

2 OPEN BURNER + 1 SOLID TOP

GN2/1 ELECTRIC 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 mml. Adjustable PVC feet (0 / + 30).

Natural gas flow G20/20 :	0,05
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Propane gas flow G31/37 :	0,04
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REFERENCE : M3FN/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:**
- . Static electric oven GN2/1 - W 530 x D 650 x H 300mm.
 - . 3-400V+E heating elements for mild-steel base and top ; rated 5kW; 8-position control knob: "vault/0/mild-steel base/0/low V+mild-steel base/0/high V+mild-steel base/0" - 50-300°C thermostat; indicators.
 - . 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 + 1xGN2/1 pastry shelf.
 - . AISI 304 stainless steel door and inner door with insulation, enamelled steel handle with aluminium supports.








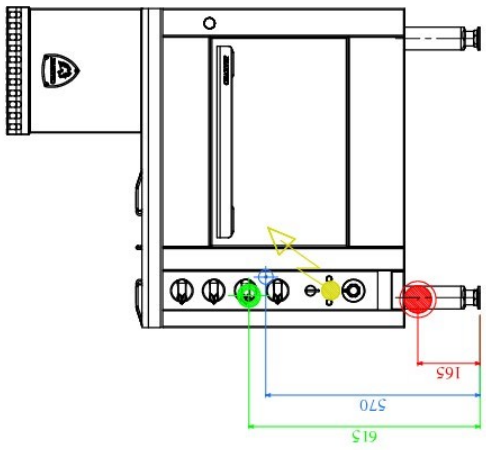
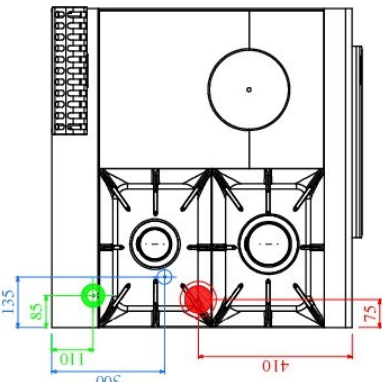
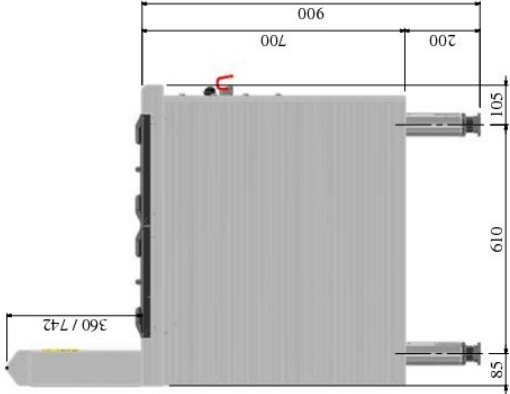





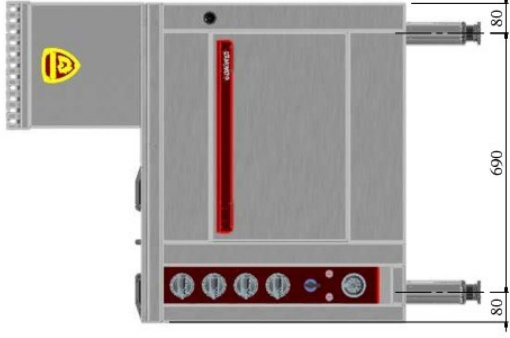
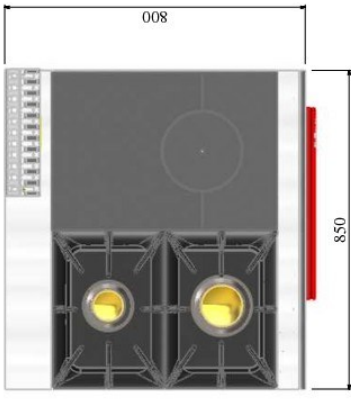
- Gas rating : 23.5kW

- Electrical rating : 5kW / 3~400+E

CODE	DIMENSIONS	ALIMENTATION	POWER	WEIGHT
V01588	850 X 800 X 900	3~400V+E	GAS : 23.5 kW	190 kg

OPTIONS	CODE
150 mm wide plating shelf	V00806
-	-
-	-
Removable water tank (Requires water and mains drainage connection)	V02409
Electric ignition for burners (Requires 1~230V+E supply)	V01014
Double 8kW crown burner in place of 1 standard burner	V02459
IS-ECO burner in place of 1 standard burner (Requires 1~230V+E supply)	V02890
Stainless steel rear panel fitted in factory	V01182
Stainless steel plinth to clamp on legs	V01187
-	-
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>Écoulement eaux usées sewage outflow wasserablauf de-sague</p>
			     <p>Ø 15x21 (1/2") 1~230V + PE Ø 1.50mm² 3~400V + PE Ø 8x13 (1/4") Ø 20x27 (F3/4")</p>			<p>V01588 PRO800M3FN/PL</p>

