Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-G941 XH NG

19085169 23/03/2021

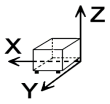
DENOMINATION:

Countertop gas cookers GN. 4 high power burners, 900 range.

DESCRIPTION :

"- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, and to fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
- Burners slot back in with no way of confusing their position.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuverability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.
-Machines with IPX5 grade water protection"
"- Option to choose between a GN 2/1 static oven.
- Cooking chamber made entirely from stainless steel, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.
- Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
- Oven floor made from 6 mm cast iron, which guarantees better performance and

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	149,0 kg	Gross Weight	165,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	49,40 kW
Gas consumption	4,460 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	R3/4"

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even heat distribution.
- Fibre glass closing seal that improves
the thermal efficiency of the oven and
guarantees durability.
- Detachable oven door which makes repairs easier."

POSSIBLE OPTIONS :

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

POSSIBLE ACCESSORIES :

- STANDS 900
- REFRIGERATED STANDS 900
- ACCESSORIES KORE
- COOKER ACCESSORIES KORE
- KORE WHEELS

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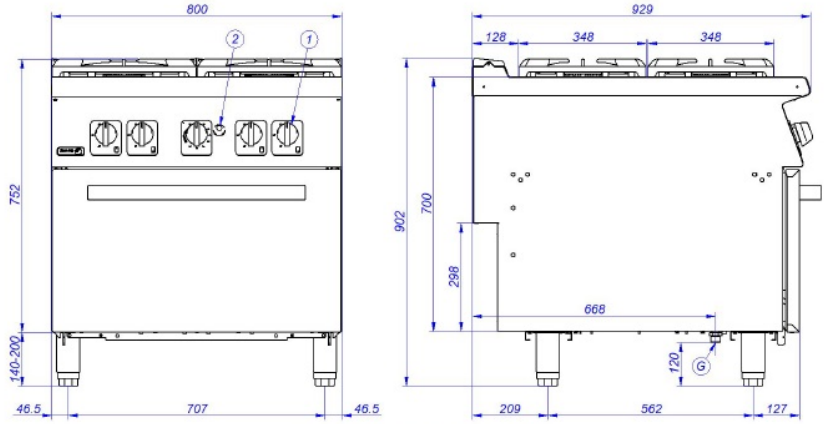
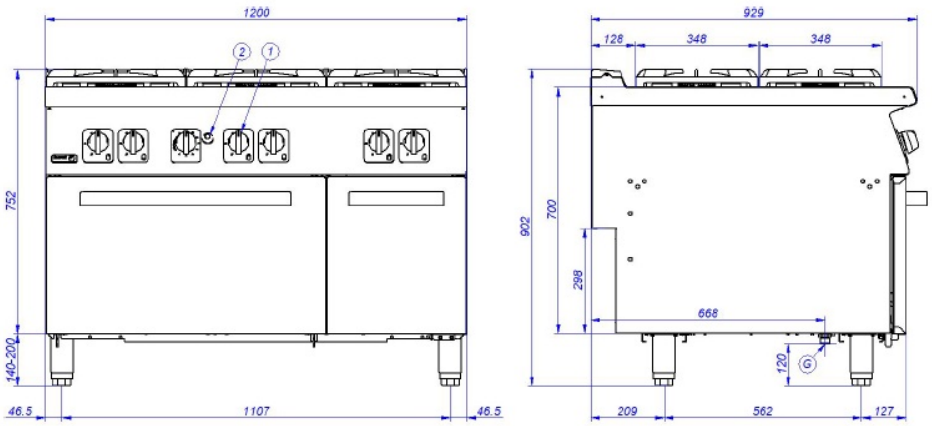
C-G941 & C-G941 H



C-G961 & C-G961 H



G. Entrada de Gas	Gas Inlet
1. Válvula de gas	Gas valve
2. Pulsador tren de chispas	Piezoelectric ignitor
3. Mando H	H control