

700 SERIES

MODEL 4BO-2 FOU

FOUR BURNER GAS RANGE

Cook - Rite 700 Series of commercial cooking equipment is a popular size with professional chefs nowadays. The series is ideal for Restaurants, Hotels and Gastro Pubs. With many special features and a practical working depth of 700mm. This makes for an excellent choice in your kitchen cook bank.

PREMIUM FEATURES

- Powerful 4 burner hob
- Iarge GN 2/1 oven
- Piezo igniter
- ✓ High limit stat
- **Variable heat control**
- ☑ Cast iron pan supports
- Metal knobs
- ☑ Large spill pans
- Adjustable feet 150/190mm
- MAT or LPG Gas







TECHNICAL SPECIFICATION

DIMENSIONS	OVEN	НОВ	POWER	TEMPERATURE	FEET	WEIGHT	CRATE
W 800 D 700 H 850/1085	8 Kw	7 Kw	36 Kw(GAS)	110°C to 190°C OVEN	4	110 Kg	155 Kg