

### C4GA7-SP



#### Gas range, 4 burners, on cupboard

- 4 burners 2x 3,5 kW and 2x 6 kW, lighting by back-burner, thermocouple protection.
- Pressed top, burners worked cast-iron, crown in brass (with very high output).
- Neutral cupboard GN 2/1 (doors in option).
- Optional: Smooth or ribbed plates, heating kit.

mm	Kcal-h/kW	V	kg	m <sup>3</sup>
700x700xh850	16350/19,02	-	64	0,64

### C4GF7-SP



#### Gas range 4 burners with oven GN 2/1

- 4 burners 2x 3,5 kW and 2x 6 kW, lighting by back-burner, thermocouple protection.
- Pressed top, burners worked cast-iron, crown in brass (with very high output).
- Gas oven GN 2/1 (5.2 kW), heat balance from 160°C to 310°C.
- Neutral cupboard GN 2/1 (doors in option).
- Optional: Smooth or ribbed plates, heating kit.

mm	Kcal-h/kW	V	kg	m <sup>3</sup>
700x700xh850	20800/24,19	-	95	0,64

### C6GA11-SP



#### Gas range, 6 burners, on cupboard

- 6 burners 3x 3,5 kW and 3x 6 kW, lighting by back-burner, thermocouple protection.
- Pressed top, burners worked cast-iron, crown in brass (with very high output).
- Neutral cupboard GN 2/1 (doors in option).
- Optional: Smooth or ribbed plates, heating kit.

mm	Kcal-h/kW	V	kg	m <sup>3</sup>
700x700xh850	20800/24,19	-	95	0,64

## C6GFA11-SP



### Gas range, 6 burners, oven GN 2/1 gas and cupboard

- 6 burners 3x 3,5 kW and 3x 6 kW, lighting by back-burner, thermocouple protection.
  - Pressed top, burners worked cast-iron, crown in brass (with very high output).
  - Gas oven GN 2/1 (5.2 kW), heat balance from 160°C to 310°C.
  - Cupboard GN 1/1 (doors in option).
- Optional: Smooth or ribbed plates, heating kit.

mm	Kcal-h/kW	V	kg	m³
1100x700xh850	29000/33,73	-	130	0,99

## C4EA7-SP



### Electric range, 4 round plates, on cupboard

- 4 burners 2x2,6 kW and 2x1,5 kW, diameter. 220 mm.
  - Plates : cast-iron, heat balance 6 positions.
  - Neutral cupboard GN 2/1 (doors in option).
- NB : optional heating kit.

mm	kW	V	kg	m³
700x700xh850	8.2	400-230V/3	57	0,64

## C4EF7-SP



### Electric range with 4 round, on electric oven GN2/1

- 4 burners 2x2,6 kW and 2x1,5 kW, diameter. 220 mm.
- Plates : cast-iron, heat balance 6 positions.
- Electric oven GN 2/1 (4.4 kW), heat balance from 125°C to 300°C.
- Grill 2.75 kW.

mm	kW	V	kg	m³
700x700xh850	12.6	400-230V/3	87	0,64





## Gas cooker

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in s/steel.
- Structure and oven door with insulated double skin, spring hinges and stainless handle.

**Burners** in cast iron, crown in brass (with very high output), drip tray, gas valve, superior grill made in enamelled cast iron, dimensions 450x360 mm.

**Gas oven**, burner with pilot flame, temperature control from 160°C to 310°C, by thermostatic valve par une vanne gaz thermostatique.

**Solid top** in mild steel with central ring, gas heating with cast iron burners sited in chamber centre, cermaic insulation. Controlled with gas valve.

### G99/6BA3



#### Gas range 6 burners on open cupboard

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Open cupboard dim.1120x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	27348 / 23,8	-	160	1,35

### G99/6BFA3



#### Gas range 6 burners, on gas oven GN2/1 and cupboard

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Oven GN2/1, dim. 535x650xh300 mm (7 kW).
- Neutral cupboard GN1/1 dim.340x795xh390 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	33368 / 38,8	-	240	1,35

### G99/6B2F3



#### Gas range 6 burners, on 2 gas ovens GN2/1

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Ovens GN 2/1 dim.535x650xh300 mm (7 kW).

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	39388 / 45,6	-	250	1,35

### G99/6BFM3



#### Gas range 6 burners, on gas oven "MAXI"

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Oven, dim. 1000x700xh310 mm (9,5 kW).

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	35600 / 41,4	-	225	1,35

### G99/T2BFA3



#### Gas solid top and 2 burners on gas oven and neutral cupboard

- 2 burners (1x 3,2 kW, 1x 5,5 kW).
- Solid top, dim.890mm x 715mm (12 kW).
- Oven GN2/1, dim. 535x650xh300 mm (7 kW).
- Neutral cupboard GN1/1,dim.340x795xh390 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	23650 / 27,5	-	292	1,35



## Gas cooker

- Manufactured in stainless steel 18/10 AISI 304, adjustable legs in stainless steel.
  - Oven room and double glazed door provided with thermic spun glass isolation. Hinged oven door with spring system, grip in stainless steel.
- Burners** of treated cast iron, crown of brass (with very high output). Enamelled fat catching plate for cookfluid, regulation through gas-tap. Upper enamelled grid, dimensions 340 x 570 mm.
- Gas oven**, heating through stainless steel burners with stabilized flame. Temperature regulator of the oven between 120°C and 320°C, through thermostatic gas tap.
- Electric convection oven GN 1/1**, heating through 3 round resistances. On / off switch. Temperature regulator of the oven between 100°C and 300°C, through thermostat.

### G65/4BF7



#### Gas cooker 4 burners, with gas oven

- 4 burners, (2x 3,6 kW and 2x 5 kW).
- Gas-oven, (5 kW), dimensions 530x540x250 mm.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
700x650xh850	19.100 / 22,2	-	90	0,59

### G65/4BFEV7



#### Gas cooker 6 burners, and electric convection oven GN 1/1

- 6 burners, (3x 3,6 kW and 3x 5 kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
700x650xh850	14.800 / 17,2+3,96	400/3*	90	0,59



### G65/6BFA11



#### Gas cooker 6 burners with gas oven and neutral cupboard

- 6 burners, (3x 3,6 kW and 3x 5 kW).
- Gas oven, (5kW), dimensions 530 x540xh250 mm.
- Neutral cupboard GN 1/1, dimensions 340x540xh390.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
1100x650xh850	26.500 / 30,8	-	124	0,92

### G65/6BFEVA11



#### Gas cooker 6 burners and electric convection oven GN 1/1 and neutral cupboard

- 6 burners, (3x 3,6 kW and 3x 5 kW).
- Electric convection-oven GN 1/1 (3,96 kW), dimensions 530x340xh325 mm.
- Neutral cupboard GN 1/1, dimensions 340x540xh390.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
1100x650xh850	22.000 / 25,8+3,96	400/3*	124	0,92

### G65/6BMF11



#### Gas cooker gaz 6 burners, maxi gas oven 2 swinging doors

- 6 burners, (3x 3,6 kW and 3x 5 kW).
- Gas oven, (7,5 kW) dimensions 800x540xh380 mm.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
1100x650xh850	28.650 / 33,3	-	130	0,92



## Gas cooker

- Manufactured in stainless steel 18/10 AISI 304, adjustable legs of stainless steel.
- Oven room and double glazed door provided with thermic spun glass isolation. Hinged oven door with spring system, grip in stainless steel. **Burners** of treated cast iron, crown of brass (with very high profit). Enamelled fat catching plate for cookfluid, regulation through gas tap. Upper enamelled grid, dimensions 340 x 570 mm.
- Cooking hob** in soft steel with high thermic conduction, central removable ring, gas heating through a burner of cast iron, placed in the centre of the burning room. Regulation through a gas tap.
- Gas oven**, heating through R.V.S. burners with stabilized flame. Temperature regulator of the oven between 120°C and 320°C, through thermostatic gas tap.

### G65/TF7



#### Gas cooker with cooking hob on gas oven

- Cooking hob, dimensions 650x540mm, (8,2 kW).
- Gas oven, (5 kW), dimensions 530x540x250 mm.

mm	kcal-h / kW	V	kg	m³
700x650xh850	11.850 / 13,2	-	109	0,59

### G65/T2BFA11



#### Gas cooker with cooking hob, 2 burners, gas oven, neutral cupboard

- 2 burners, (1x 3,6 kW and 1x 5 kW).
- Cooking hob, dimensions (1x 3,6 kW and 1x 5 kW).
- Gas oven, (5 kW), dimensions 530x540x250 mm.
- Neutral cupboard GN 1/1, dimensions 340x540xh390.

mm	kcal-h / kW	V	kg	m³
1100x650xh850	18.750 / 21,8	-	125	0,92

### G65/1F4T



#### Gas cooker 1 burner-top-

- 1 burner (7,5 kW).
- Upper enamelled grid, dimensions 400x400 mm.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
400x650xh280	6.450 / 7,5	-	21	0,18

### G65/2F4T



#### Gas cooker 2 burners -top-

- 2 burners, (1x 3,6kW et 1x de 5 kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
400x650xh280	7.400 / 8,6	-	26	0,18

### G65/4F7T



#### Gas cooker 4 burners -top-

- 4 burners, (2x 3,6kW et 2x de 5 kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
700x650xh280	14.800 / 17,2	-	43	0,29

### G65/T7T



#### Cooking hob cooker -top-

- Cooking hob, dimensions 650 x 540 mm, (8,2 kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
700x650xh280	7.052 / 8,2	-	50	0,29





## Electric cooker

- Manufactured in stainless steel 18/10 AISI 304, adjustable legs of stainless steel.
  - Oven room and double glazed door provided with thermic spun glass isolation. Hinged oven door with spring system, grip in stainless steel.
- Hobs** of cast iron, 220 mm diameter, with closing borders of stainless steel. Power regulation through a switch with 6 positions.
- Vitro-ceramic cooking field** with infrared-ray. The most important quality of the vitro-ceramic system is the velocity of reaching the desired temperature and cooling. Power regulation through an energy switch, one per cooking field.
- Electric convection oven** GN 1/1, heating through 3 round resistances in stainless steel. On / off switch. Temperature regulation through thermostat, between 100°C and 300°C.

### E65/4PFV7



#### Electric cooker with 4 round hobs and electric convection oven GN 1/1

- 4 separate hobs (4x 2,6 kW).
- Electric convection oven 5xGN 1/1 (3,96 kW), dimensions 530x340xh325 mm.

mm	kW	V	kg	m³
700x650xh850	14,36	400/3*	80	0,59

### E65/2P4T



#### Electric cooker 2 hobs -top-

- 2 separate hobs (2x 2,6 kW).

mm	kW	V	kg	m³
400x650xh280	5,2	400/3*	23	0,18

### E65/4P7T



**Electric cooker 4 hobs -top-**  
- 4 separate hobs, (4x 2,6 kW).

mm	kW	V	kg	m³
700x650xh280	10,4	400/3*	38	0,29

### E65/2VC4T



**Electric vitro-ceramic plate with 2 cooking zones-top-**  
- 2 separate cooking zones (1x 2,1 kW et 1x 2,5 kW).

mm	kW	V	kg	m³
400x650xh280	4,6	400/3*	20	0,18

### E65/4VC7T



**Electric vitro-ceramic plate with 4 cooking zones -top-**  
- 4 separate cooking zones (2x 2,1 kW et 2x 2,5 kW).

mm	kW	V	kg	m³
700x650xh280	9,2	400/3*	35	0,29



## Gas cooker

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in s/steel.
- Structure and oven door with insulated double skin, spring hinges and stainless handle.

**Burners** in cast iron, crown in brass (with very high output), drip tray, gas valve, superior grill made in enamelled cast iron, dimensions 450x360 mm.

**Gas oven**, burner with pilot flame, temperature control from 160°C to 310°C, by thermostatic valve par une vanne gaz thermostatique.

**Solid top** in mild steel with central ring, gas heating with cast iron burners sited in chamber centre, cermaic insulation. Controlled with gas valve.

### G99/6BA3



#### Gas range 6 burners on open cupboard

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Open cupboard dim.1120x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	27348 / 23,8	-	160	1,35

### G99/6BFA3



#### Gas range 6 burners, on gas oven GN2/1 and cupboard

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Oven GN2/1, dim. 535x650xh300 mm (7 kW).
- Neutral cupboard GN1/1 dim.340x795xh390 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	33368 / 38,8	-	240	1,35



### G99/6B2F3



#### Gas range 6 burners, on 2 gas ovens GN2/1

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Ovens GN 2/1 dim.535x650xh300 mm (7 kW).

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	39388 / 45,6	-	250	1,35

### G99/6BFM3



#### Gas range 6 burners, on gas oven "MAXI"

- 6 burners (2x 3,2 kW, 2x 5,5 kW and 2x 7 kW).
- Oven, dim. 1000x700xh310 mm (9,5 kW).

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	35600 / 41,4	-	225	1,35

### G99/T2BFA3



#### Gas solid top and 2 burners on gas oven and neutral cupboard

- 2 burners (1x 3,2 kW, 1x 5,5 kW).
- Solid top, dim.890mm x 715mm (12 kW).
- Oven GN2/1, dim. 535x650xh300 mm (7 kW).
- Neutral cupboard GN1/1,dim.340x795xh390 mm.

mm	kcal-h / kW	V	kg	m³
1350x900xh850/930	23650 / 27,5	-	292	1,35

## G99/4BF2



### Gas range 4 burners, with gas oven GN2/1

- 4 burners (1 x 3,2kW, 2 x 5,5kW and 1 x 7kW).
- Oven GN2/1, dim. 535x650xh300 mm (7 kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
900x900xh850/930	24252 / 28,2	-	168	1

## G99/4BFE2

**Version :** - With conventional electric oven GN2/1 (5 kW).

## G99/TA2



### Gas solid top, on open cupboard

- solid top, dim. 890x715 mm (12,2 kW).
- open cupboard, dim. 660x750xh360 mm.

mm	kcal-h / kW	V	kg	m <sup>3</sup>
900x900xh850/930	10320 / 12	-	160	1

## G99/TF2



### Gas solid top, on gas oven

- Plaque coup de feu, dimensions 890x715 mm (12 kW).
- Oven GN2/1, dim. 535x650xh300 mm (7kW).

mm	kcal-h / kW	V	kg	m <sup>3</sup>
900x900xh850/930	16512 / 19,2	-	210	1



## Gas cooker

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in s/steel.
- Structure and oven door with insulated double skin, spring hinges and stainless handle.

**Burners** in cast iron, drip tray, gas valve, superior grill made in enamelled cast iron, dimensions 450mm x 360mm.

**Gas oven**, burner with pilot flame, and temperature control with thermostatic valve 160°C to 310°C degree.

**Solid top** in mild steel with central ring, gas heating with cast iron burners sited in chamber centre, cermaic insulation. Controlled with gas valve.

**Electric oven**, heated by 6 elements in s/steel, 3 on top and 3 on bottom of the oven. Switch ON/OFF, thermostatic oven temperature control 125°C à 300°C.

### G99/2BA1



#### Gas range 2 burners on open cupboard

- 2 burners (1 x 3,2 kW and 1 x 5,5 kW).
- Open cupboard, dim. 325x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
450x900xh850/930	7500 / 8,7	-	75	0,55

### G99/4BA2



#### Gas range 4 burners, on open cupboard

- 4 burners (1 x 3,2kW, 2 x 5,5kW and 1 x 7kW).
- Open cupboard, dim. 660x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
900x900xh850/930	18232 / 21,2	-	96	0,98