

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10172017	M7CBG16CXL	GAS RANGE	GAS	MILO 700

DESCRIPTION

6 CONIC GAS BURNERS GAS MAXI OVEN RANGE
TECHNICAL DATA

Gas power (kW)	63,2
N° of cooking zones	6x9,0kW
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 730 P x 900 H
Net weight (kg)	158
Gross weight (kg)	189
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 conic brass burner cap with a double flame line that provide a concentrated flame at the center, ideal for express cooking. Valve taps with safety thermocouple. Pilot flame for burner ignition. Thick vitrified cast-iron grids, removable and washable basins under the burners. Venturi Tube with innovative geometry that ensures optimal combustion efficiency, reducing the possibility of gas nozzle occlusion. Ergonomic, athermic adjustment knobs with built-in operating LED.

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	
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 CONIC GAS BURNERS GAS MAXI OVEN RANGE**TECHNICAL DRAWING****CONNECTIONS**

G = GAS

1/2" G