



ITEM No.

ENGINEERING, TRADING & CONTRACTING
ENG. Hosny El Said & CO.

GAS COOKING RANGES



MGC 02-01

MGC 04-01

MGC 02-02

MGC 02-20

MGC 06-01

MGC 08-01

INFORMATION

- ▶ **Constructed for the most rigid and heavy duty use.**
- ▶ **Body** ● Stainless steel (304) 2B finish for the body exterior and interior.
- ▶ **Top** ● 1.5 mm thick top with 10 cm back splash. ● 15 mm diameter front covered top.
- ▶ **Uprights** ● 60 mm diameter extra heavy duty round steel legs with cast aluminum adjustable feet.
- ▶ **Burners** ● Open burners with black cast iron enameled grates (easily removable for cleaning). ● Thermo-electrical safety pilot ignition (pizo-electric effect and spark plug) for all burners.
- ▶ **Oven** ● Roasting and backing oven internal standard size is gastronorm 2/1 with 3 adjustable levels equipped with thermo-electrical safety pilot and adjustable thermostat 50-300 °C. ● Stainless steel (304 2B) finish oven chamber. ● Thermally insulated oven chamber (double skin and glass wool).
- ▶ **Optional** ● Griddle and grill plates to be installed over 2 burners.

MASTER, in line with its policy to continually improve its production, reserves the right to change specifications without notice

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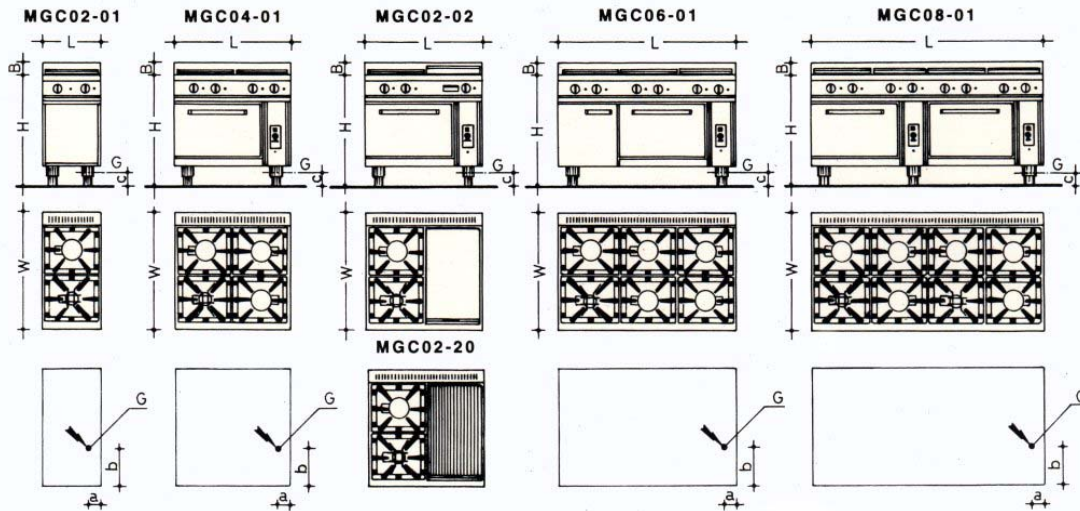
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Corporate Member – Foodservice Consultants Society International

GAS COOKING RANGES



MODELS



G = GAS CONNECTION

a = 80 mm
b = 300 mm
c = 110 mm

1/2" Gas pipe with shut-off valve

TECHNICAL DATA

| Model | | MGC02-01 | MGC04-01 | MGC02-02 | MGC02-20 | MGC06-01 | MGC08-01 |
|----------------------------------|-----------------|----------|----------|----------|----------|----------|----------|
| Dimensions (mm) | Length (L) | 450 | 900 | | 1350 | | 1800 |
| | Depth (W) | 900 | | | | | |
| | Height (H) | 850 | | | | | |
| | Back Splash (B) | 100 | | | | | |
| Number of Open Burners | | 2 | 4 | 2 | 2 | 6 | 8 |
| 3.4 KW C Burner | | 1 | 1 | 1 | 1 | 1 | 2 |
| 5.6 KW D Burner | | 1 | 3 | 1 | 1 | 5 | 6 |
| 6.8 KW Griddle Top | | | | 1 | | | |
| 6.8 KW Grill Top (420 × 630 mm) | | | | | 1 | | |
| Open Cupboard (330×720×290 mm) | | ✓ | | | | | |
| Roasting Oven ¹ | | | ✓ | ✓ | ✓ | ✓ | ✓ |
| Holding Cabinet 330×720×290 mm | | | | | | ✓ | |
| Nominal Heat Load (gas) | KW | 9 | 26.1 | 21.7 | 21.7 | 37.3 | 52.2 |
| | Kcal/h | 7740 | 22460 | 18674 | 18674 | 32099 | 44922 |
| Connected Liquid Gas Load (Kg/h) | | 0.7 | 2.0 | 1.7 | 1.7 | 2.9 | 4.1 |

¹ Gas Heated size G/N 2/1 (540×715×290 mm) 50-300 °C adjustable via thermostat with thermo electric safety pilot and 5.9 KW heat load.