

Four burners Chinese range.

CC/04



Customized production only: both dimension and burners disposition are chosen by the client. Special stove for the oriental cooking with high performance burners: the vertical flame heats the pan uniformly, allowing a fast and complete cooking. Four burners can be chosen among: cast iron atmospheric burners with vertical flame (C KW 9,5 - T KW 14,0 - S KW 21,0) with gas safety valve taps, pilot flame and thermocouple. Pre-mixing radiant infra-red burner (B KW 23,0 110 Ac230V / 50Hz) with electronic flame control, adjustable flame 2 levels power KW 23,0 – KW 18,0. Removable burners to facilitate cleaning and maintenance. Structure in AISI 304 18/10 stainless steel AISI 304 18/10. Stainless steel cooking top thick 2,5 mm (reinforced): flat. Both models (wall and centre of the room) are available: without support, on open stand or closed with sliding doors with 1 or 2 ovens (not communicating). Removable drip-pans under the burners. Wok support rings (CERCHIO/CC) for C-T-S- B burners, built in black enamelled cast iron. Round grids (GRIGLIA/CC) for C-T-S burners built in black enamel cast iron. AISI 304 18/10 stainless steel adjustable legs. CE/IMQ conformity certification.

TECHNICAL DATA	
Width (mm)	1000
Height (mm)	850
Depth (mm)	1000
Weight (Kg)	143
Volume (m³)	0,8
Burners	4
Burners combination	A scelta tra / Choosing between / On peut choisir entre / Es posible elegir entre / 9,5 - 14,0 - 21,0 kW (no price difference) - 23,0 kW (extra cost)

EXTRA DATA	
Model "C", "T" 175 mm, model "S" 220 mm, model "B" 150	
Removable drip pans	