

**Family**  
COOKING EQUIPMENT STAR 90

**Section**  
SOLID TOP

**Model**  
NS98GD  
**Code**  
CR0953490

## SIMPLE SERVICE RIGHT

Simple service comprising gas cooktop with solid top on the right constructed in AISI 304 stainless steel 20/10 thick top, designed for back-to-back alignment and to accommodate the water column accessory. Radiant hotplate in heavy gauge cast iron with fins for optimum heat diffusion and central bullseye Heating via 7kW burner with two cast iron rings for a temperature of 450°C at the centre of the plate, complete with pilot burner and safety thermocouple. Gas supply controlled by thermostatic safety valve Automatic piezoelectric ignition Hotplate dimensions: 385x700mm. Appliance comprises 2 sealed burners, 1 of which with maximum output of 6 kW, the other with 10 kW. Safety tap with thermocouple for continuous output control from 1.6 to 6 kW and from 2.5 to 10 kW respectively. Main burner ignition by means of permanent, low-energy pilot burner (170 W) 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.



### Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	96.00	Qty heating zones:	1 x 6 kW - 1 x 10 kW + 7 kW
Volume m <sup>3</sup> :	0.50	Plate dim. mm:	385x700
Power supply:		Dim. heating zone mm:	
Gas power kW:	23.00	Qty tank:	
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	

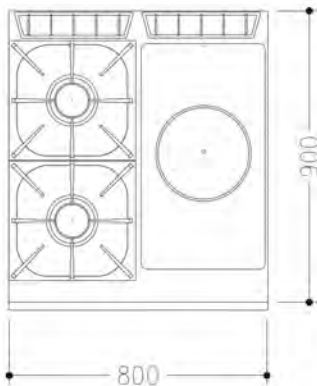
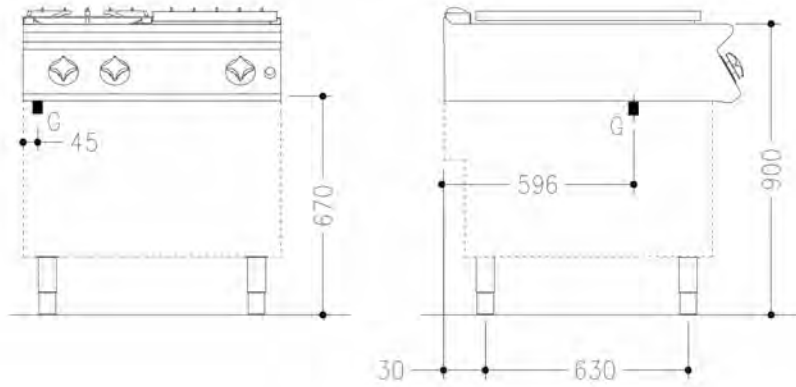
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**Legend**

(E) Socket 1:

(E) Socket 2:

(G) Gas:  $\varnothing 1/2"$ - H=670mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: