

Gas hob constructed from AISI 304 stainless steel. 2 mm pressed top without flue apertures, designed for flush alignment and to accommodate the water column accessory. Appliance comprises 2 sealed burners.

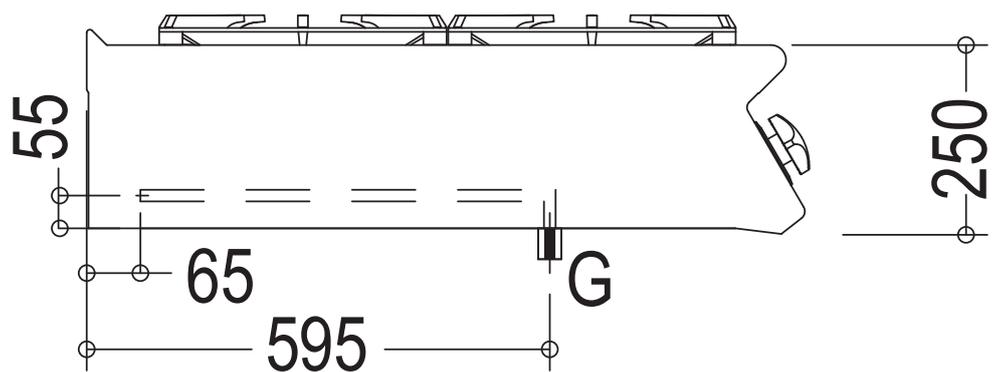
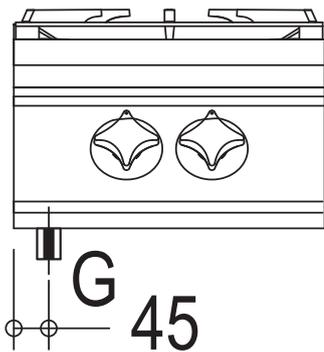
Safety tap with thermocouple for continuous output control. Main burner ignition by means of permanent, low-energy pilot burner. Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and any spills. Hob features radiused corners for ease of cleaning and pan supports in RAAF enamelled cast-iron (acid, alkali and flame resistant). IPX5 protection rating.

STANDARD FEATURES

- 2 mm thick pressed stainless tops
- IPX5 water protection
- Modular design
- Interlocking device supplied with all units
- Flame failure and standing pilot light
- Natural to Propane gas conversion kit
- External gas regulator supplied (specify gas type)

OPTIONAL FEATURES

- Flexible gas hose with quick disconnect
- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop



LEGEND

G = Gas - 1/2"

DIMENSIONS

900D x 400W x 250H mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output (Gas): Natural Gas - 75MJ/h Propane Gas - 71MJ/h

Burners: 2 x 37.5MJ

Gas Connection: 1/2"

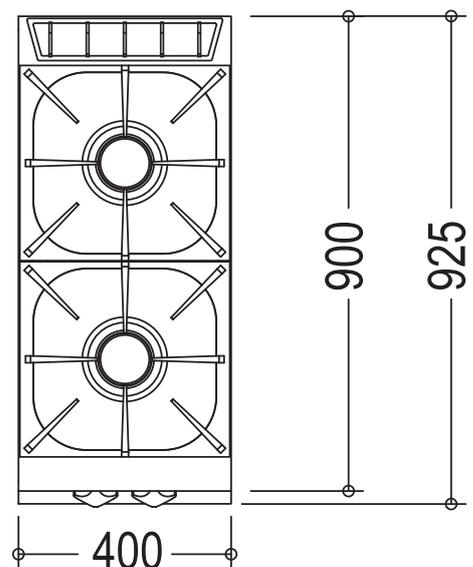
AGA approval number: 7410

SHIPPING DATA

Net Weight: 30kg

Shipping Weight: 35kg

Shipping Dimensions: 980W x 440L x 500H mm



SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.