

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10172021	M7CBG26A	GAS RANGE	GAS	MILO 700

DESCRIPTION

6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS, GAS OVEN AND HOT CABINET

TECHNICAL DATA

Gas power (kW)	43,7
Electric power (kW)	0.8
Standard voltage* (kW)	380-415 V 3 N ~
N° of cooking zones	3x7,5kW + 3x4,5KW
Gas oven power (kW)	7.7
Oven capacity	560 x 650 x 300
Hot cabinet power (kW)	0.8
IPX Protection Grade (mm)	IPX4

DIMENSIONS DATA

Product dimensions (mm)	1200W x 730 P x 900 H
Net weight (kg)	155
Gross weight (kg)	217
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 7.7 kW, heated by stainless steel burner with stabilized 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	(Optional)
825885	PAL-71F	SMO. GRID 1 BURNER PAL-71F	
825895	PAR-71F	RIB. GRID 1 BURNER PAR-71F	
831607	GCF-9/7	CHROM. OVEN GRID "N" S.900 530X650	
831647	GCFM-9/7	MAXI XL OVEN GRID 700S/980S 645X974	
440109	GV-700	CERAM.GRID 2B. S.70 GV-700 575X395	
20200094	GRP-700	STAINLESS STEEL GRID	
20100589	M7VNC80	M7VNC80 MODULE HEATING	
20100596	M7VNC80-R	M9VNC80-R MODULE HEATING+SHelf	
831733	RID-9/7	REDUC. CHR. GRID RID-9/7	

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TECHNICAL DRAWING

CONNECTIONS

G = GAS	1/2" G
E = ELECTRIC	380-415 V 3 N ~