1.50 mm kalınlıkta standart üst tabla
Standard 15/10 mm top thickness

TECHNICAL SPECIFICATIONS

Stainless steel body ensures that the device is long-lasting and durable. The round-cornered top plate provides easy cleaning. Thanks to the press-printed solid top table, durability is increased and easy cleaning is provided. Pots, pans, etc. On the stove burners. There is a cast iron stove grill to put it on. It has an ignition system with a piezo lighter. High efficiency and low gas emission burners were used. There are 4 burners with a power of 7 kW on the upper burners that can be used as small and large flames. Each burner has a safety device that cuts off the gas in case the flame goes out. In this way, gas leakage is prevented in case the flame goes out. Gas taps with safety valves provide safe operation and also have a thermocouple for flame control. There are stainless steel legs that can be adjusted for the height of the unit. It can be operated with natural gas or LPG. Conversion nozzles are standard on the device.

GENERAL FEATURES

Front, back and side panels are 1 mm Scotch Brite stainless steel. The top plate is 1.5 mm AISI 304 stainless steel. There is a cast iron stove grill. The oven temperature is controlled with a thermostatic gas tap that can be adjusted to (50-300) °C. There are 4 burners with a power of 7 kW on the upper burners that can be used as small and large flames. It has a furnace chamber with a capacity of 2xGN 2/1. With its 90° angled side edges created by laser cutting, it does not leave any gaps between the units. Thus, it does not allow dirt to collect between the units.

CONSTRUCTION FEATURES

Stainless steel construction suitable for heavy use conditions;
The thickness of the top plate is 1.5 mm, made of AISI 304 stainless steel material.
Body sheets are made of 1 mm Scotch Brite stainless steel material.
It leaves no gap between the units with 90° angled side edges created by laser cutting. Thus, it does not allow dirt to accumulate between the units.

SAFETY EQUIPMENT &

APPROVALS

Each burner has a safety device that cuts off the gas in case of flame extinguishing.

There are CE approvals for all directives and regulations.

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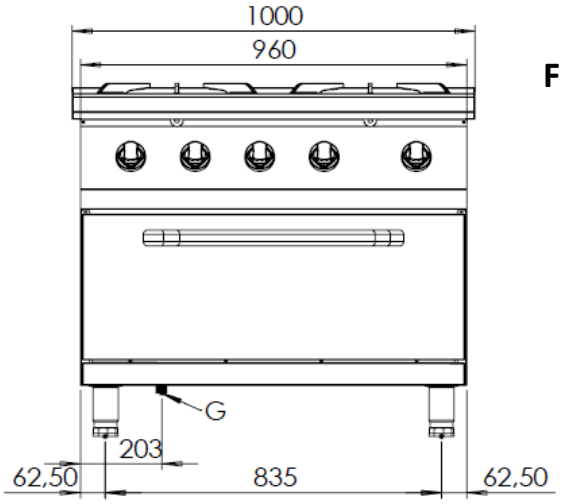
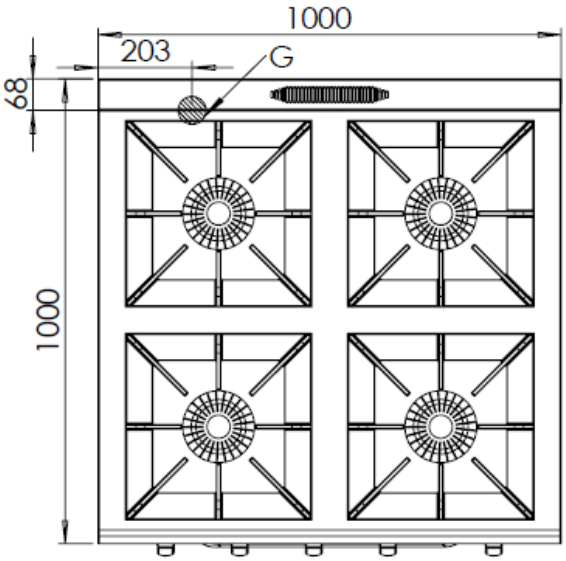
PRODUCT CODE	GKF100
DIMENSIONS	1000x1000x850 mm
PACKAGE DIMENSIONS	1020x1080x1050 mm
WEIGHT	165 kg
PACKAGE WEIGHT	180 kg
TOTAL POWER	35 kW
UPPER SECTION POWER	4X7=28 kW
OVEN POWER	7 kW
UPPER BURNERS INJECTOR	NG(G20) 2.10 mm
	LPG(G30) 1.20 mm
OVEN INJECTOR	NG (G20) 2.10 mm
	LPG (G30) 1.20 mm
GAS CONSUMPTION	3.704 max. / 1.945 min G20(m3/h)
	2.760 max. / 1.449 min. G30 (kg/h)

G=GAS INLET

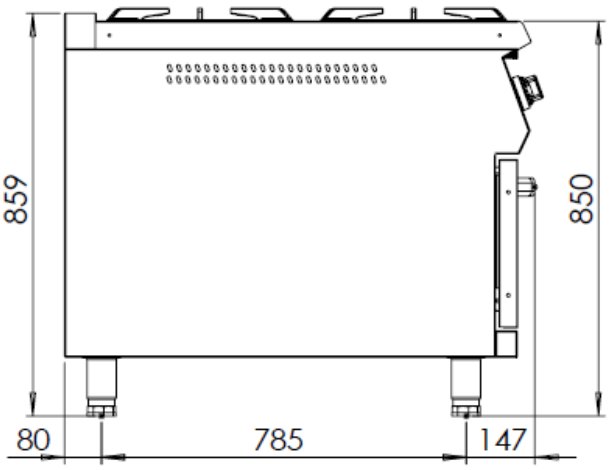
FRONT



TOP



SIDE



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