



Client _____ Quantity _____
Project _____ Position _____

FUN 700

Model: F70/110CFGB

Cod: MP01032133001

Technical data

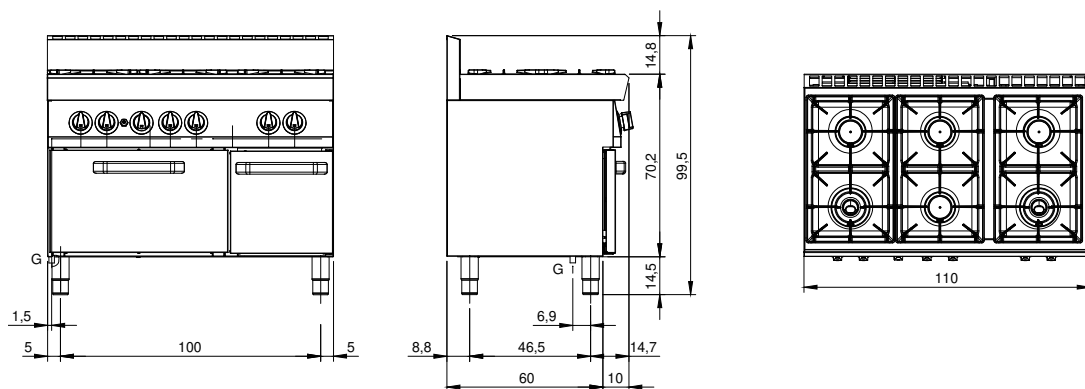
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|------------------------------|---------------|
| Modularity: | Gas oven |
| Dimension (mm): | 1100x700x850 |
| Oven dimension (mm): | 555x540x270 |
| Total gas power (Kcal/h): | 26484 |
| Total gas power (kW): | 30,8 |
| Oven type: | Static oven |
| Oven power (kW): | 5 |
| Oven temperature range (°C): | 150-300 |
| Gas connection: | 1/2" |
| Net volume (m3): | 0,655 |
| Packing dimensions (mm): | 1176x776x1180 |
| Gross weight (kg): | 130 |
| Burner power 1 (kW): | 5,5 |
| Burner power 2 (kW): | 3,7 |
| Burner power 3 (kW): | 3,7 |
| Burner power 4 (kW): | 3,7 |
| Burner power 5 (kW): | 5,5 |
| Burner power 6 (kW): | 3,7 |
| Gross volume (m3): | 1,077 |

Features

| | |
|--------------|--|
| Burners: | Double or single crown cast iron version available with a pilot light |
| Grill: | Cast-iron with brass single- and double-crown burner with pilot |
| Working top: | Made of AISI 304 stainless steel with a thickness of 10/10 mm and removable enamelled containers |
| Knobs: | Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer |
| Handles: | Brushed aluminum finish |
| Kit Gas: | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20) |

Gas range 6 burners with gas oven neutral cabinet Top made of AISI 304 stainless steel thickness 10/10; covering in AISI 304 stainless steel thickness 8/10; bottoms and internal parts in AISI 430 steel; internal reinforcements made of anti-corrosion material (aluminised sheet metal). Equipped with high-power cast iron/brass rapid burners with bowls in stainless steel that can be extracted for easy cleaning. Gas supplied by means of safety valve cocks with thermocouple and pilot burner for automatic burner lighting. Pan supports for hobs in acid-resistant enamelled cast iron Static gas oven in enamelled steel with double wall isolated door on hinges with balancing springs. The thermally insulated chamber is equipped with 3-position side rack supports which can be extracted for cleaning. Heating takes place by means of stabilized flame burner with piezoelectric ignition; gas is supplied by means of a thermostatic safety valve with thermocouple. Temperature adjustment from 150° to 300°C. Internal dimensions 530x540x280h. mm. - 1 rack 530x530 mm included. Upper level power 4 burners x 3.7 kW and 2 x 5.5 kW - Oven power 5 kW - Total power 30.8 kW. Neutral cabinet equipped with double wall hinged door and chromed steel internal rack holder rack support. Internal dimensions 340x540x390h. - 1 rack GN 1/1 included.

Technical draw



G: Gas connection 1/2"