

**GAS WOK BURNER**

**900'**

**COOKING SERIE**





The stainless steel body makes the device durable and enduring.

Easy to clean through its rounded upper surface.

All burners are produced with special molds and pressed top.

The monoblock worktop increases the durability and ensures an easy cleaning.

High efficiency and low gas emission burners have been used.

Safety device pilot flame taps have been used.

In order to put pots, pans etc on the burner, round mouldings are available.

Piezo lighter ignition system.

The thickness of the upper part is 1,5 mm AISI stainless steel.

The body sheets are 1 mm Scotch Brite stainless steel.

Can be used on countertop or on base cupboard.

Can be operatedwith LPG or natural gas.



G=GAS INLET

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **MODEL** | **DESCRIPTION** | **DIMENSIONS** | **TOTAL POWER** | **GAS CONSUMPTION** | **WEIGHT** |
| GKW9020 | GAS WOK BURNER | 800X900X280 | 27 kW | 2.857 max. / 1.500 min. |  2.129 max. /1.118 min. | 77 kg net |
| 820X960X580 Package dimension | G20(m3/h) | G30 (kg/h) | 87 kg Gross weight |



|  |  |
| --- | --- |
| **HEADQUARTER** | **FACTORY** |
| Plevne Caddesi No.40/C | Taşpınar Mevkii No.154 |
| Gülveren-Mamak/ANKARA | Çubuk/ANKARA |
| Tel . | +90 312 363 94 93 | Tel . |  +90 312 837 76 72 |
| Fax. | +90 312 363 94 92 | Fax. | +90 312 837 73 38 |
| [**www.mutasgroup.com**](http://www.mutasgroup.com/) **/** **info@vitalmutfak.com** |