

# **KITCHENS**

Code

650 SERIE

## **GAS RANGES**

Model OC6FES7G

CR0853909

#### General characteristics

The SNACK 650 range by OLIS has been created with a distinctive design for all its equipment, both in the top and single-unit version, with large knobs and an ergonomic shape for the control panels. The wide selection of machines and their high performance make this range the ideal choice for rooms with a limited amount of space that still need efficient machines. The range's modularity allows for endless combinations with installations placed on cabinet bases or tables.

## 4 GAS BURNERS BOILING TOP WITH STATIC ASSISTED **ELECTRIC OVEN**



## Technical/functional characteristics

These hobs have the power of large-size models.  $3.5\ kW$  and  $5.5\ kW$ kW burners. The hob is moulded from a single piece of AISI 304 18/10 stainless steel with Scotch Brite finish, with ample rounded corners and large capacity to collect overflowing liquids. Enamelled cast iron pan stands ensuring that they will last over time. The gas hobs are designed with pilot flame, thermocouple and valved tap to ensure maximum safety. A light indicates when the appliance is powered. GN 1/1-size ovens static electric versions with adjustable temperature from 110 -280°C.

Technical Data	
Model	OC6FES7G
Width (mm)	700,00
Depth (mm)	650,00
Height (mm)	870,00
VOLUME	0,40
WEIGHT	68,00
SUPPLY	GAS-EL
Gas power	18
Electric power	4.2
Internal ovens dimension	570x530x295h
OVEN CAPACITY	GN1/1
Plate dimensions (mm)	
TANK DIMENSIONS	
Tank capacity (I)	



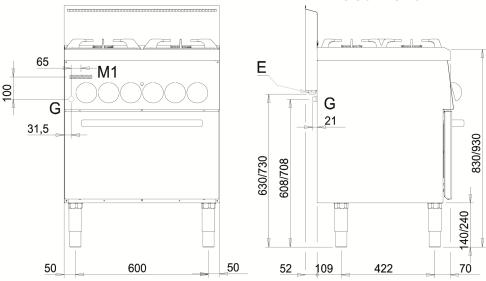
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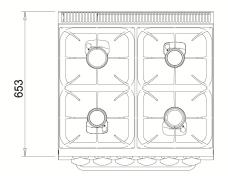
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## **KEY**

**E** power supply **G** gas connection **H20** water inlet **S** water outlet

Connection	Power	Diameter	Supply
Gas connecton	18	1/2"	
Electric connecton	4.2	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (Ø)			
2° Drain (Ø)			

