Data sheet

NECG76H

SERIES	PRODUCT FAMILY	VERSION	MODEL
700	**GAS RANGES**	**GAS**	**NECG76H**

DESCRIPTION

GAS RANGE 6 BURNERS ON MAXI GAS OVEN



TECHNICAL DATA:

STRUCTURE	ON MAXI GAS OVEN
WIDTH	1200 mm
DEPHT	730 mm
HEIGHT	900 mm
NET WEIGHT	165 kg
VOLUME	0.76 m3
GAS POWER	46 kW

OVEN CAPACITY	930x620
OVEN POWER	10 kW
NR. COOKING ZONES	6
OVEN INTERNAL DIMENSIONS	935x640x400 mm

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FEATURES:

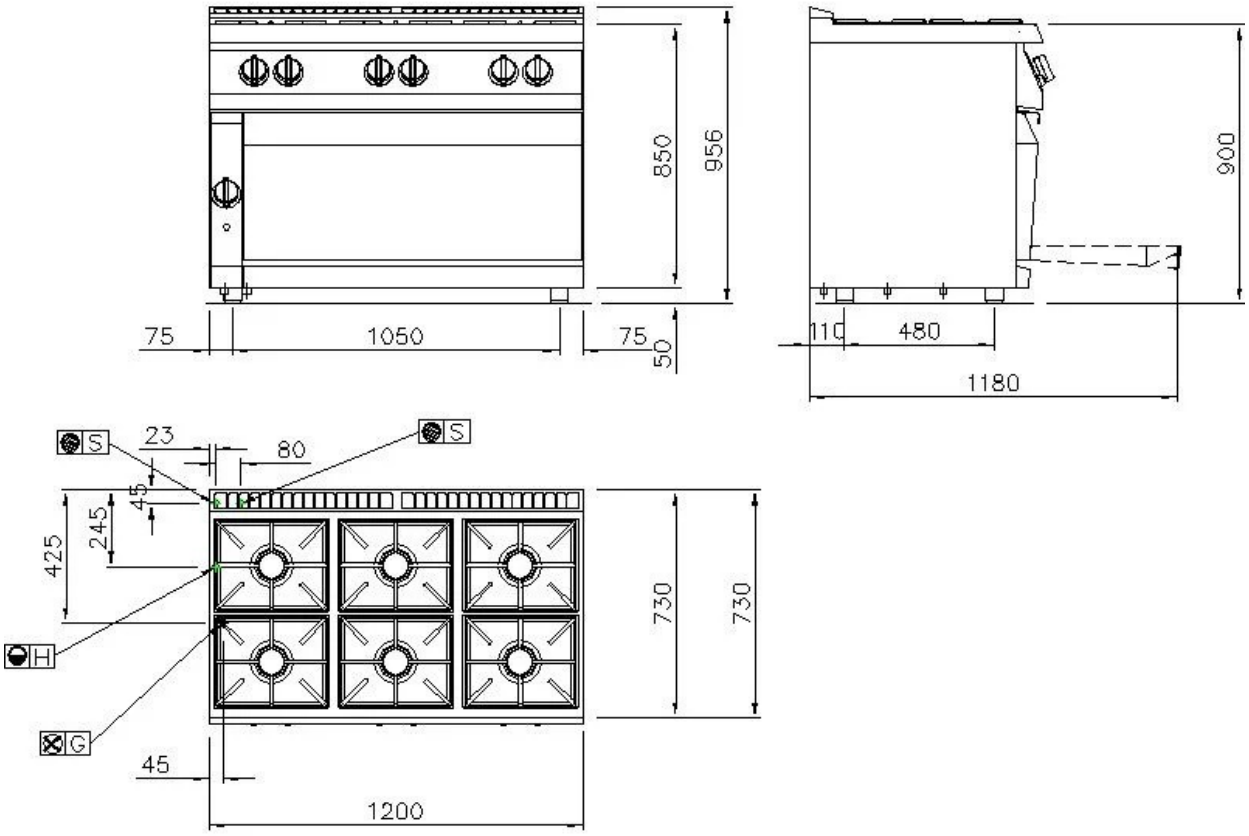
Gas Range 6 burners, Monoblock unit on gas oven. Pressed cook top made of stainless steel AISI 304, thickness 15/10, pre-fitted for head-to head connection. Standard device with 6 main burners, max. output 6 kW, hermetically sealed to top. Constant power adjustment within a range of 1.6 to 6 kW via safety tap with thermocouple. Ignition of the main burner via a steady low-consumption pilot burner (170 W). The pilot burner and thermocouple are placed underneath the main burner body to provide protection against accidental impacts and spills. Top with radiused corners for easy cleaning, equipped with RAAF enamelled cast iron grids (acid, alkali and flame resistant). Gas oven MAXI version GN 2/1 with thermostatic control valve with temperature setting range from 50°C to 330°C. Burner with stabilized flame incl. safety thermocouple and piezoelectric ignition. Cooking chamber stainless steel dimensions in cm 93.5x64x40h. Power rating 10 kW. Cast iron oven bottom. Insulated inner door made of stainless steel with labyrinth seal. Appliance equipped with height-adjustable stainless steel feet.

OPTIONAL ACCESSORIES:

• ELECTRIC IGNITION KIT	EXACEL6
• CAST IRON GRID	EGG7
• STAINLESS STEEL GRID	EGT7
• RIBBED HOTPLATE	EGHR7
• SMOOTH HOTPLATE	EGHL7
• BAKING TRAY MAXI VS.	ELBMX
• OVEN GRID GN 2/1	GF21
• OVEN GRID MAXI VS.	EGFMX
• BACKING TRAY	ELBF

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INSTALLATION SCHEME



E1	SOCKET		
AF	COLD WATER	Ø 1/2"	100 mm
AC	HOT WATER		
G	GAS	Ø 1/2"	100 mm
S	DRAINING	Ø 40mm N°2	0 mm

NOTES FOR THE INSTALLER:
All water and gas connections must be fitted with a shut-off valve or ball valve.
Main gas connections must be provided of closing gate device.
Gas connections must not use welded tubes.
Gas connections must be jacketed according to current rules in the country.
Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing).
All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug.
All electric connections must be provided of main switch.
The specification shown in this document are to be considered not bounding.
The company reserves the right to make technical changes at any moment.

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