

O-1200

Unique in the world. They are the most powerful in this market sector.

Suited for the HoReCa sector, gastronomic events, handmade food industries, production of essence fragrances, convenience food, or beer and liquor, as well as for meat and bee-keeping industries.

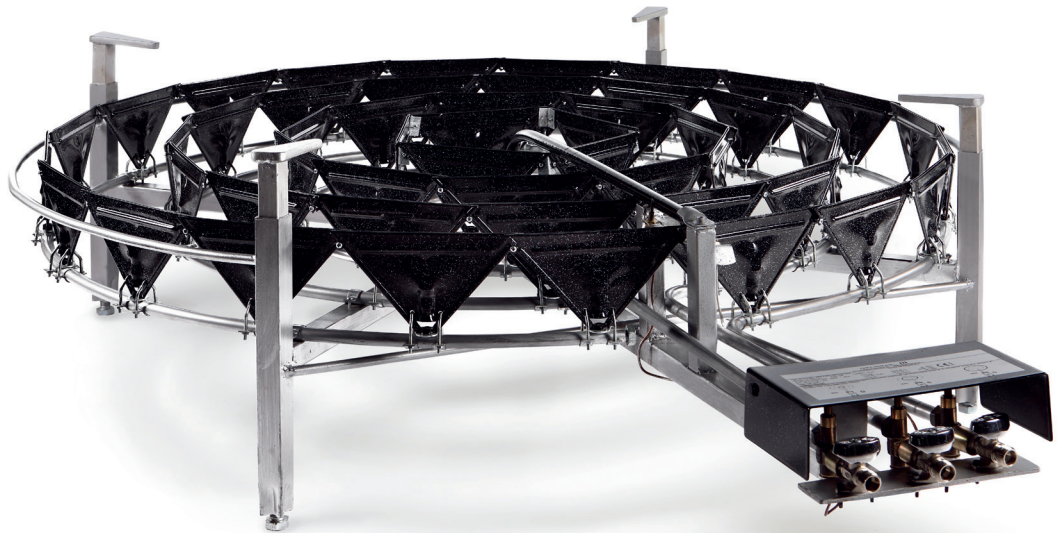
Patented A burner

Double stabilising and compensating fuel-air mixing chamber.
Direct and fast fire.
2 KW power.

Approved for indoor use

Safety valve with built-in thermocouple in each supply socket.

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497, UNE EN 203-1, and UNE EN 230-2-1.



Model 1	Gas (mbar) / Power (kw)	Propane	50 mbar / 97,10 kw
Model 2	Gas (mbar) / Power (kw)	Natural gas	20 mbar / 97,10 kw
Gas burner diameter		120 cm	
Recommended paella pan diameter		160 to 200 cm	
Cooking volume capacity		1.500 l	
Recommended maximum weight		600 kg*	

OBSERVATIONS

NATURAL GAS

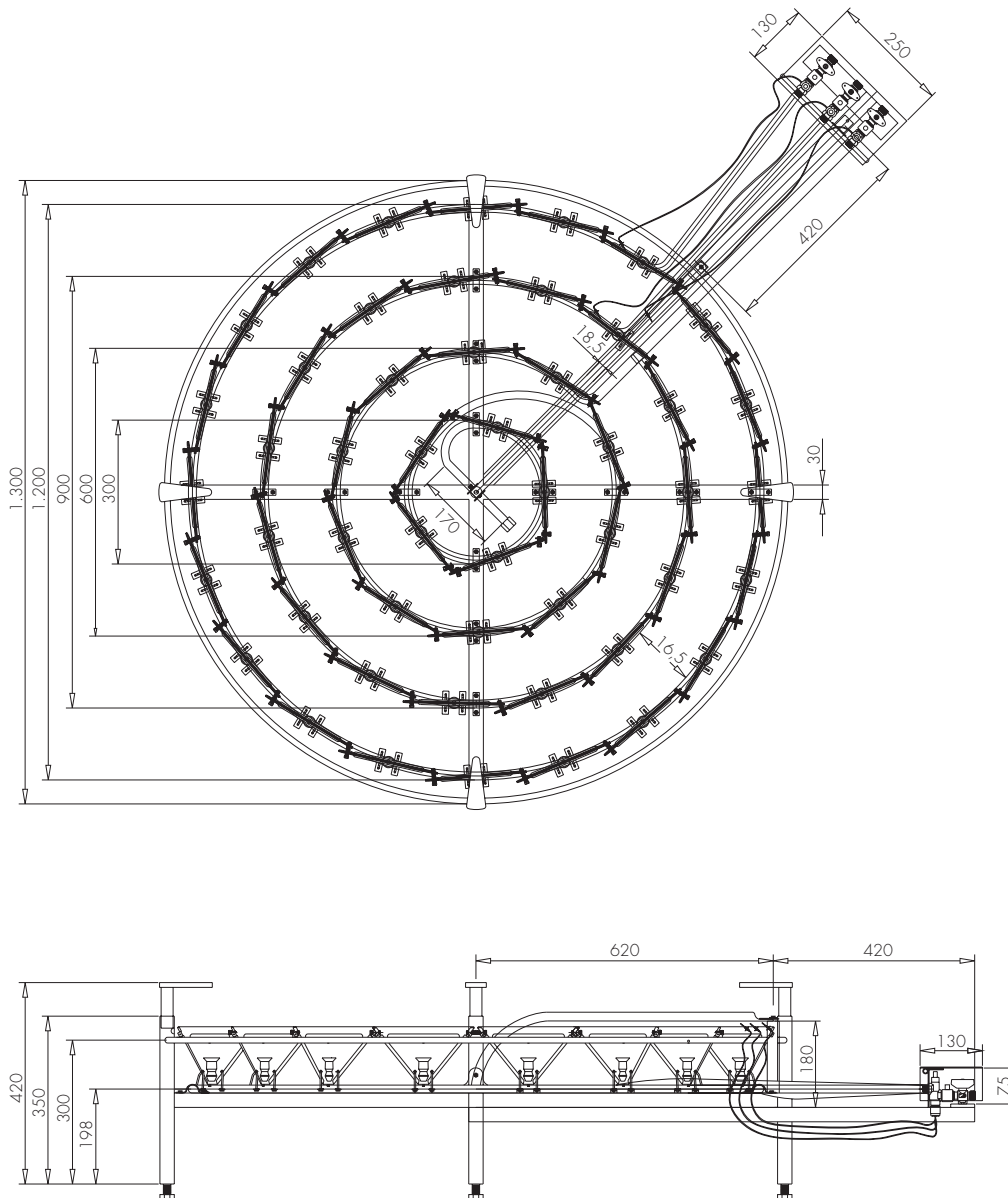
Must be connected to a gas installation by means of a standard hose. It is recommended to contact an authorized gas installer if a suitable installation has not been prepared.

PROPANE

It can be connected to either a propane tank installation or a propane bottle using a 50 mbar pressure regulator. If bottle is used, it is advisable to have more than one, so that they can be interchanged in the event of reduced performance.

⚠ VERY IMPORTANT. The gas burner must be used by professionals and in perfectly ventilated interiors. Do not use the burner with gas other than that for which it is intended. It is advisable to have a spare bottle to exchange in case of reduced performance

* For higher weight, we recommend the use of additional support.



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