

## 4-burner GAS cooker with gas oven

CODICE  
CR1355539

MODELLO  
ONC6FG7GB

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
<b>MATERIAL</b>	<b>CR1355539</b>
DEFINITION	ONC6FG7GB 4 FUOCHI FORNO G.60 M70
<b>COMMERCIAL LINE</b>	<b>SERIE 600</b>
SUPPLY	GAS
<b>DIM. WIDTH</b>	<b>700 mm</b>
DIM. PRODUCTIVITY	650 mm
<b>DIM. HEIGHT</b>	<b>830 mm</b>
NET WEIGHT	75 Kg
<b>VOLUME (net)</b>	<b>0,378</b>
PACKAGE LENGTH	740 mm
<b>PACKAGE WIDTH</b>	<b>740 mm</b>
PACKAGING HEIGHT	1160 mm
<b>PACKAGE VOLUME</b>	<b>0,635 m3</b>
GROSS PACKING WEIGHT	85 Kg
<b>GAS POWER</b>	<b>24,10</b>
GAS POWER (G25.3/25mbar)	23,40
<b>N. FIRES/PLATES</b>	<b>QUATTRO FUOCHI</b>
CERTIFIED MODEL	ONC6FG7G

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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.

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0852849	OBV64	OPEN BASE size 40cm Series 650
MA10405042900	OR40	Shelf 40cm
CR0858009	OCS40	2 drawers with plastic tray GN1/1 H15cm
CR0858029	OP40D/S	door for 40 -80 compartment