

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
<b>10192026</b>	<b>M9CBG14C</b>	<b>GAS RANGE</b>	<b>GAS</b>	<b>MILO 900</b>

## DESCRIPTION

**4 CONIC GAS BURNERS GAS OVEN RANGE**
**TECHNICAL DATA**

Gas power (kW)	43,7
N° of cooking zones	4x9,0kW
Gas oven power (kW)	7.7
Oven capacity	560 x 650 x 300
IPX Protection Grade (mm)	IPX4

**DIMENSIONS DATA**

Product dimensions (mm)	800W x 900 P x 900 H
Net weight (kg)	147
Gross weight (kg)	167
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 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 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.

**ACCESSORIES(not included)**

Code	Model	Description
825883	PALS-8IF	SMO. GRID 1 BURNER PALS-8IF
825893	PARS-8IF	RIB. GRID 1 BURNER PARS-8IF
831607	GCF-9/7	CHROM. OVEN GRID "N" S.900 530X650
831647	GCFM-9/7	MAXI XL OVEN GRID 700S/980S 645X974
440107	GV-900	CERAM. GRID 2B. S.90 GV-900 378X396
20100592	M9VNC80	M9VNC80 MODULE HEATING
20100597	M9VNC80-R	M9VNC80-R MODULE HEATING+SHELF
831733	RID-9/7	REDUC. CHR. GRID RID-9/7

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## DESCRIPTION

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

G = GAS	1/2" G
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