

Family
COOKING EQUIPMENT STAR 70

Section
GAS COOKERS

Model
NC7FG8G32

Code
CR0598090

4-BURNER GAS COOKER WITH GAS OVEN

Single-body cooker with gas hob in AISI 304 stainless steel. 15/10 pressed top, designed for back-to-back alignment and to accommodate the water column accessory. Appliance comprises 4 sealed burners with maximum output of 6 kW. Safety tap with thermocouple for continuous output control from 1.6 to 6 kW. Main burner ignition by means of permanent, low-energy pilot burner (170 W). 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). GN 2/1 gas oven with thermostatic control valve providing temperature adjustment from 50°C to 300°C. Burner with stabilized flame complete with pilot flame, safety thermocouple and piezoelectric ignition. Cooking chamber in stainless steel, dimensions 575x654x300h mm. Oven power 8 kW. Thick enamelled steel oven bottom. Oven inner door in stainless steel with labyrinth seal. Appliance equipped with height adjustable feet in stainless steel.



Technical data

Width mm:	800	Internal dim. oven mm:	575x654x300h
Depth mm:	730	Oven capacity:	3 x GN 2/1
Height mm:	870	Oven power kW:	8 kW
Weight kg.:	116.00	Qty heating zones:	4 x 6 kW
Volume m ³ :	0.80	Plate dim. mm:	
Power supply:		Dim. heating zone mm:	
Gas power kW:	32.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	

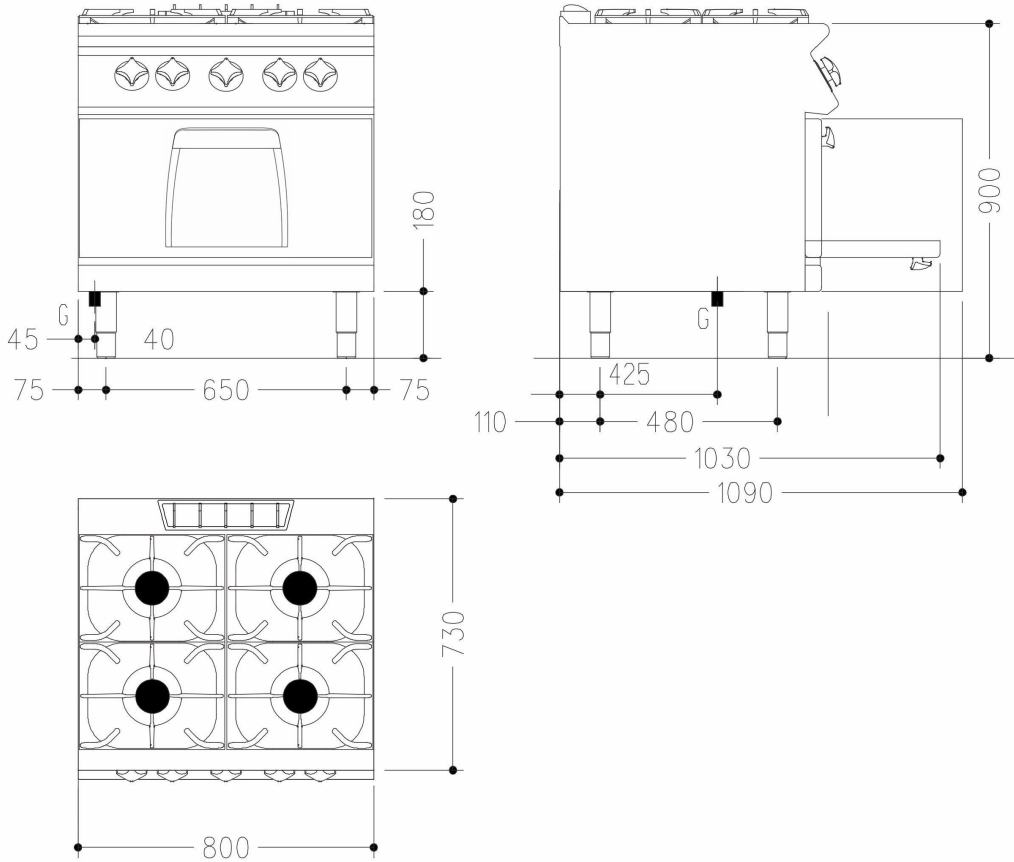
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Legend

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2"- H=200mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: