Data sheet

NECG96E

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**GAS RANGES**	**GAS/EL**	**NECG96E**

DESCRIPTION

GAS RANGE 6 BURNERS ON GAS ELECTRIC OVEN
GN 2/1



TECHNICAL DATA:

STRUCTURE	ON ELECTRIC OVEN
WIDTH	1200 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	194 kg
VOLUME	1.5 m3
GAS POWER	42 kW
ELECTRIC POWER	6 kW
PHASE	3N
FREQUENCY	50/60 Hz
VOLTAGE	400 V

OVEN CAPACITY	GN 2/1
OVEN POWER	6 kW
NR. COOKING ZONES	6
OVEN INTERNAL DIMENSIONS	575x700x300 mm

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FEATURES:

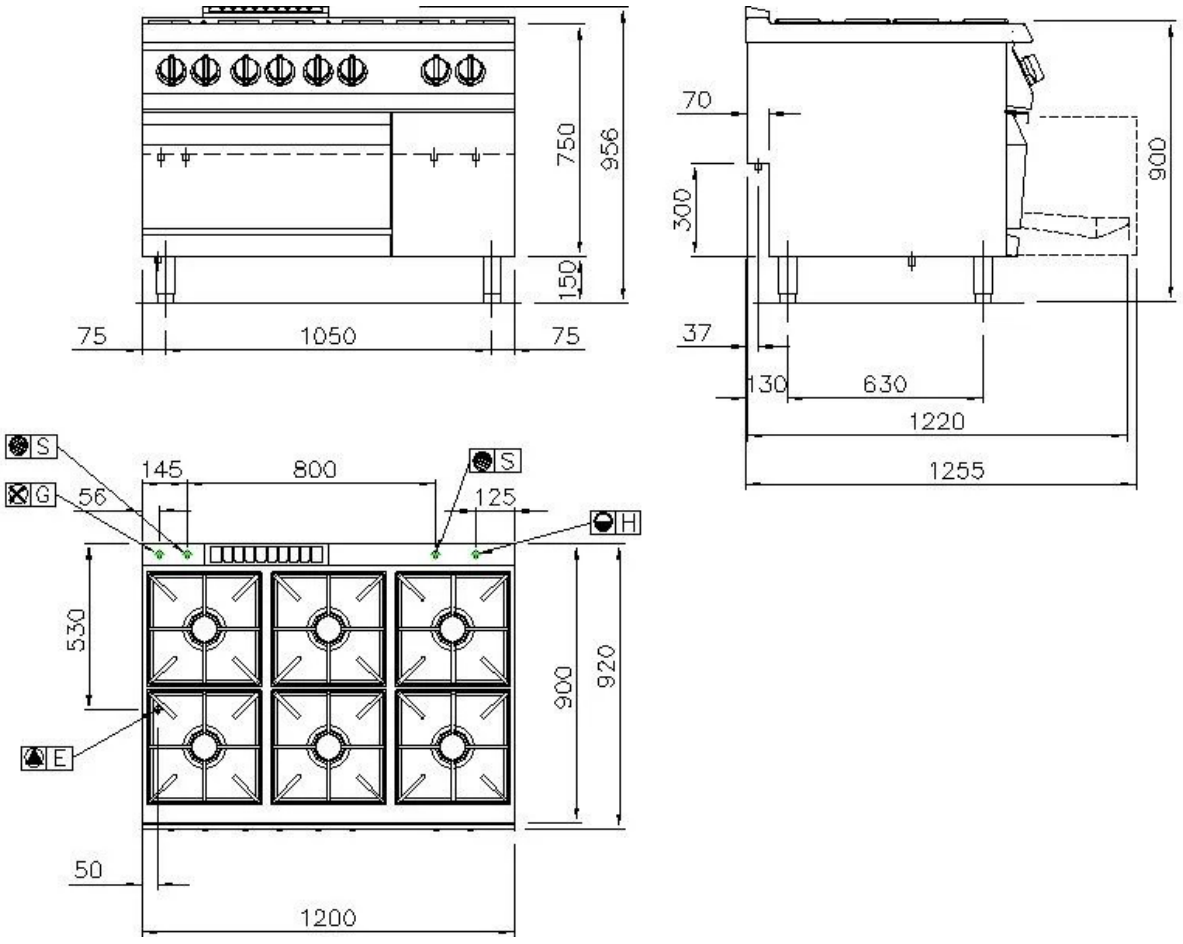
Gas Range 6 burners, Monoblock unit on electric oven, pressed cook top made of stainless steel AISI 304, thickness 20/10, pre-fitted for head-to head connection and installation of the water column (accessory). Standard device with 6 main burners, max. output 4 x 6 kW and 2 x 9 kW, hermetically sealed to top. Constant power adjustment within a range of 1.6 to 6 kW and 2.5 to 9 kW respectively 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). Electric static oven GN 2/1. Heating by means of by independently controlled top and bottom heating elements. Thermostat to adjust the temperature within a setting range from 50°C to 300°C. Cooking chamber made of stainless steel, Dimensions in cm 57.5x70x30h. Cast iron oven bottom. Inner door made of stainless steel with labyrinth seal. 4-position selector switch, safety thermostat. Signal light to check whether the appliance is operating correctly. Power rating 6 kW. Neutral compartment (40 cm) with hinged doors. Appliance equipped with height-adjustable stainless steel feet.

OPTIONAL ACCESSORIES:

• ELECTRIC IGNITION KIT	EXACEL6
• KIT WATER LOAD / DRAIN ON BURNER SUPPORT BASIN	EXSCA6
• CAST IRON GRID FOR ONE BURNER	EGG9
• STAINLESS STEEL GRID FOR ONE BURNER	EGT9
• CAST IRON SMOOTH HOTPLATE	EGHL
• CAST IRON RIBBED HOTPLATE	EGHR
• OVEN GRID GN 2/1	GF21
• BACKING TRAY	ELBF

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INSTALLATION SCHEME



E1	SOCKET	400 V	3N
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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