



Gasmax 6 LPG Gas Burner with Oven Flame Failure - S36(T)PLPG

Quick Overview

- Stainless steel construction inside & out
- LPG Gas
- Sturdy adjustable feet
- Ovens & cabinets have rear castors
- Robert shaw controls
- Flat heavy duty trivets
- S/S drip pans
- S/S front, aluminized steel construction
- Oven temp. 100 to 320 ° C
- Thermal couple
- Comes with aluminium backboard as standard

URL: https://www.foodequipment.com.au/media/catalog/product/s/3/s36_t_plpg-gasmax-burner.jpg

Description

S36(T)PLPG Gasmax 6 LPG Gas Burners with Oven Flame Failure

Heavy Duty Burners Flame Failure Technology

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Oven size: 680mmW x 655D x 345H
Takes 4 x 1/1 GN pans or 660 x 460pans
200.5 MJ/h
3/4" gas inlet

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	166
Width (mm)	915
Depth (mm)	830
Height (mm)	911
Packing Width (mm)	1020
Packing Depth (mm)	1030
Packing Height (mm)	1120
Power	200.5 MJ/h