

| RANGE   | CODE        | MODEL  | FUNCTION  |
|---------|-------------|--------|-----------|
| MI - 70 | MAMCOOOOI90 | TP74GG | Solid Top |

ITEM

Gas cast iron solid top plate with removable bullseye on open stand



|         |             |        |           |
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**TECHNICAL SPECIFICATIONS**

|                               |                   |
|-------------------------------|-------------------|
| WIDTH (mm):                   | 400               |
| DEPTH (mm):                   | 750               |
| HEIGHT (mm):                  | 900               |
| WEIGHT (Kg):                  | 54                |
| VOLUME (m <sup>3</sup> ):     | 0.4               |
| GAS POWER (kW):               | 6                 |
| INTERNAL BASE UNIT DIM. (mm): | 360x400(h)x700 mm |
| COOKING ZONES N°:             | 1                 |
| COOKING ZONES DIM. (mm):      | 385x580           |
| COOKING ZONE DETAILS:         | 1 x 6 kW          |

**DESCRIPTION**

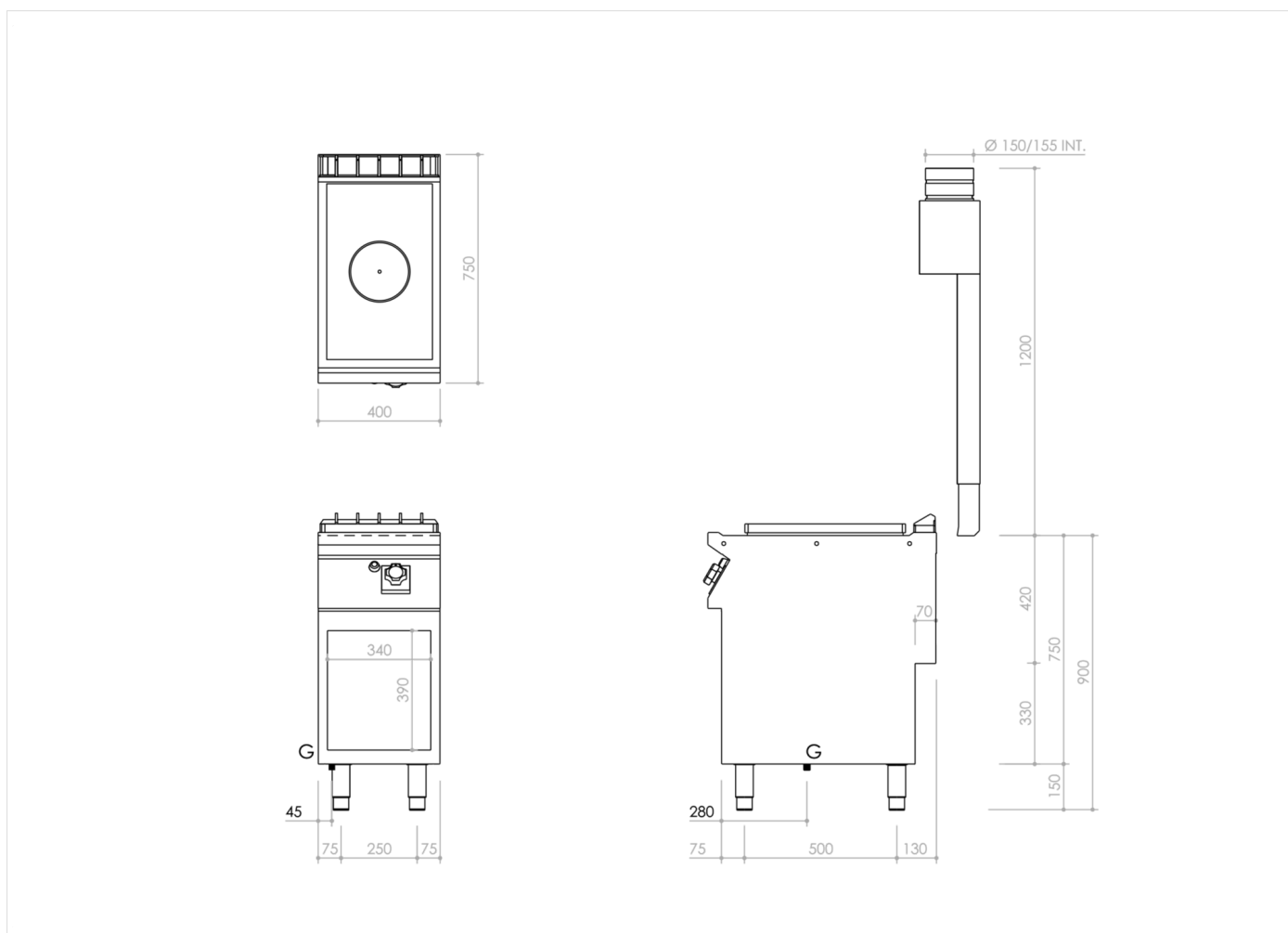
Freestanding gas solid top, on open cabinet base, in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Top designed to accommodate water column accessory. 385x580 mm radiant hotplate in heavy gauge cast iron with ribs for optimal heat diffusion and central bullseye. Heating by means of a 6kW double ring chromed steel burner with high output to reach 450°C at the centre of the hotplate and 200 °C at the edges, complete with a pilot burner with piezoelectric ignition and safety thermocouple. Ergonomic knobs shaped to prevent water infiltration. Gas supply controlled by a thermostatic safety valve. Appliance also comprises 2 main burners hermetically sealed to the top with maximum output of 6 kW. Ergonomic knobs shaped to prevent water infiltration. Fine and continuous output control from 1.6 to 6 kW by means of valve with safety thermocouple. Main burner ignition by means of permanent low-energy pilot burner (170 W). Pilot burner and thermocouple are located underneath the main burner body, protected from accidental impact and spills. Boiling top with heavy duty pan stands in RAAF enamelled cast-iron (acid, alkali and flame resistant); the pan stands are compatible with both small and large pans. Appliance equipped with stainless steel adjustable feet.



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INSTALLATION SPECIFICATIONS

(G) Gas Inlet:  $\text{Ø}1\frac{1}{2}$ "

