

05/2018

Mod: G7/TM4BFA11

Production code: BBG4MFA77XL



Diamond
catering equipment

MAGISTRA 700

MG7G4MFA77XL



4 BURNERS WITH PLATE ON GAS OVEN

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	110x70x85
Nr. Burners 7 kW	4
Gas oven (kW)	6
Total power (kW)	39,5

HIDE THE OTHER TECHNICAL DATA:

Oven dimensions - WxDxH (cm)	56x66x31
Weight (kg)	136
Volume (m3)	1,1

The watertight pressed worktop is in 1mm 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 have self-stabilizing 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 oven (static GN 2/1, ventilated GN1/1): stainless steel double-wallcooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 6 kW (8 kW in maxi oven) burner with self-stabilizing fame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 2,6 kW 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.

