

05/2018

Mod: G7/6BFA11

Production code: BBG6FA77XL



Diamond
catering equipment

G6FA77XL



6 BURNERS ON GAS OVEN

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	110x73x85
Nr. Burners 7 kW	6
Gas oven (kW)	6
Total power (kW)	48

HIDE THE OTHER TECHNICAL DATA:

Oven dimensions - WxDxH (cm)	56x66x31
Weight (kg)	131
Volume (m3)	1,1

The watertight pressed, 45mm deep, worktop is in 1.5 mm AISI 304 stainless steel with drawn edges allows an efficient burning and prevents liquid overflowing, ensuring easier cleaning operations. The removable FLEX BURNERS in enameled cast iron and the brass burner caps of 7 kW is with selfstabilizing flame, to cook safely and for simpler maintenance. The pilot flame is protected inside the main burner. The placement of the burners allows use of pans up to 40 cm in diameter. The single cast iron pan support are dishwasher-size. Versions with GN 2/1 (gas or electric heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. Cast iron chimneys. The gas oven has 6 kW (8 kW in maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 5.3 kW (2,6 kW for ventilated oven) stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility.

