01/2014

Mod: G99/4BA2-N

Production code: BG4S8 (G4S8)

Diamond

catering equipment

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A reliable & highly performing base for your business

MAGISTRA 980 is designed and produced to guarantee reliability and high performances in the kitchen over time.

Robustness, Performances and Convenience are the elements characterizing this line, designed to guarantee to the chef the maximum ease of cleaning and usability and to the engineers a quick installation and maintenance.

The quality of the materials, the reliable technology and the care for details make the **MAGISTRA 980** line an investment designed to last::

- Moulded watertight worktop in s/s AISI 304, thickness 1 mm
- Hygienic design and rounded corners for easy cleaning
- Cast iron removable high power burners
- Protected low consumption pilot flame
- Moulded and continuous-weld tanks
- Excellent alignment
- Upper & front accessibility for simple and quick maintenance
- Easy and quick installation thanks to rear slot

MAGISTRA 980 offers the most versatile cooking equipment range on the market thanks to the 40/80 modularity.

Gas ranges

The **MAGISTRA 980** gas ranges line comprises models with 2/4/6 burner available as freestanding unit on an open cabinet, with gas or electric static oven, with 2 gas ovens or with gas maxi oven.
Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80/120/135. Excellent alignment.

Reliability
- Aisi 304 stainless steel watertight pressed worktop, tickness 1 mm

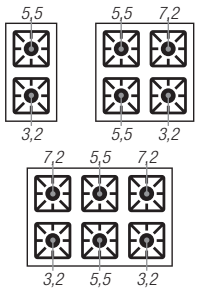
Performance
- Cast iron removable burners with self-stabilized flame
- Protected pilot flame

Ease of use
- Rounded corners
- Watertight pressed worktop
- Individual pan support on each burner

MODEL	External dimensions (cm)	Oven dimensions (cm)	Gas burners			Gas oven (kW)	Tot. gas power (kW)	Electric oven (kW)	Weight (Kg)
			3.2 kW	5.5 kW	7.2 kW				
ON CUPBOARD									
G2S8	40x90x85		1	1	-		8.7		60
G4S8	80x90x85		1	2	1		21.4		100
G6S8	120x90x85		2	2	2		31.8		140
WITH OVEN									
G4SF8	80x90x85	54x70x30	1	2	1	7	28.4		150
G4SFE8	80x90x85	54x70x30	1	2	1		21.4	6.75	150
G6SFA8	120x90x85	54x70x30	2	2	2	7	38.8		220
G6SFEA8	120x90x85	54x70x30	2	2	2		31.1	6.75	220
G6SF2	135x90x85	54x70x30	2	2	2	7+7	45.8		230
G6SFM	135x90x85	100x70x30	2	2	2	9.5	41.3		225
G6SFMG	135x90x85	100x70x30	2	2	2	9.5	41.3	0.4	225

Characteristics of the product range

The watertight pressed worktop is in 1mm AISI 304 stainless steel with drawn edges, it allows an efficient burning and prevents liquid overflowing, ensuring easier cleaning operations. The removable burners in enameled cast iron and the brass burner caps of 3,2 kW, 5,5 kW and 7,2 kW have double spreader with self-stabilizing flame, to cook safely and for simpler maintenance. The pilot flame is protected inside the main burner. New single cast iron pan. **Versions with GN 2/1 static oven:** stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 7 kW (9.5 kW for maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 6.75 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility.



Gas burners power (kW)