

## Eight burner Chinese range.

CC/08



Customized production only: both dimension and burners disposition are chosen by the client. Special stove for the oriental cooking with high performance burners: the vertical flame heats the pan uniformly, allowing a fast and complete cooking. Eight burners can be chosen among: cast iron atmospheric burners with vertical flame (C KW 9,5 - T KW 14,0 - S KW 21,0) with gas safety valve taps, pilot flame and thermocouple. Pre-mixing radiant infra-red burner (B KW 23,0 110 Ac230V / 50Hz) with electronic flame control, adjustable flame 2 levels power KW 23,0 – KW 18,0. Removable burners to facilitate cleaning and maintenance. Structure in AISI 304 18/10 stainless steel AISI 304 18/10. Stainless steel cooking top thick 2,5 mm (reinforced): flat. Centre of the room model. Removable drip-pans under the burners. Wok support rings (CERCHIO/CC) for C-T-S- B burners, built in black enamelled cast iron. Round grids (GRIGLIA/CC) for C-T-S burners built in black enamel cast iron. AISI 304 18/10 stainless steel adjustable legs. CE/IMQ conformity certification.

#### TECHNICAL DATA

<b>Width (mm)</b>	2300
<b>Height (mm)</b>	850
<b>Depth (mm)</b>	1400
<b>Weight (Kg)</b>	337
<b>Volume (m<sup>3</sup>)</b>	2,7
<b>Burners</b>	8
<b>Burners combination</b>	A scelta tra / Choosing between / On peut choisir entre / Es posible elegir entre / 9,5 - 14,0 - 21,0 kW (no price difference) - 23,0 kW (extra cost)

#### EXTRA DATA

Model "C", "T" 175 mm, model "S" 220 mm, model "B" 150
Removable drip pans

#### FORHANDLER:



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