

## 2 OPEN BURNER + 1 SOLID TOP

## GN 2/1 GAS OVEN

### GENERAL DESCRIPTION

**Chassis:**  
One-piece seam-welded AISI 304 stainless steel chassis, 1.5 to 3 mm thick.

- **Top:**  
AISI 304 stainless steel top frame, 2 mm thick, with a 55 mm high edge having a 18 mm radius and return to underside.

- **Legs:**  
200 mm high AISI 304 stainless steel legs, diam.: 60 mm. Adjustable PVC feet (0 / + 30).

Natural gas flow G20/20 :	3,65 l/h
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Propane gas flow G31/37 :	2,68 kg/h
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REFERENCE : G3FN/PL



### APPLIANCE DESCRIPTION

Dimensions (mm) : L 850 x P 800 x H 900.

- Top :
  - . 2 "I.SYSTEM" crown-burners (patented by CHARVET) rated (front) 10kW and (rear) 6.5kW - under 2 cast iron pan support measuring 420x300mm, with pilot light and flame failure safety cut-out thermocouple; recessed gas tap control (OFF/ignition/full power/slow-down positions).
  - . 1 removable spillage tray in enamelled steel
  - . 1 stainless steel reductor for small pans.
  - . Drip tray in front, AISI 304 stainless steel.
- . 1 cast iron solid top measuring 420x600mm in 2 parts, 1 off-centred bull's eye.
- . Crown burner rated : 7kW.
- . Removable refractory cement heat retention shielding underneath and inside a stainless steel casing.
- . Control : pilot light and flame failure safety cut-out thermocouple; recessed gas tap (OFF/ignition/full power/slow-down positions).
- . Drip tray in front, AISI 304 stainless steel.

- Base:
  - . GN2/1 Static gas oven - W 530 x D 650 x H 300mm.
  - . "Multi-ramps" burner in enamelled steel, rated 11 kW, with pilot light and safety thermocouple.
  - . Gas control (OFF/ignition/full power positions) with thermostat 50-300 °C
  - . AISI 304 stainless steel cavity 4-mm thick mild steel base, stainless steel double skinned insulated sides, removable 3-position enamelled steel shelf runner (space between: 70mm), 1 x GN2/1 nickel coated oven shelf with anti-tilt supports.
  - . AISI 304 stainless steel door and inner door with insulation, enamelled steel handle with aluminium supports.








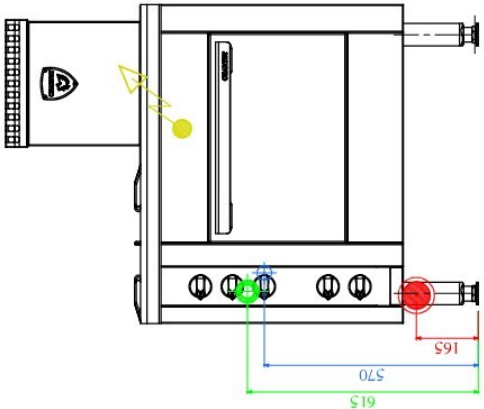
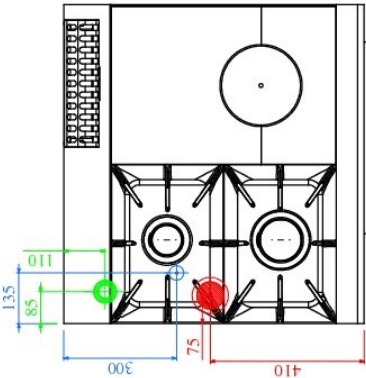
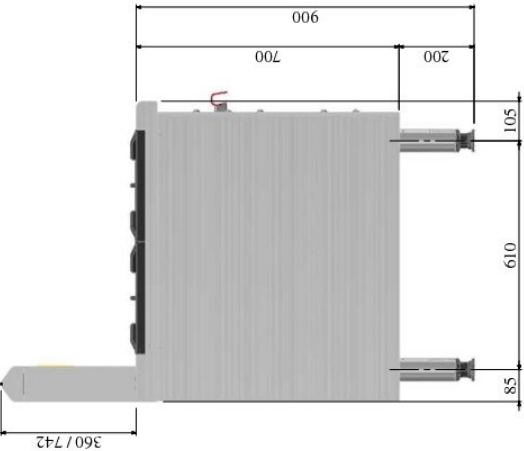
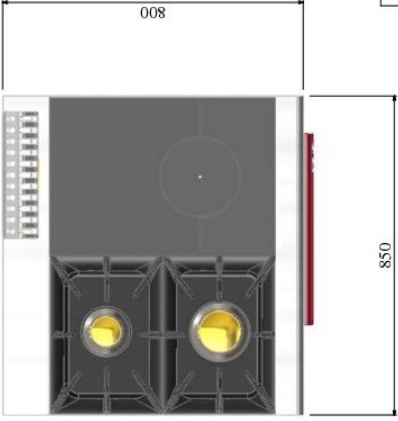

- Gas rating 34.5kW
- Electrical rating : 0.02kW / 1~230V+E

CODE	DIMENSIONS	ALIMENTATION	POWER	WEIGHT
<b>V01587</b>	850 X 800 X 900	1~230V+E	GAS : 34.5 kW	185 kg

OPTIONS	CODE
150 mm wide plating shelf	V00806
-	-
-	-
Removable water tank (Requires water and mains drainage connection)	V02233
Electric ignition for burners	V01014
Double 8kW crown burner in place of 1 standard burner	V02459
IS-ECO burner in place of 1 standard burner	V02890
Stainless steel rear panel fitted in factory	V01182
Stainless steel plinth to clamp on legs	V01187
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ACCESSORIES	CODE
-	-
-	-
-	-



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Options Aufträge 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 ≤ 3bars-t.h...7°F Softened water connection ≤ 3bars-7°F Wasserzulauf (gefiltertes wasser ≤ bars-ab: 7°C/GH) Conexión agua blanda ≤ 3 bars-t.h...7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserablauf de-sague</p>
						
						
		<p>Ø 15x21 (1/2")</p> <p>1 ~230V + PE Ø1.50mm<sup>2</sup></p> <p>Ø 8x13 (1/4")</p> <p>Ø 20x27 (F3/4")</p> <p><b>V01587 PRO800G3FN/PL</b></p>				

