Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
C-GP711 NG

19074811 18/11/2021

DENOMINATION:

Paella cooker with oven GN, 700 range.

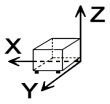
DESCRIPTION :

"- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints and automatic welding. Hidden screws.
- Double-crown burner with four rows of flames per crown, guaranteeing an even distribution of heat from the flame to the bottom of the paella.
- Low-consumption pilot light and thermocouple.
- Flexible stainless-steel gas pipes, facilitating internal manipulation in order to make repairs easier.
- Controls with a protective support base and system to prevent water infiltration.
- High-temperature enamelled cast iron flue protector which is flush with the
grates therefore improving manoeuvrability, supporting larger containers and increasing the usable surface area.
- Access to components from the front."
"- 665 x 665 x 325 mm static paella oven with controls located on the upper panel.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene.
- Thermostatic valve for temperature control (125 - 310 °C).
- Tubular stainless-steel burner in the rear part; operation with temperature gradient.
Operation pilot light, piezoelectric ignitionand thermocouple.
- Side-opening double door ."

POSSIBLE ACCESSORIES :

- COOKER ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	120,0 kg	Gross Weight	138,0 kg
Net volume	0,500 m3	Gross volume	0,867 m3

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	34,30 kW
Regulated	NG G20/G25/G25.1 20/25/25 mbar

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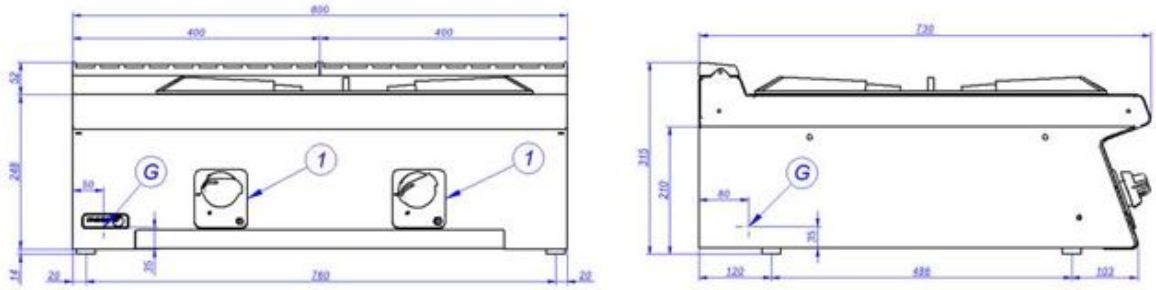

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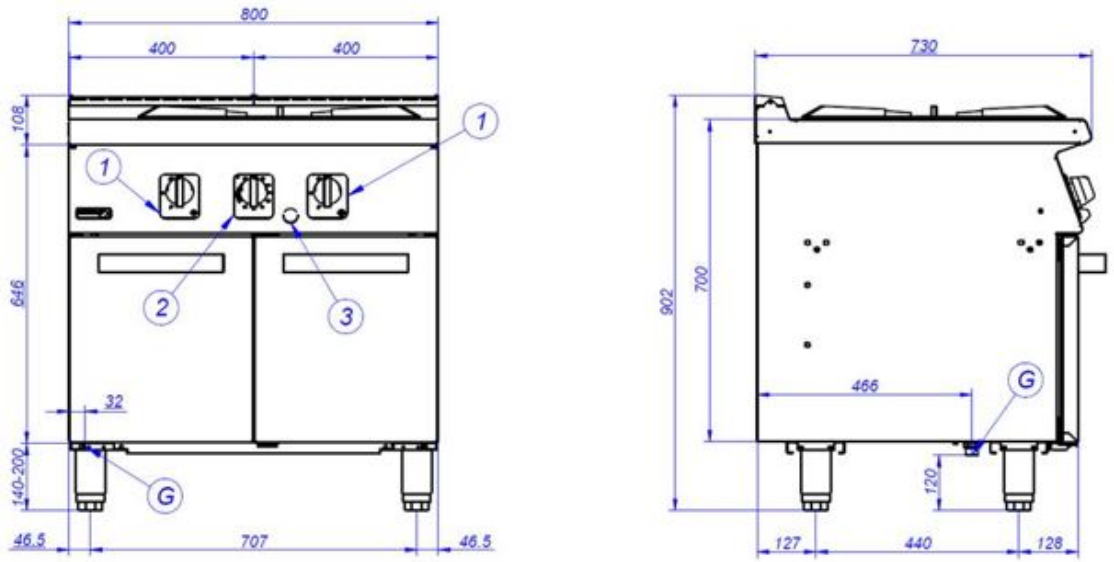

G. Entrada de Gas	Gas inlet
1. Válvula de gas	Gas valve
2. Vávula de gas del horno	Oven gas valve
3. Pulsador tren de chispas	Piezoelectric ignitor