Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-G961 NG

19075550 28/02/2020

GAS COOKER WITH OVEN, C-G961

- Deep-drawn cooktop manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 397 x 350 mm grates enabling the use of large pots and pans. The reduced distance of 75 mm between the central bars makes it possible to use pots with a very small diameter (8 cm), avoiding the risk of smaller pans tipping over.
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures).
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even in large pans. This therefore prevents heat from building up in a specific point and optimises energy transfer to the product.
- Burners are easy to position.
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection.
- Flexible stainless steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front.

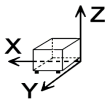
GN-2/1 OVEN IN THE LOWER PART:
- Easy-to-use GN 2/1 static oven with controls located on the upper panel for improved ergonomics.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Trays are inserted sideways which improves manoeuvrability.
- Guides on three height levels to offer different cooking options.
- “U” shaped guides to prevent trays from overturning.
- Thermostatic temperature control (125 - 310 °C).
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or lower area.
- 8.60 kW heating power.
- 6 mm cast iron oven floor which guarantees better performance and uniform heat distribution.
- Fibreglass closing seal to improve the thermal efficiency of the oven and ensure its durability.
- Detachable oven door to facilitate repairs.
- Stainless steel feet with adjustable height.

- Machine with six burners of different strengths in the cooktop to adapt to containers and their use with different foods: 3 x 5.25 (Ø 100 mm) + 2 x 8.0 (Ø 120 mm) + 10.2 kW (Ø 140 mm).

OPTIONAL ACCESSORIES
- Frying plate to place on 5.25 kW burners.
- Water column.

"
"

DIMENSIONS



X Width	1200	mm	X Gross width	1240	mm
Y Depth	930	mm	Y Gross depth	1022	mm
Z Height	850	mm	Z Gross height	1140	mm
Net Weight	248,0	kg	Gross Weight	268,0	kg
Net volume	0,975	m3	Gross volume	1,445	m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Voltage	N/A
Electric frequency	N/A

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	50,55 kW
Gas consumption	5,270 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	'R.3/4"G'

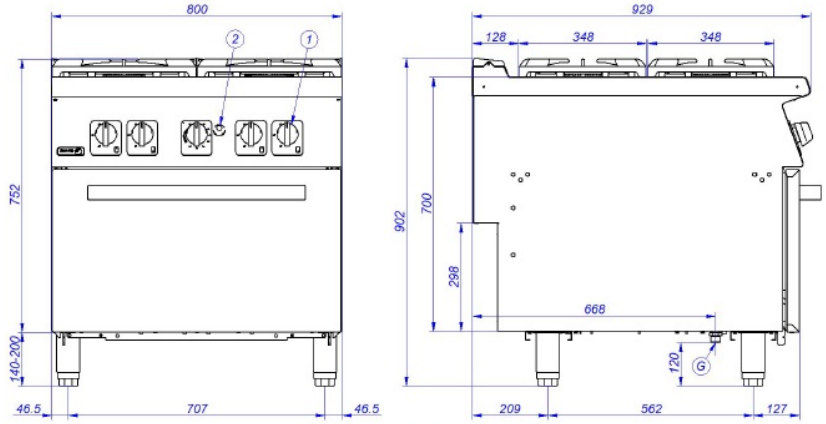
Catalogue
FOOD SERVICE

Chapter
COOKING

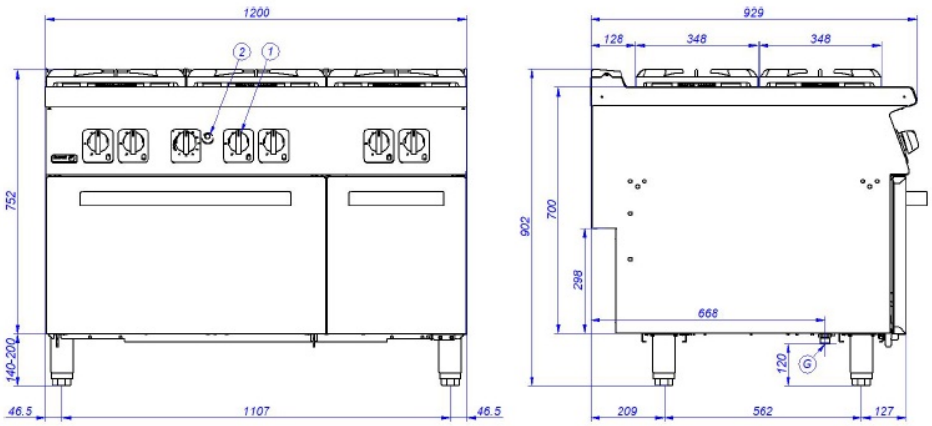
Model
C-G961 NG

19075550 28/02/2020

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