

550 Range

3 open burners top

Model 6300NB

Junex Professional appliances follow the market trends and represent a commitment to provide customers with high productivity, versatile and compact solutions. High build quality, sturdiness, reliability, durability, ergonomics and easy cleaning are arguments that the brand Junex holds over time.

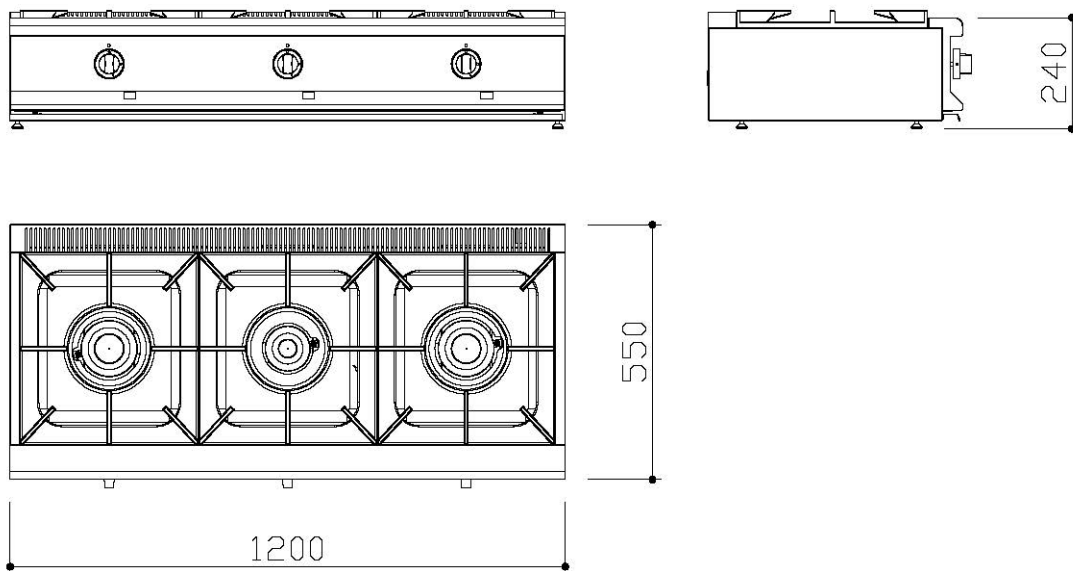
The 550 range was specially designed for Snack-bars and small Restaurants. The appliances offer a depth of 550 mm and are the perfect solution for small and compact spaces that require appliances for heavy duty use. The 550 range offers 8 gas cookers (2 tops and 6 freestanding), 1 Fry-top (half module) and 1 Fryer (half module). Below are presented the characteristics and technical data relating to the 3 open burners top.



CHARACTERISTICS

- Structure built in stainless steel AISI 304 to allow durability, sturdiness, reliability and easy cleaning.
- Work top, control panel, drip tray and chimney built in stainless steel AISI 304.
- Double crown burners in brass, fully equipped with thermocouple safety valves.
- Robust cast iron grids.
- Drip tray grease collector.
- Supplied as standard with reducer for the burners, in order to accommodate small pans.
- All models supplied as standard with conversion injectors.
- Equipment built in compliance with the main gas directives and regulations.
- The models are prepared for use with butane (G30) propane (G31) and Natural (G20) gas.
- All appliances are certified in compliance with CE Directives.

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The company reserves the right to modify details described in this products.

Technical data

Model	6300NB			
Power supply	Gas (butane/propane)		Natural gas	
External dimensions - mm				
Height	240		240	
Width	1200		1200	
Depth	550		550	
Burners				
Power - kW	6	8	6	8
Quantity	1	2	1	2
Diameter - \varnothing (mm)	96	120	96	120
Total consumption	G 30 - 1,733 Kg/h G 31 - 1,708 Kg/h		G 20 - 2,326 m ³ /h	
Net weight - Kg	61		61	
Accessories				
Reduction grid	1		1	