

1 SOLID TOP + 2 OPEN BURNER

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 :	0,08
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Propane gas flow G31/37 :	0,06
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REFERENCE : M3PL/FN



APPLIANCE DESCRIPTION








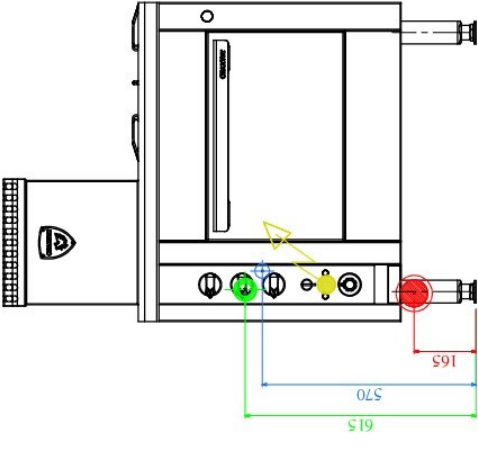
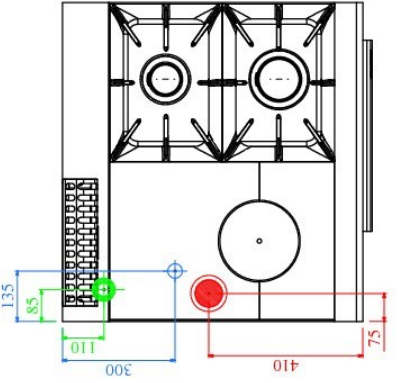
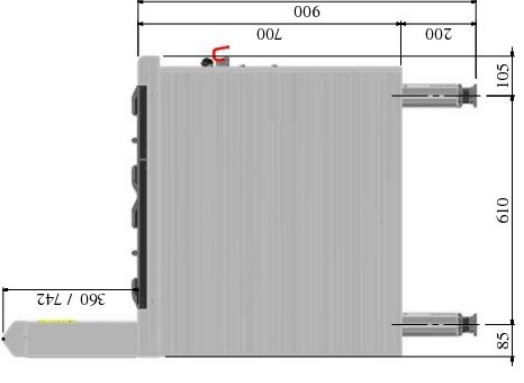

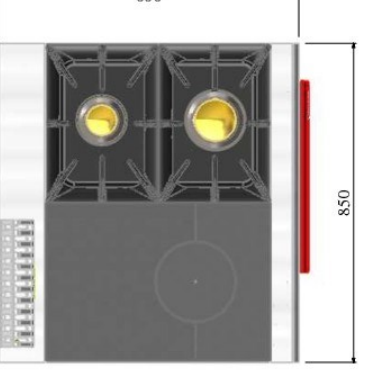





Dimensions (mm) : L 850 x P 800 x H 900.

- Top :
 - . 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.
- . 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), removable spillage tray in enamelled steel and drip tray in front
- 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
V01592	850 X 800 X 900	3~400V+E	GAS : 23.5 kW	175 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
Stainless steel rear panel fitted in factory	V01182
Stainless steel plinth to clamp on legs	V01187
-	-
-	-
ACCESSORIES	CODE
-	-
-	-
-	-



 Connexion gaz Gas connection Gasanschluss Conexión gas	 Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica	 Options Options Aufanfrage Opciones	 Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría	 Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente	 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	 Ecoulement eaux usées sewage outflow wasserablauf de-sague
					 Ø 15x21 (1/2")  3~400V + PE  1~230V + PE Ø1.50mm ²  Ø 8x13 (1/4")  Ø20x27 (F3/4")	V01592 PRO800 M3FN/PL

