

4-burner GAS cooker with static electric oven

CODICE
CR1355549

MODELLO
ONC6FES7GB

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.
- Burners 2 x 3.85kW and 2 x 5.7kW
- Cast-iron grids on the top with long spokes allow even small pots to be placed on them.
- Burners with power ratings of 3.85kW and 5.7kW, 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.
- GN 1/1 ovens with stainless steel inner walls in the static gas version and static and ventilated electric ovens with armoured heating elements on the top and bottom.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1355549
DEFINITION	ONC6FES7GB 4 FUOCHI FORNO EL/S.60 M70
COMMERCIAL LINE	SERIE 600
SUPPLY	MIXED
DIM. WIDTH	700 mm
DIM. PRODUCTIVITY	650 mm
DIM. HEIGHT	870 mm
NET WEIGHT	66.2 Kg
VOLUME (net)	0.396
PACKAGE LENGTH	740 mm
PACKAGE WIDTH	740 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,635 m3
GROSS PACKING WEIGHT	84.4 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	4.2 kW
GAS POWER	19.1
GAS POWER (G25.3/25mbar)	18,40
N. FIRES/PLATES	QUATTRO FUOCHI
IP GRADE	IPX3
CERTIFIED MODEL	ONC6FES7G

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



Burners with power ratings of 3.85kW and 5.7kW, 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.



GN 1/1 ovens with stainless steel inner walls in the static gas version and static and ventilated electric ovens with armoured heating elements on the top and bottom.