

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
<b>10172015</b>	<b>M7CBG14FE</b>	<b>GAS RANGE</b>	<b>GAS</b>	<b>MILO 700</b>

## DESCRIPTION

**4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN**
**TECHNICAL DATA**

Gas power (kW)	24,0
Electric power (kW)	5.5
Standard voltage* (kW)	380-415 V 3 N ~
N° of cooking zones	2x7,5kW + 2x4,5KW
Electric oven power (kW)	5.5
Oven capacity	560 x 650 x 300
IPX Protection Grade (mm)	IPX4

**DIMENSIONS DATA**

Product dimensions (mm)	800W x 730 P x 900 H
Net weight (kg)	115
Gross weight (kg)	135
Packaging dimensions (m3)	845 x 972 x 1264
Packaging volume (m3)	1.04


**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 5.5 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 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.

**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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## DESCRIPTION

**4-BURNER COMMERCIAL GAS RANGE WITH DOUBLE-RING BURNERS AND ELECTRIC OVEN**

## TECHNICAL DRAWING

## CONNECTIONS

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