

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10192031	M9CBG16XL	GAS RANGE	GAS	MILO 900

DESCRIPTION

6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS MAXI OVEN
TECHNICAL DATA

Gas power (kW)	49,7
N° of cooking zones	3x9,0kW + 3x4,5 kW
Gas oven power (kW)	9.2
Oven capacity	975 x 650 x 365
IPX Protection Grade (mm)	IPX4

DIMENSIONS DATA

Product dimensions (mm)	1200W x 900 P x 900 H
Net weight (kg)	199
Gross weight (kg)	230
Packaging dimensions (m3)	1267 x 972 x 1264
Packaging volume (m3)	1.56


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

Vitrified cast-iron burners with brass double-ring burner cap that provide a diffused flame ideal for uniform cooking due to an increased heat distribution at the bottom of the pot, even large-diameter pots. Valve taps with safety thermocouple. Pilot flame for burner ignition. Thick vitrified cast-iron grids and removable and washable basins under the burners. Venturi Tube with innovative geometry that ensures an optimal combustion efficiency, reducing the possibility of gas nozzle occlusion. Ergonomic and athermic adjustment knobs.

Static gas oven of 9.2 kW, heated by stainless steel burner with stabilised flame, piezo ignition with thermocouple and pilot flame. Cooking temperature regulation from 100° to 340°C by thermostatic tap. Oven capacity: 3 GN2/1 trays. Three-position and removable rack guides for a perfect cleaning. The oven cooking chamber is entirely made of 1 mm thick AISI 304 stainless steel. Insulated double-walled oven door with Heavy Duty hinges and rubber gasket to ensure perfect closing. Chamber heated by heating elements controlled by adjustable thermostat from 30° to 90°C.

ACCESSORIES(not included)

Code	Model	Description
825883	PALS-8IF	SMO. GRID 1 BURNER PALS-8IF
825893	PARS-8IF	RIB. GRID 1 BURNER PARS-8IF
831607	GCF-9/7	CHROM. OVEN GRID "N" S.900 530X650
831647	GCFM-9/7	MAXI XL OVEN GRID 700S/980S 645X974
440107	GV-900	CERAM. GRID 2B. S.90 GV-900 378X396
20100592	M9VNC80	M9VNC80 MODULE HEATING
20100597	M9VNC80-R	M9VNC80-R MODULE HEATING+SHELF
831733	RID-9/7	REDUC. CHR. GRID RID-9/7

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6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND GAS MAXI OVEN**TECHNICAL DRAWING****CONNECTIONS**

G = GAS

1/2" G