

| CODE | MODEL | TYPE | POWER SUPPLY | SERIES |
|-----------------|-------------------|------------------|--------------|-----------------|
| 10172020 | M7CBG16XLE | GAS RANGE | GAS | MILO 700 |

DESCRIPTION

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

| | |
|---------------------------|-------------------|
| Gas power (kW) | 34,5 |
| Electric power (kW) | 8 |
| Standard voltage* (kW) | 380-415 V 3 N ~ |
| N° of cooking zones | 3x7,5kW + 3x4,5KW |
| Electric oven power (kW) | 8 |
| Oven capacity | 975 x 650 x 365 |
| IPX Protection Grade (mm) | IPX4 |

DIMENSIONS DATA

| | |
|---------------------------|-----------------------|
| Product dimensions (mm) | 1200W x 730 P x 900 H |
| Net weight (kg) | 143 |
| Gross weight (kg) | 174 |
| 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 electric oven of 8.0 kW, heated by independent armoured heating elements for top and bottom. Cooking temperatures from 50° to 300°C. Safety thermostat with manual reset. Oven capacity: 3 GN3/1 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.

ACCESSORIES(not included)

| Code | Model | Description | |
|----------|-----------|-------------------------------------|-------------------|
| 825885 | PAL-71F | SMO. GRID 1 BURNER PAL-71F | (Optional) |
| 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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6-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC MAXI OVEN**TECHNICAL DRAWING****CONNECTIONS**

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