

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
<b>10272004</b>	<b>M7TPG80</b>	<b>SOLID TOP</b>	<b>GAS</b>	<b>MILO 700</b>

## DESCRIPTION

**GAS SOLID TOP ON OPEN STAND****TECHNICAL DATA**

Gas power (kW)	11,7
N° of cooking zones	1X11,7kW
IPX Protection Grade (mm)	IPX4

**DIMENSIONS DATA**

Product dimensions (mm)	800W x 730 P x 900 H
Net weight (kg)	98
Gross weight (kg)	118
Packaging dimensions (m3)	845 x 972 x 1264
Packaging volume (m3)	1.04

**CONSTRUCTIONAL FEATURES**

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

**TECHNICAL FEATURES**

Solid top with radiant plate in 15 mm thick alloy steel embedded in the worktop, surrounded by water-tight perimeter with large drain hole and GNI/3 molded collection tray, easily removable for emptying and cleaning operations. Different isothermal zones, starting from 500°C at the centre and then degrading near the edges. Heating obtained by stainless steel, cast-iron burners with continuous regulation by means of a valve tap with safety thermocouple. Piezo ignition of pilot flame. Central ring of 250mm diameter, removable for coup de feu or maintenance. Ergonomic, athermic control knob.

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**GAS SOLID TOP ON OPEN STAND****TECHNICAL DRAWING****CONNECTIONS**

G = GAS

1/2" G