

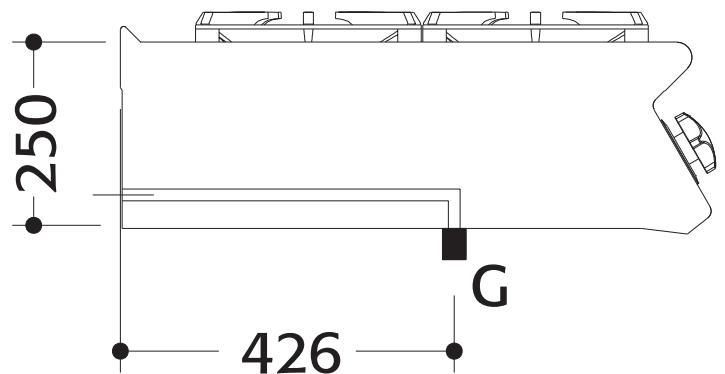
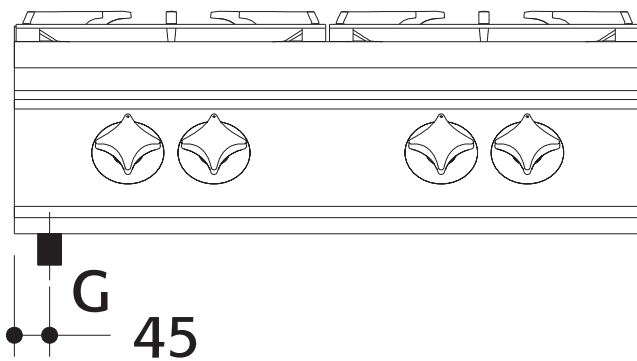
Gas hob in AISI 304 stainless steel. 1.5 mm thick pressed top without flue apertures, designed for back-to-back alignment and to accommodate the water column accessory. Appliance comprises 4 sealed burners. Safety tap with thermocouple for continuous output control. Main burner ignition by means of permanent, low-energy pilot burner. Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and any spills. Hob features radiused corners for ease of cleaning and pan supports in RAAF enamelled cast-iron (acid, alkali and flame resistant).

STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)

OPTIONAL FEATURES

- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop
- Flexible gas hose with quick disconnect



LEGEND

G = Gas

DIMENSIONS

External: 730D x 800W x 250H mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output (Gas): Natural Gas - 86.4MJ/h Propane Gas - 86.4MJ/h

Burners: 4 x 21.6MJ

Gas Connection: 1/2"

AGA approval number: 7410

SHIPPING DATA

Net Weight: 49kg

Shipping Weight: 59kg

Shipping Dimensions: 830W x 840L x 550H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

