



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-G741 H LPG

19068112

09/03/2020

GAS COOKER WITH OPEN BURNERS, C-G741 H

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners are easy to position.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

STATIC GAS OVEN WITH DIMENSIONS GN-2/1:

- Static gas oven with dimensions GN 2/1 user friendly, with controls positioned on the upper panel for a better ergonomoy.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Tubular stainless-steel burner with pilot light and thermocouple and piezoelectric ignition.
- Heating power of 8,60 kW.
- Thermostatic valve for temperature control (125 - 310 °C).
- Rails on three height levels to offer different cooking options.
- Rails with anti-tipping system to prevent trays from overturning.
- Cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Deep-drawn oven frame and inner door, ensuring a better oven closure.
- Detachable oven door to facilitate repairs.
- Stainless steel feet with adjustable height.
- Four burners on the worktop with different powers, enabling the use of different pots and pans and different foods: 4 x 8,0 kW (Ø 120 mm).

OPCIONAL ACCESSORIES

- Frying plate to place on 5.25 kW burners.
- Water column.
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DIMENSIONS



| | | | |
|------------|----------|----------------|----------|
| X Width | 800 mm | X Gross width | 840 mm |
| Y Depth | 730 mm | Y Gross depth | 822 mm |
| Z Height | 850 mm | Z Gross height | 1255 mm |
| Net Weight | 107,0 kg | Gross Weight | 125,0 kg |
| Net volume | 0,500 m3 | Gross volume | 0,867 m3 |

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage N/A

GAS TECHNICAL SPECIFICATIONS

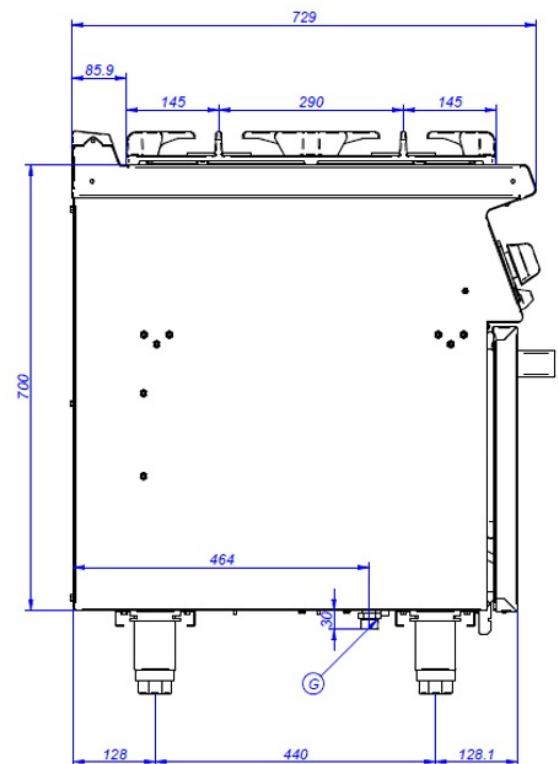
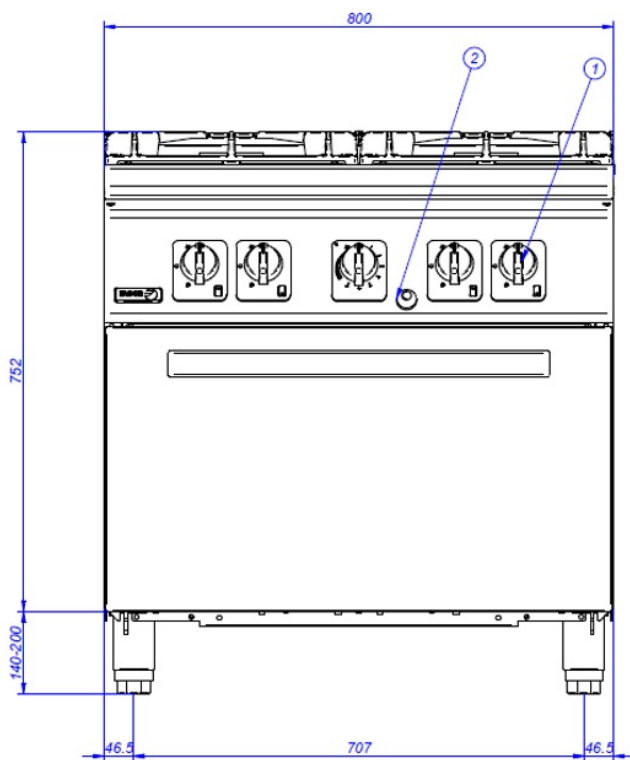
Gas type LPG
 Gas power 40,60 kW
 Gas consumption 2,872 kg/h
 Regulated LPG G30/G31 28-30/37 mbar
 NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1 R.3/4"G



C-G741 & C-G741 H



- G. Entrada de Gas
- 1. Válvula de gas
- 2. Pulsador tren de chispas

- Gas Inlet
- Gas valve
- Piezoelectric ignitor