

**06/2018**

# **Mod: G9/M15I8**

**Production code: BBG150I98**



**Diamond**  
catering equipment

# G150I98



## INDIRECT HEATING, GAS MONOBLOC

### SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	80x90x85
Total power (kW)	21

### HIDE THE OTHER TECHNICAL DATA:

Boiling pan dimensions - ØxH (cm)	60x54
Weight (kg)	148
Volume (m3)	1,1

The 2 mm worktop is in AISI 304 with a moulded edges for collecting liquids. The pan is in AISI 304 with bottom AISI 316 for greater resistance to corrosion. The brass drain tap is equipped with a removable filter. Inspectable drain tap to facilitate usual cleaning operations. The AISI 304 lid ensures minimal loss of steam and heat. Hot and cold water tap with swivel nozzle on worktop. Direct gas versions: stainless steel burner with self-stabilizing flame. Pilot flame with thermocouple safety device. Piezo-electric burner ignition. Indirect gas versions (mod. I ): AISI 304 interspace, stainless steel tubular burner with self-stabilizing flame. Pilot flame with thermocouple safety device. Piezo-electric ignition of the pilot. Safety valve with pressure gauge, interspace water-level viewer, simmer function. Indirect electric versions (mod. I ): AISI 304 interspace, power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge, simmer function. The low pressure steam in the interspace heats evenly the surface of the pan (for both the indirect versions).

