

09/2018

Mod: G9/TA8

Production code: BBGTA998



Diamond
catering equipment

GTA998



GAS, ON OPEN STAND

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	80x90x85
Total power (kW)	12

HIDE THE OTHER TECHNICAL DATA:

Weight (kg)	100
Volume (m3)	1

The worktop is in 2 mm AISI 304 stainless steel with pressed edges for liquid collection. The cooking plate with a surface area of 50 dm² is in cast iron (10 mm thickness) with a removable central ring and it is powered by a 12 kW cast iron burner, placed under the central ring, with piezo-electric ignition and thermostatic control. The hotplate surface reaches 500 °C in the center and decreases toward the edges up to approximately 200 °C, ensuring excellent isothermal zones for cooking over an indirect flame. In the electric version (ETA99), the cooking plate made in carbon steel, thickness 15 mm, is unique but has 4 cooking zones powered with 3.5 kW heating elements each with independent control. Operating temperature: 80-450 °C. Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing. Cast iron pan support for side burners. The gas oven has 7 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

