

191TPG

SOLID TOP GAS RANGE WITH GAS OVEN



RANGE FEATURES

- Top: 18-10 stainless steel (20/10 mm gauge). Free-standing structure with top, sides and back in 18-10 stainless steel. Top, sides, back, front panels and control consoles with satin scotchbrite finish. Side-by-side top configurations with secure fixing between units. Choice of 3 different installation options: freestanding on feet (optional), suspended on a one or two-sided beam, on multi-elements supports with stainless steel or masonry plinth. IPX5 protection rating on all units. CE approval of all gas products.



FUNCTIONAL FEATURES

- Top equipped with radiant plate.
- Cooking plate in 16MO5 steel, particularly suitable for high temperatures, robust, long-life extra-thick plate (mm 15). Satin finish plate surface with extremely low roughness value ($RA < 2$ micron). Plate edges rounded for improved cleaning at the end of the shift.
Cooking plate on worktop constructed with pressed, upwardly curving edges to prevent liquids from seeping into the combustion chamber. Heating by central stainless steel burner with stabilised flame cone and safety shut off. Access to burner and pilot light through removable disc in cooking plate. Differentiated constant heating zones radiating from centre at 500°C towards the edges. Available cooking space 53,6 dm².
- 18-10 stainless steel sealed flue with enamelled guard.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Static oven for 2/1 G.N. containers in AISI 430 stainless steel construction with polished surface and container guides at three height levels in stainless steel, removable for cleaning. Standard accessories: 1 2/1 GN chromium plated grid. Useful oven clearance (WxDxH): 53,5x65x30 cm.



TECHNICAL FEATURES

- Heating output at max position 12 kW. Heating output at min position 5 kW. Temperature controlled by safety valve-controlled burner. Insulated combustion chamber beneath the cooking plate with insulation between the panels. The cooking plate rests on a woven ceramic fibre support to avoid transmission of heat directly to the worktop. Gas burner safety valve-controlled with thermocouple and pilot light. Electronic continuous spark ignition. Access to all parts from the control panel and the removable disc in the cooking plate.
- Oven burner rated at 7.5 kW, with thermostat-operated valve control, pilot light, thermocouple and spark ignition. Cooking temperature control from 80°C to 300°C
- Access to all parts through control panel, easily removable.

Width	Cm	80	Gas Power	kW	19,5 - kcal/h 16.770 - BTU 66,534
Depth	Cm	90	Electric Power	kW	0,
Height	Cm	72			
Net weight	Kg	160	Standard connection	V-Hz	230V 1N~ / 50 ÷ 60Hz