



FULL MODULE UNIT - 2 SMALL BURNERS + 1 SMALL SOLID TOP

OPEN BASE

Pro 900

Summary

Energy :

GAS

Code :

V01466

Designation :

B-G3FN/PL

Dimensions (W x D x H) :

850 x 900 x 900 mm

Power : 23,5 kW (gas)

Voltage/Electric p. :

Weight :

DEVICE DESCRIPTION

General description

Chassis :

Support frame in AISI 304 stainless steel, thickness 15 to 30/10, assembled by high intensity electric welds and lower rear release for passage of cables and supply tubes.

Top :

Top (frame) in AISI 304 stainless steel, 30/10 thick, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in AISI 304 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Top :

- . 2 open burners under cast iron grates of: 420 x 300 mm.
 - . crown type "I.SYSTEM" burners, power : 10 kW at the front and 6.5 kW at the rear, with pilot lights and thermocouple safety.
 - . "stop - ignition - full fire - idle" valves with clearance adjustment.
 - . removable enamelled steel toilet bowl.
 - . 1 stainless steel wire grid reducer.
 - . cleanliness drawer in 18-10 stainless steel.
 - . 1 baking sheet :
 - . cast iron plate of: 420 x 600 mm with off-center plug.
 - . crown type burner, power: 7 kW with pilot light and thermocouple safety.
 - . "stop - ignition - full fire - idle" valve with backlash adjustment.
 - . removable refractory elements in stainless steel formwork.
 - . 18-10 stainless steel cleanliness drawer.
- Base :
- . open base with removable 18-10 stainless steel floor in 2 parts.



Natural gas flow G20/20 :

2,48

Propane gas flow G31/37 :

1,82

OPTIONS

CODE








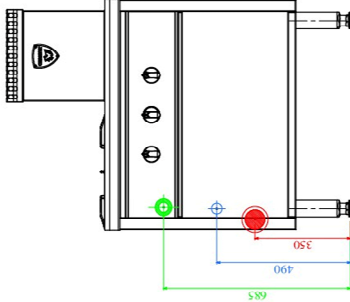
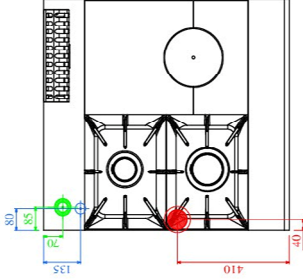
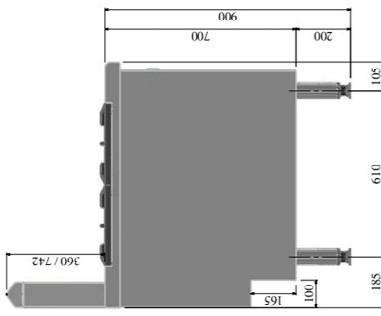
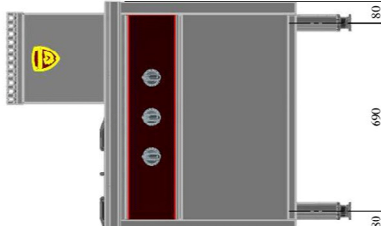
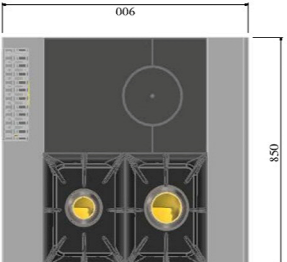





Electric hot cupboard 4xGN2/1 in base 3-400V+N+E/2,25 kW-therm. 0-30/110°C	V00826
Hinged doors for open base	V01576
Removable water tank 1-230V+E/0,008kW	V02233
Electric spark ignition 230V+E/0,002 kW	V01014
"Double-crown" burner 8 kW In place of 1 standard burner	V02459
"IS-ECO" burner In place of 2 standard burners 1-230 V + E	V02890
S/S rear panel fitted in factory W : 840 x H: 645 mm	V01182

ACCESSORIES

CODE

Plinthe inox clipsée sur pieds - hauteur 170 mm pour pieds standards	V01187



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica</p>	 <p>Options Optionen Aulanzüge Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie Softened water connection Wasserzulauf Conexión agua suavizada</p> <p>≤ 3bars-7°F Wasserzulauf (gef. filtertes wasser) ≤ 3bars-7°F (GH) Conexión agua suavizada ≤ 3 bars-4 lb.-7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserlauf desagüe</p>
					 	 Ø 15x21 (1/2")  1 ~ 230V + PE Ø 1.50mm²  Ø 8x13 (1/4")   Ø 20x27 (F3/4")
<p>v01-466 PRO000B-G3FN/PL</p>						



LES AUTHENTIQUES DE LA CUISSON

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