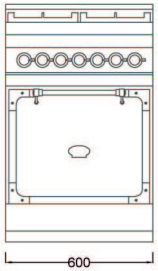
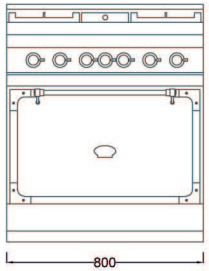
SPECIFICHE TECNICHE

OFFICINE GULLO Firenze
GRUPPO RESTART

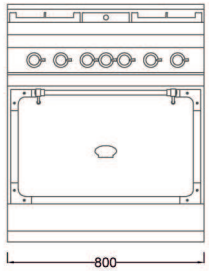
Blocchi cottura (forni + bruciatori)



GE6
Forno elettrico 60

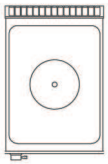


GE8
Forno elettrico 80



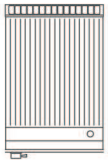
GE8
Forno a gas 80

Elementi aggiuntivi 40 cm

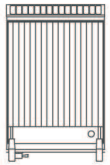


TP4
Tutta piastra

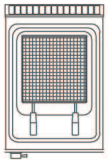
FL4
Fry-top liscio



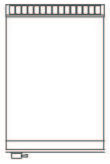
FR4
Fry-top rigato



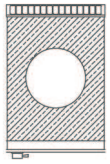
BB4
Barbeque a pietra lavica



CV4
Cottura a vapore



FV4
Fry-top in vetroceramica

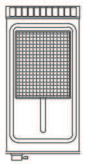


II4
Piano cottura a induzione trifase

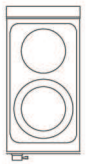
IW4
Piano cottura a induzione wok

Elementi aggiuntivi 30 cm

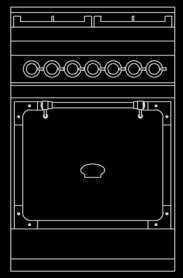
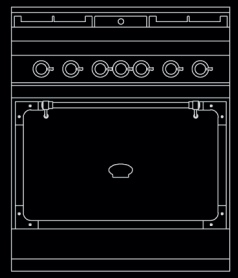
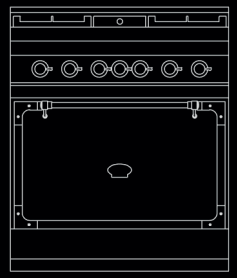
DF3
Piano cottura



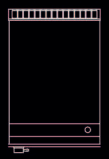
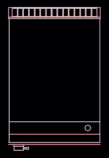
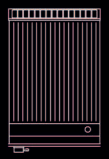
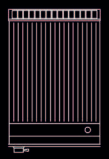
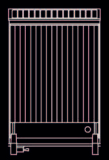
FG3
Friggitrice



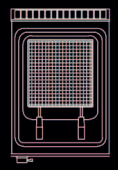
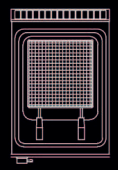
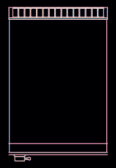
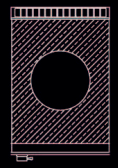
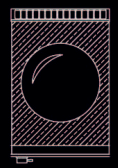
PV3
Piano cottura in vetroceramica

	FORNI ELETTRICI		FORNO A GAS
	GE6 	GE8 	GG8 
Numero elementi riscaldanti	PIANO 4 bruciatori FORNO 4 resistenze	PIANO 4 bruciatori FORNO 4 resistenze	PIANO 4 bruciatori FORNO 2 bruciatori
Assorbimento/ potenza	GAS: 2 bruciatori 3,5 kW + 2 bruciatori 5,5 kW - TOT. 18 kW $_{gas}$ ELETTRICO: Forno3,05 kW/ 230V/ 13,3 Amper - TOT. 3,05 kW $_{elettrico}$		GAS: 2 bruciatori 3,5 kW + 2 bruciatori 5,5 kW + Forno 4 kW - TOT. 22 kW $_{gas}$
Massima temperatura raggiungibile	270°C	270°C	270°C
Tempo di raggiungimento della temperatura di esercizio (180°)	14 min	14 min	16 min
Tipi di funzioni disponibili	1 - resistenza sopra/sotto 2 - resistenza sopra 3 - resistenza sotto 4 - resistenza grill 5 - resistenza grill + ventilazione 6 - resistenza sopra/sotto + ventilazione 7 - resistenza circolare + ventilazione 8 - ventilazione		1 - statico 2 - grill

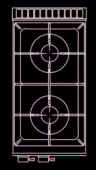
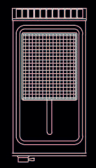
OFFICINE GULLO Firenze GRUPPO RESTART

Elementi aggiuntivi 40 cm - specifiche tecniche	Temperatura di esercizio ottimale.	Tempo necessario per raggiungere temperatura di esercizio.	Range di temperature	NOTE:
TP4 - Tutta piastra a gas - piastra cm 39x50 - 4.730 Kcal/h - 5,5 Kw	400°C NEL CENTRO	17 min		
 **FL4E** - Fry-top liscio cromato elettrico 3,6 Kw 400/3N - 230V /3 - 230V	DIPENDE DALLA PIETANZA	16 min	60 / 300°C	
 **FL4G** - Fry-top liscio cromato gas - 5.160 Kcal/h - 6 Kw		17 min	100 / 300°C	
 **FR4E** - Fry-top rigato cromato elettrico 3,6 Kw 400 V/3N - 230 V/3 - 230V		16 min	60 / 300°C	
 **FR4G** - Fry-top rigato cromato gas - 5,160 Kcal/h - 6 Kw		17 min	100 / 300°C	
 **BB4G** - Barbecue a pietra lavica gas - 4,98 Kcal/h - 5,8 Kw - Griglia in acciao inox cm 38x42,5 regolabile		17 min	MAX. 360°C	

OFFICINE GULLO Firenze GRUPPO RESTART

Elementi aggiuntivi 40 cm - specifiche tecniche		Temperatura di esercizio ottimale.	Tempo necessario per raggiungere temperatura di esercizio.	Range di temperature	NOTE:
	**CV4E** - Cottura a vapore elettrica - 5 Kw 400 V/3N - 230 V/3 - 230V - Capacità lt 17 GN 2/3 Rubinetto scarico	100°C	18 min		
	**CV4G** - Vaporiera a gas - 4730 Kcal /h - 5,5 Kw - capacità lt 14 GN 2/3 Rubinetto scarico	100°C	18 min		
	**FV4** - Fry-top elettrico in vetroceramica 2,2 Kw 400V/3N - 230V/3 - 230 V - Piastra cm 39,5x45		14 min	MAX. 370°C	
	**II4** - Piano cottura a induzione trifase - 5 kw 400 V/3 - Vetro cm 35x47		5 LT. d'acqua da 20°C a 100°C in 7'30"		
	**IW4** - Piano cottura a induzione wok - 5 Kw 400 V/3 1 piastra induzione - Vetro D 30 cm		5 LT. d'acqua da 20°C a 100°C in 7'30"		

OFFICINE GULLO Firenze GRUPPO RESTART

Elementi aggiuntivi 30 cm - specifiche tecniche		Temperatura di esercizio ottimale.	Tempo necessario per raggiungere temperatura di esercizio.	Range di temperature	NOTE:
	**DF3** - Piano cottura a gas 2 fuochi - 7.740 Kcal/h - 9 Kw				
	**FG3** - Friggitrice elettrica 3,3 KW 230 V Con filtro e coperchio - Cesto cm 20x30x10h	180°C	17 min	110 / 190°C	
	PV3 - Piano cottura in vetroceramica 3,3 Kw 400 V/2N - 230 V/3 - 230 V - 2 piastre cm 25x47				

OFFICINE GULLO Firenze
GRUPPO RESTART