

4 BURNERS GAS RANGE ON ELECTRIC VENTILATED OVEN- 19,1 KW

Project:
Rev.:
Zone:
Location:



CODE
CR1355649

MODEL
6PCN/GFEV722

SERIE
SERIE 600

GENERAL FEATURES

A line of compact cooking appliances, designed for people who do not want to give up on high performance, even in small spaces. Made of AISI 304 18/10 stainless steel, elegantly finished with Scotch Brite satin finish, it has rounded edges and capacious recessed areas; it is 600/650 mm deep and has a modular width of 400/600/700/800/1000 mm; the series comes complete with open base supports, with cupboards or refrigerated bases. The appliances can be easily put together to build a unit, that is compact, without any gaps thanks to a covering profile that guarantees protection against leaks and therefore excellent hygiene. High flues, ergonomic knobs mounted on a sloped control panel for better visibility, make this range easy to use from the very first time. All models are CE-approved.



TECHNICAL DETAILS

GAS RANGES

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- These hobs have the power of large-size models.
- Burners: 3.85 kW e 5.7 kW.
- The hob is moulded from a single piece of AISI 304 18/10 stainless steel with Scotch Brite finish, with ample rounded corners and large capacity to collect overflowing liquids.
- Enamelled cast iron pan stands ensuring that they will last over time.
- The gas hobs are designed with pilot flame, thermocouple and valved tap to ensure maximum safety.
- Ergonomic knobs are mounted on an inclined dashboard for easy visibility.
- GN 1/1-size ovens are available in the gas version with adjustable temperature from 140-280°C, and in the static or ventilated electric versions with adjustable temperature from 110 - 280°C.

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1355649
DEFINITION	N6CN/GFEV722 4 FUOCHI FORNO EL/V.60 M70
MODEL	N6CN/GFEV722
COMMERCIAL LINE	SERIE 600
SUPPLY	MISTA
WIDTH	700 MM
DEPTH	650 MM
HEIGHT	870 MM
NET WEIGHT	64,200
VOLUME	0,396 M3
PACKAGING LENGTH	750,000
PACKAGING WIDTH	650,000
PACKAGING HEIGHT	1170,000
PACKAGING VOLUME	0,570
PACKAGING GROSS WEIGHT	78,000
POWER SUPPLY VOLTAGE STANDARD	380-415V 3N
POWER SUPPLY VOLTAGE (OPTIONAL1)	220-240V 3
FREQUENCY	50-60 Hz
ELECTRIC POWER	4,200 KW
GAS POWER (G30/30 MBAR)	19,10 KW
GAS POWER (G25/25 MBAR)	18,40 KW
IPX PROTECTION	IPX3
CERTIFIED MODEL	N6CN/GFEV722
CERTIFICATION NUMBER	CE-0085DL0222
CERTIFICATION BODY	0085
TYPE	FORNO ELETTRICO

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR0858029	6P4D/S	PORTINA PER BASE 400
CR0858059	6P6D/S	PORTINA PER BASE 600
CR0858039	6P7D/S	SET 2 DOORS PER BASE 700
MA10405042000	6PIC4	SHELF FOR SUPPORTS
MA10405043000	6PIC6	SHELF FOR SUPPORTS
CR0858079	6PIC7	RIPIANO PER CAVALLETTO
MA10405099000	6PIC8	SHELF FOR SUPPORTS
CR0858149	C70X-GRFVS	CHROME GRID FOR OVEN 650 SERIES
CR0858159	C70X-TFVS	STAINLESS STEEL TRAY FOR OVEN
CR0858009	6CS 4	KIT DRAWERS PER BASE 400
CR0858049	6CS 60	KIT DRAWERS PER BASE 600
MA10405014900	6CGN	COPRIGIUNTO
MA10405016900	6FC4	BACK CHIMNEY
MA10405017900	6FC6	BACK CHIMNEY
CR0858019	6FC7	BACK CHIMNEY
6FC8	6FC8	CHIMNEY
CR0858069	6FC10	BACK CHIMNEY
6TVA4	6TVA4	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
6TVA6	6TVA6	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
6TVA8	6TVA8	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
8012900010	BOT/2C	BOTTLE
CR0952459	6TBR12.1	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
CR0952469	6TBR16.1	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE

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Cast iron pan stands with long supports to support even small pans.



Burners with powers ranging from 3.5kW to 5.5kW, valve cocks and thermocouple with stabilised flame to ensure maximum safety..



GN 1/1 size ovens with stainless steel surfaces on the inside in the static gas version. Static and ventilated electric ovens fitted with upper and lower protected heating elements



The GN 1/1 electric oven is available in the static or ventilated version and is fitted with protected heating elements and an adjustable thermostat from 110 to 280°C.

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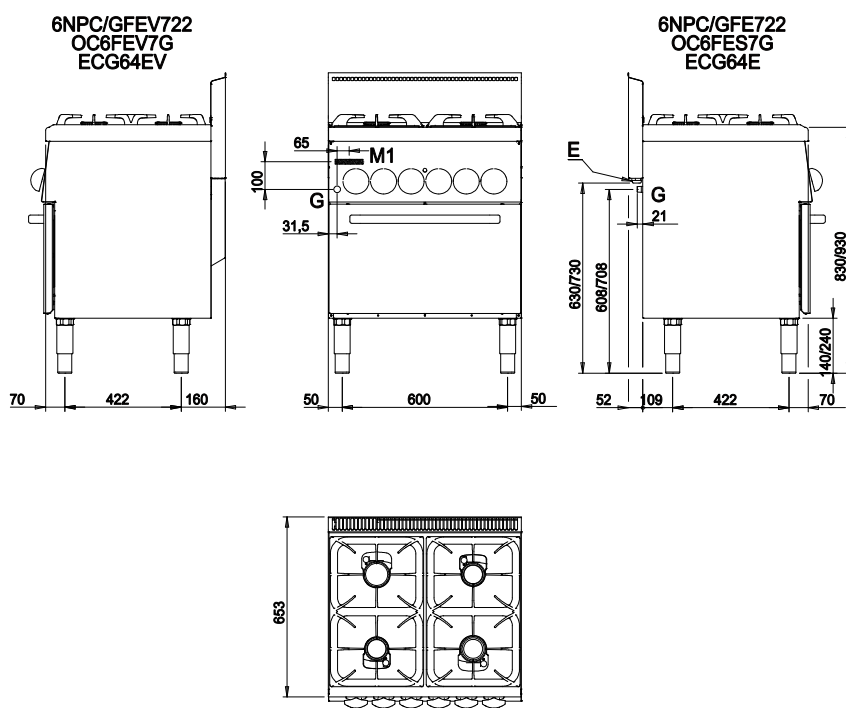
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

- E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel
- G** Attacco arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union da gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
- M1** Morsetti di arrivo linea - AnschluBklemme - El. power junction block - Branchement électrique Llegada electrica - Aansluitingsklemmenstrook