Data sheet

NECG98F

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**GAS RANGES**	**GAS**	**NECG98F**

DESCRIPTION

GAS RANGE 8 BURNERS ON 2 GAS OVENS GN 2/1



TECHNICAL DATA:

STRUCTURE	ON 2 GAS OVENS
WIDTH	1600 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	275 kg
VOLUME	1.8 m3
GAS POWER	70 kW

OVEN CAPACITY	GN 2/1
OVEN POWER	16 kW
NR. COOKING ZONES	8
OVEN INTERNAL DIMENSIONS	935x640x400 mm

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FEATURES:

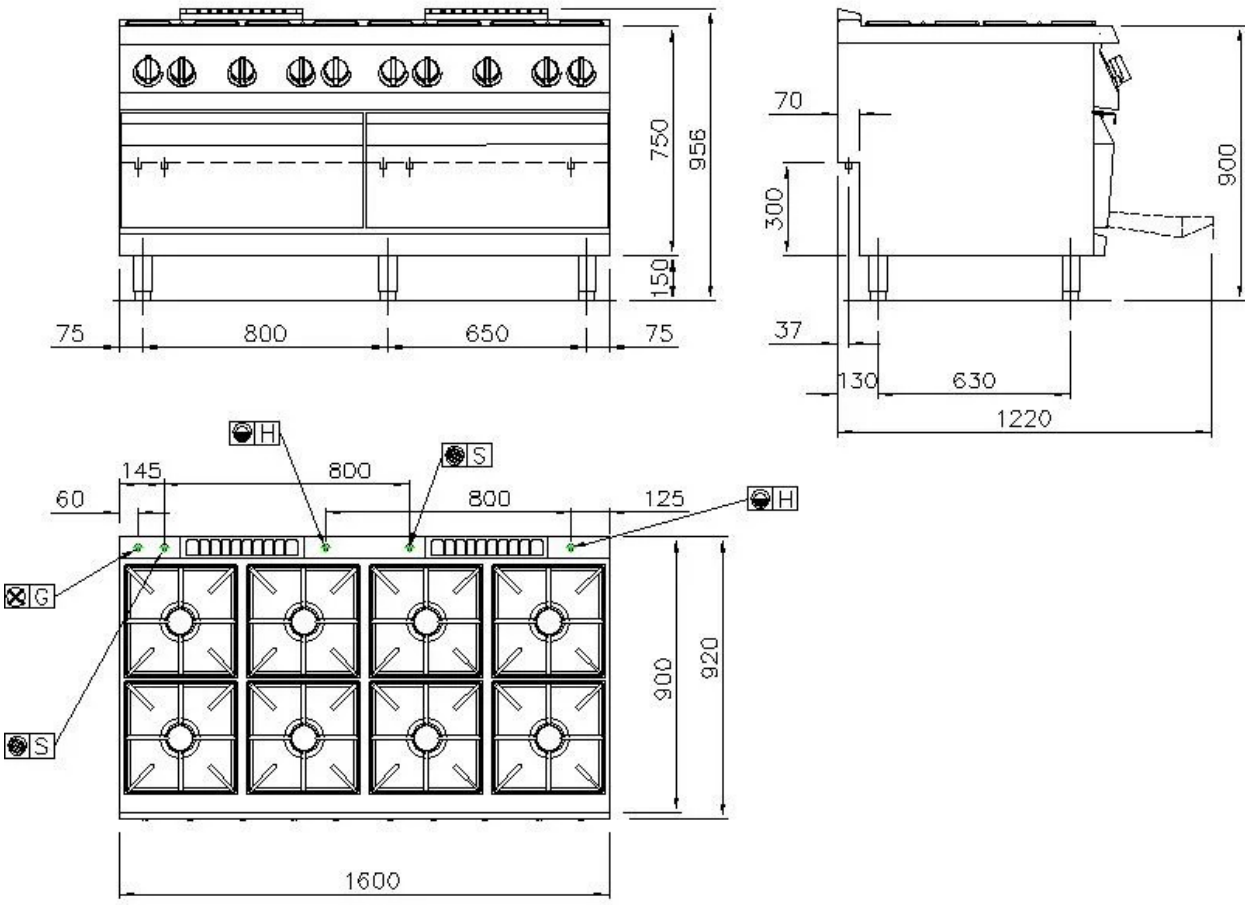
Gas Range 8 burners, Monoblock unit on gas oven. Pressed stainless steel cook top (AISI 304), thickness 20/10, pre-fitted for head-to-head connection and installation of the water column (accessory). Standard device with 8 main burners, max. output 6 x 6 kW and 2 x 9 kW, hermetically sealed to top. Constant 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). 2 gas ovens GN 2/1 with thermostatic control valve and a temperature setting range from 100°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 12 kW. Cast iron oven bottom. Inner door made of stainless steel with labyrinth seal. Appliance equipped with height-adjustable stainless steel feet.

OPTIONAL ACCESSORIES:

• ELECTRIC IGNITION KIT	EXACEL8
• KIT WATER LOAD / DRAIN ON BURNER SUPPORT BASIN	EXSCA8
• 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		
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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