

Catalogue
CATERING
Chapter
COOKING

Model
C-GP910 LPG

19044986

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GAS BOILING TOP FOR PAELLAS, C-GP910

Special gas boiling top to heat the bottom of the paellas.
2 mm thick AISI-304 stainless steel embedded top.

Laser cut and automatic welding for a perfect side to side adjustment of modules with square angle finish.

Stainless steel grill, 780 x 700 mm that allows the use of paellas of different diameters.

Double crown burner that guarantees the uniformity and thermal distribution of the flame in the bottom of the paella.

Low consumption pilots and thermocouples inside the burner's body for a more efficient protection.

Gas pipes made of flexible stainless steel flexible tube, which facilitates internal manipulations in order to improve reparability.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

The protector is levelled with burners to provide a larger working surface with improved manoeuvrability for large cooking containers.

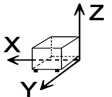
Pre-installation for water column on the back of the equipment.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	72,0 kg	Gross Weight	84,0 kg
Net volume	0,222 m3	Gross volume	0,459 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	27,00 kW
Gas consumption	1,740 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar