4-burner GAS cooker

CODICE CR1355589 MODELLO ONC68G **SERIE** SERIE 650





GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ Professional gas hobs have power ratings that are specific to large models. ■ The hob is moulded in one piece, made of AISI 304 18/10 stainless steel with a Scotch Brite finish, with large radii and a large capacity for collecting overflowing liquids. ■ Enamelled cast-iron grills to ensure a long service life. ■ The gas hobs are designed with pilot flame, thermocouple and valve tap to ensure maximum safety.

Ovens in GN 1/1 size with adjustable temperature from 140-280°C.
Ergonomic grips mounted on a sloping dashboard for easy visibility.
4 x 7kW burners Cast-iron grids on the top with long spokes allow even small pots to be placed on them.
Burners with 7kW power, valve taps and stabilised flame thermocouple for maximum safety.
Cast-iron burner with removable crown for easy cleaning and separate pilot flame for optimal operation.



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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1355589
DEFINITION	ONC68G 4 FUOCHI POTENZIATA 60 M80
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	650 mm
DIM. HEIGHT	295 mm
NETWEIGHT	35 Kg
VOLUME (net)	0.153
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	780 mm
PACKAGING HEIGHT	680 mm
PACKAGE VOLUME	0,233 m3
GROSS PACKING WEIGHT	45 Kg
GAS POWER	30.8
GAS POWER (G25.3/25mbar)	26,40
N. FIRES/PLATES	QUATTRO FUOCHI
CERTIFIED MODEL	ONC68G



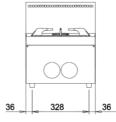


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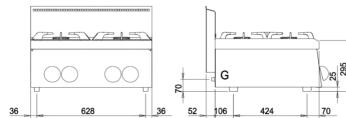
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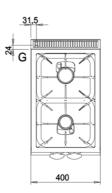


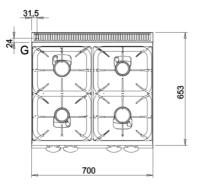














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Cast-iron Griddles with long spokes not only allow safe support of large pans, but also provide ideal support for smaller pans.



The separate pilot flame ensures optimal burner operation, providing efficient and uniform combustion.



Burners with power ratings of 3.85kW and 5.7kW, valve taps and stabilised flame thermocouple for maximum safety.



AISI304 stainless steel stamped top with Scotch Brite finish made in one piece to facilitate cleaning steps and prevent water and dirt infiltration.



Our cast iron burner with removable crown is specially designed to simplify the cleaning process. With the removable crown, you can easily access all parts of the burner, ensuring complete and thorough cleaning.

