



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



TECHNICAL SPECIFICATIONS

The stainless steel housing ensures that the device is long-lasting and durable. The top table with rounded corners allows for easy cleaning. Thanks to the press-pressed monolithic top table, durability is increased and easy cleaning is provided. Very robust and precise side-by-side placement is carried out, which guarantees maximum quality and hygiene. At the top is the sealed chimney. It has a capacity of 6 liters of water. Gas taps with safety devices ensure safe operation and are also equipped with thermocouples for flame control. The drain valve ensures that the water is drained quickly and safely. It has a chamber structure suitable for gastronomie bathtubs. Special insulation under the cooking surface retains heat above the plate and prevents its downward emission. The water inside the chamber is heated to keep cooked food or sauces warm. The device chamber is filled manually. There are 1x GN 1/1 cuvettes supplied as standard. The service channel at the back of the device simplifies the installation process and protects fittings such as hoses, pipes and cables. The appliance cannot be used without water. It can be powered by natural gas or LPG. Conversion nozzles are standard on the device. It can be used with a stovetop or bottom stand.

GENERAL FEATURES

The front, back and side panels are made of 1 mm Scotch Brite stainless steel. The top table is 1.5 mm AISI 304 stainless steel. There is a gas safety device and thermocouple. High efficiency and low gas emission burners are available. There are 1x GN 1/1 cuvettes supplied as standard. It does not leave any gaps between the units with the 90° angled side edges created by laser cutting. 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 upper table is 1.5 mm, made of AISI 304 stainless steel material.

Body sheets are made of 1 mm Scotch Brite stainless steel material.

With 90° angled side edges created by laser cutting, there are no gaps between the units. Thus, it does not allow dirt to accumulate between the units.

SAFETY EQUIPMENT &

APPROVALS

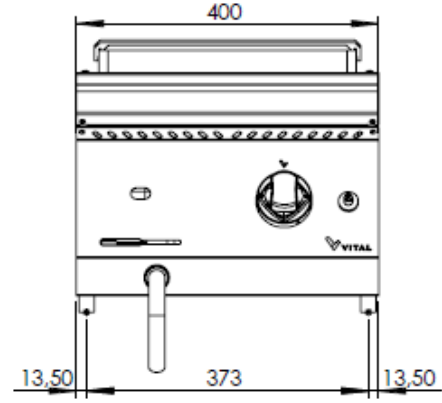
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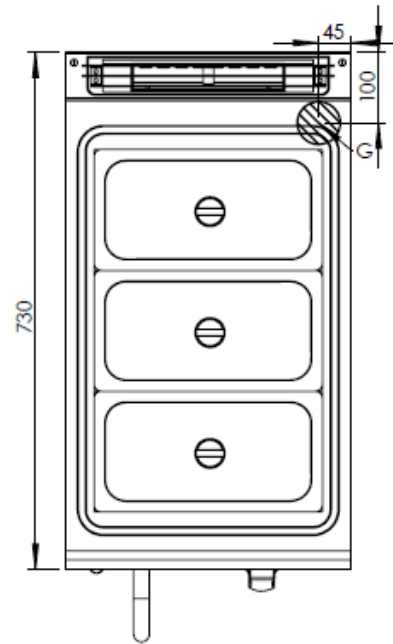
There are CE approvals for all directives and regulations.

PRODUCT CODE	GSB7010
DIMENSIONS	400X730X280 mm
PACKET DIMENSIONS	420X800X450 mm
WEIGHT	23 kg
PACKAGE WEIGHT	30 kg
TOTAL POWER	2 kW
GAS INLET	R 1/2"
INJECTOR	NG (G20) 0.9 mm
	LPG (G30) 0.7 mm
GAS CONSUMPTION	0.212 max. / 0.111 min. G20(m ³ /h)
	0.158 max. / 0.083 min. G30 (kg/h)

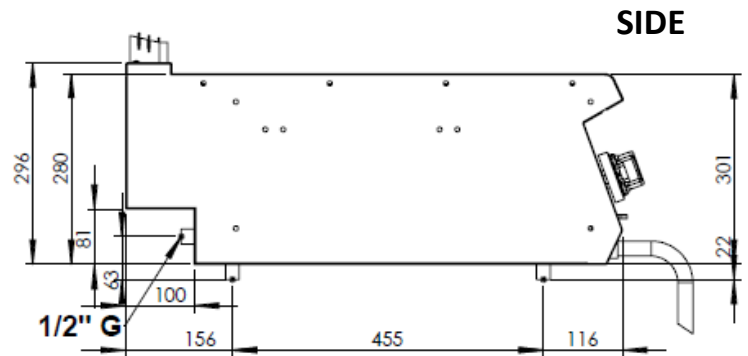
G = GAS INLET



FRONT



TOP



SIDE