

## One burner Chinese range.

CC/01



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. Burner 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. 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. Wall model. Removable drip-pans under the burner. 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 conformity certification.

#### TECHNICAL DATA

<b>Width (mm)</b>	600
<b>Height (mm)</b>	275
<b>Depth (mm)</b>	600
<b>Weight (Kg)</b>	38
<b>Volume (m<sup>3</sup>)</b>	0,1
<b>Burners</b>	1

#### EXTRA DATA

Modello "C" , "T" 175 mm, modello "S" 220

Wall model with splashback

Removable drip pans