

Family
COOKING EQUIPMENT STAR 90

Section
SOLID TOP

Model
NT9FG8G

Code
CR0590300

SOLID TOP GAS HOTPLATE WITH GAS OVEN

Solid top gas range with gas hotplate constructed in AISI 304 stainless steel. 20/10 thick top, designed for flush alignment and to accommodate the water column accessory. Radiant hotplate in a heavy gauge cast iron with fins for optimum heat diffusion and central bullseye. Heating by means of a high-power double-crown burner in cast iron for temperatures of up to 500°C in the centre of the hotplate and 200 °C near the edges, complete with pilot burner and safety thermocouple. Gas supply controlled by safety tap with thermocouple. Automatic piezoelectric ignition. Hotplate dimensions: 780x700 mm. GN 2/1 gas oven with thermostatic control valve providing temperature adjustment from 50°C to 300°C. Burner with stabilized flame complete with pilot burner, safety thermocouple and piezoelectric ignition. Cooking chamber in stainless steel, dimensions 575x700x300h mm. Oven power 8 kW. Oven bottom in cast iron, oven inner door in stainless steel with labyrinth seal. Appliance equipped with height adjustable feet in stainless steel. IPX5 protection rating.



Technical data

Width mm:	800	Internal dim. oven mm:	575x700x300h
Depth mm:	900	Oven capacity:	2 x GN 2/1
Height mm:	870	Oven power kW:	8 kW
Weight kg.:	160.00	Qty heating zones:	1 x 11 kW
Volume m ³ :	1.00	Plate dim. mm:	780x700
Power supply:		Dim. heating zone mm:	
Gas power kW:	19.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	

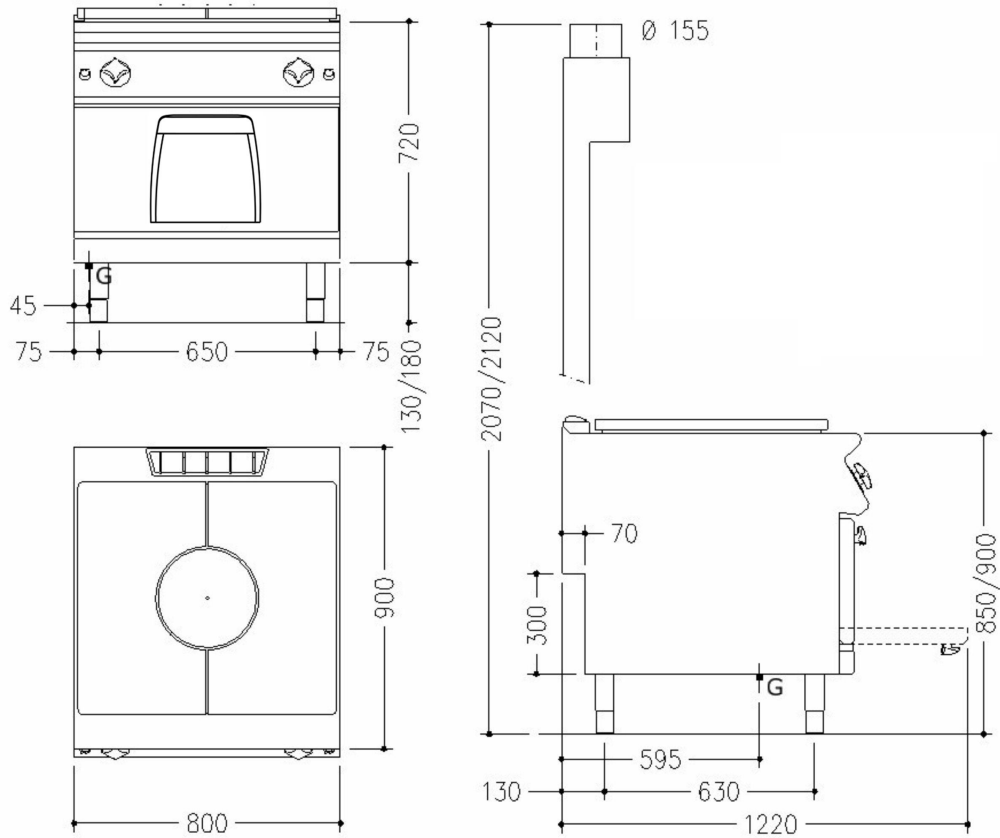
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Legend

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2"- H=200mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: