

05/2018

Mod: G9/2BA4

Production code: BBG2A98XL



Diamond
catering equipment



2 BURNERS ON OPEN STAND

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	40x90x85
Nr. Burners 7 kW	1
Nr. Burners Nr. Burners 11 kW	1
Total power (kW)	18

HIDE THE OTHER TECHNICAL DATA:

Weight (kg)	51
Volume (m3)	0,5

The watertight pressed, 90 mm deep, worktop is in 2 mm AISI 304 stainless steel with drawn edges, it 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 and 11 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. The optional water drain kit with overflow system to facilitate cleaning operations is also available. Versions with GN 2/1 static oven (gas or electric heating): stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing. The gas oven has burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 6.2 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.

