



- G1 : G20 20 mbar P= 41.6 kW \varnothing 26/34 (1")
1 Open burner 9.6 kW
1 Wok 32 kW
- G2 : G20 20 mbar P= 105.4 kW \varnothing 33/42 (1"1/4)
4 Open burner 9.3 kW
4 Open burner 5.8 kW
1 Solid top 9.5 kW
1 Griddle 8.5 kW
2 Fryer 13.5 kW
G3 : G20 20 mbar P= 48.1 kW \varnothing 26/34 (1")
2 Griddle 12.8 kW
2 Charcoal 7 kW
- A1 / A2 : Cold water \varnothing 15/21
- V1 / V2 : Drain \varnothing 50 mm
- R1 R2 R3 : Ignition 230V IP N+T P= 0.1 kW
- B4 : Bain marie 230V IP N+T P= 2.38 kW

NOTA :

- The top will have a thickness of 800mm
- 120mm for the top and the flue (40+80)
- 650mm for the fryer
- 600mm for the open burner
- 200mm for the Wok
- 200mm for the bain marie

Type of the stove : **Crestal 500x1600**
 Plinth : **Brushed steel 110mm high**
 V Partic : **5 pieces**
 Finish : **Brushed steel**
 Tripes : **Brushed steel & Chromium**
 Top : **Alu-03 20/10 / 1 piece**
 Handrail : **40x30 Inox**
 Flue Gas : **Brushed steel**
 Electricity : **230 V IP +T**
 Water : **Cold water**

CARACTERISTIQUES TECHNIQUES					
Qty	Function	Code	Power (kW)	\varnothing Injection	
4	Open burner	TPV 1300	5,8	1,2	30x20
4	Open burner	TPV 1301	9,3	1,45	30x20
1	Open burner	TPV 1409	9,6	1,45	30x20
1	Wok	TPW 5700	32	9,65	
1	Solid top	TPC 1301	9,5	1,5	
1	Griddle 15	TGR 1301	8,5	1	60x30
2	Griddle 20	TGR 1913	13,8	1	60x30
2	Fryer	TFR 200	13,5	1	See manual
1	Charcoal	TCR 305	7	1,45	30 x 21
1	Oven	TOO 2501	9	1,45	30 x 21
1	Bainmarie	TBM 0400	8,5	1	30 x 21

Qty	Function	Code	Power (kW)	Tension	
1	Bain Marie	TBM 0401	2,380	230 V IP +T	30 x 21

Other Equipment:

- 2 Water tap on shelf Charonnet 1300
- 1 Shelf 330x300

Electrolux SPA

**Museum ISLAMIC ARTS
DOHA QATAR**

REFERENCE:

Date of ORDER: **24/08/06** Date of AVAILABILITY AT THE FACTORY: **Sept 43 / 2006**

Order Confirmation N: Transport:

INDICES	MODIFICATIONS	EXECUTION	DATE

DATE: **01/09/2006 11:32:51** PRODUCTION NB: **7905** Person In charge: **Bonnotte O**

SCALE: **1:10** VISA:

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