



# FULL MODULE UNIT - BURNER FOR PAËLLA

## GAS OVEN GN 2/1

# Pro 900

### Summary

**Energy :**

**GAS**

**Code :**

**V02789**

**Designation :**

**G1FP**

**Dimensions (W x D x H) :**

**850 x 900 x 900 mm**

**Power : 35 kW (gas)**

**Voltage/Electric p. : 1~230V+E / 0,02**

**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).**

**Above :**

- . 1 set 600 \* 600 mm of 1 cast iron paella fire, removable brass head and steel / stainless steel (hexagonal) of 24 Kw.
- . Safety by independent thermocouples on each burner with electric ignition.
- . Steel or cast iron grids.
- . Cleanliness drawer in 18-10 stainless steel.
- . Gas connection: 1/2 'male thread or (larger diameter on the general supply rail depending on the composition of the assembly).

**Below:**

- . Static gas oven GN2 / 1:
- . Dimensions W: 530 x D: 650 x H: 300 mm.
- . " H " type burner in enamelled steel, power 11 kW with pilot burner and thermocouple safety device.
- . "Stop-ignition-on" valve and adjustment thermostat 50 - 300 ° C.
- . 4 mm thick steel hearth / stainless steel muffle with high density insulation.
- . Removable parabolas in enamelled steel, 3 levels of guides spaced 70 mm apart.
- . Door and storm door in 18-10 stainless steel, with high density insulation, enamelled steel handle on anodized aluminum supports, ensuring thermal break.



**Natural gas flow G20/20 :**

3,7

**Propane gas flow G31/37 :**

2,71

### OPTIONS

### CODE

Electric spark ignition 1-230V+E/0,002 kW

Included

S/S rear panel fitted in factory W : 840 x H : 645 mm

V01182








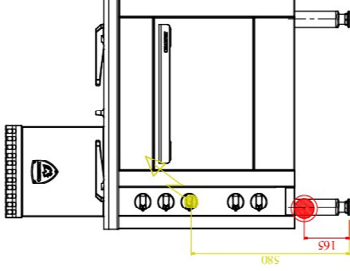
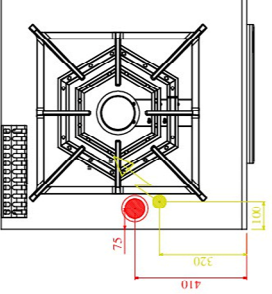
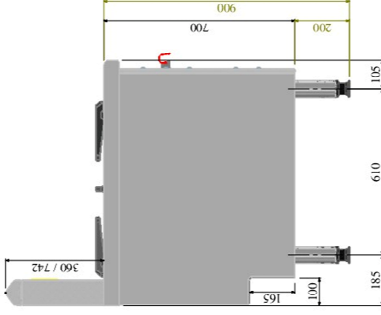
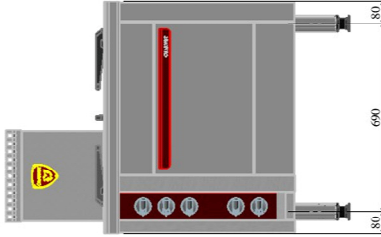
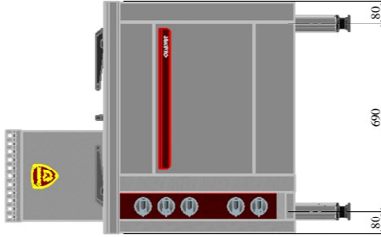





### ACCESSORIES

### CODE

S/S clip on plinth panels H : 170 mm for standard legs

V01187



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica</p>	 <p>Options Optionen Ausstattunge 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 Weichwasseranschluss Conexión agua suavizada ≤ 3bars-7°F Wasserzulauf (gef. filtertes wasser) ≤ 3bars-7°F (3H) Conexión agua suavizada ≤ 3 bars-4.7°F</p>	 <p>Ecolement eaux usées sewage outflow wasserlauf desagüe</p>		
								 <p>  <math>\varnothing</math> 15x21 (1/2")   1~230V + PE <math>\varnothing</math> 1.50mm<sup>2</sup>   3~400V + PE     </p>
		<p>v02789 PRO0001FP</p>						



LES AUTHENTIQUES DE LA CUISSON

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