 [20mbar]</td> <td>m³/h</td> <td>1.25</td> </tr> <tr> <td>Lw G27 [20mbar]</td> <td>m³/h</td> <td>1.66</td> </tr> <tr> <td>Ls G2.350</td> <td>m³/h</td> <td>1.90</td> </tr> <tr> <td>3B/P G30 [37mbar]</td> <td>kg/h</td> <td>0.53</td> </tr> </table>	E G20 [20mbar]	m ³ /h	1.25	Lw G27 [20mbar]	m ³ /h	1.66	Ls G2.350	m ³ /h	1.90	3B/P G30 [37mbar]	kg/h	0.53
E G20 [20mbar]	m ³ /h	1.25											
Lw G27 [20mbar]	m ³ /h	1.66											
Ls G2.350	m ³ /h	1.90											
3B/P G30 [37mbar]	kg/h	0.53											



Description: Gas cooker is made of high-grade stainless steels. Pressed working plate made of AISI 304 stainless steel with thickness ≠ 1.5mm. Burners made of cast-iron. Grates made of stainless steel. Cooker is equipped with pilot burner with flame safety device. Up, down, up-down heating functions. Oven with air flow for up-down heating function. Bar grate included. Glass door for viewing of products being processed. Chamber lighting.

000.KG-4s/PE-1T



The picture is for reference only; final product may be slightly different from the presented example.

60 LAT
NA RYNKU

Tradition and experience