Ristoattrezzature®

Cod: 112180021702016

2-burner gas hob with pilot light and cast-iron hob, 20.7 kW, 80×70×85h cm



Description

2-burner gas hob with cast-iron cooking top and stainless steel body. Knobs made from thermosetting plastic.

Thick cast-iron hob with rounded corners, cast in a single piece. Removable central round insert. Central circular stainless steel burner, suitable for high-temperature operation. Maximum temperature of approximately 500°C at the hottest central point, gradually decreasing towards the edges through zones of varying isothermal conditions.

Heating is provided by sealed burners with a stabilised, overlapping crown flame, available in different power ratings (6.2 kW and 8.5 kW).

Each burner is fitted with a safety gas valve that allows the output to be adjusted from maximum to minimum. Safety is ensured by a thermocouple maintained active by the pilot burner’s flame.

Hob grids and burners made from RAAF matt-enamelled cast iron, resistant to alkalis, acids and fire.

Hob grids are positioned on a moulded base with rounded edges to ensure ease of cleaning and to protect against spilt liquids.

Moulded stainless steel drip pans with rounded edges are positioned beneath the burners and can be easily removed for cleaning.

Laser-cut worktop finish to ensure the worktops fit ‘end-to-end’ and are securely fastened together.

Height-adjustable stainless steel feet.

Testing carried out using natural gas or LPG, depending on the user’s requirements.

Accessories available on request.

. 100% Made in Italy.

Dimensions

External dimensions	800x700x850 mm

Technical specifications

Burner Power	6 (x1) kW, 6.2 (x1) kW, 8.5 (x1) kW
Gas Power	20.7 kW
Net weight	80 kg
Power supply	Gas