

Junex Professional appliances follow the market trends and represent a commitment to provide its most demanding costumers. High quality build, sturdiness, reliability, durability, ergonomics and easy cleaning are arguments that the brand Junex holds over time.

The 900/3 range was designed to guaranty high performances. Special designed equipment's to fulfill the needs of restaurant, hotels and catering companies that look for robust, efficient and complete solutions. Below are presented the following characteristic and technical data related to the Cooker



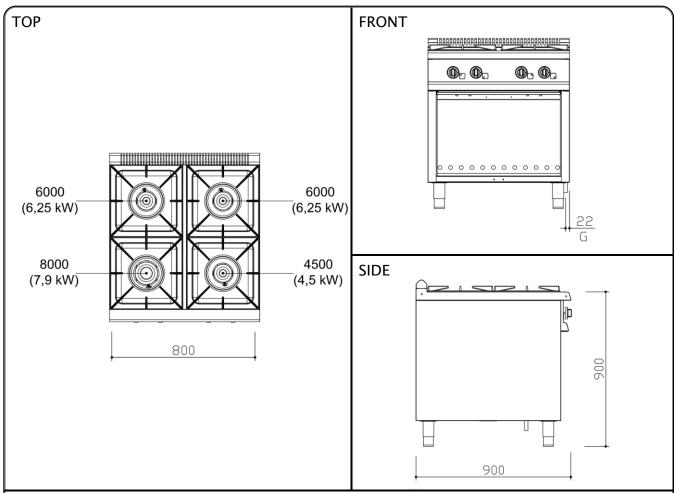
CHARACTERISTICS

Modelo: 9400/3

- Structure built in stainless steel.
- Brass Double Crown Open burners fully equipped . with thermocouple safety valves and pilot burner.
- Robust cast iron grid's for pan support.
- Drip tray for grease collection. .
- Removable chimney for easy cleaning.
- Stainless steel flexible hose that supply's the burners with gas.
- Wide area under the burners for storage of kitchen utensils.

- Stainless steel Feet adjustable in height.
- Equipment ready to work with Butane • (G30)/Propane gas (G31), supplied with Natural Gas (G20) Injectors for conversion.
- Chimney extension, door kit and reduction grid available on request.
- All equipment's are built and certified with accordance to the norms and regulation specified by the CE.

900/3 Range 4 Open Burners Cooker over neutral base



TECNICAL DATA	
Model	9400/3
External dimentions (HxWxD) - mm	900x800x900
Gas Supply	Propane/Butane Gas
	Natural Gas
Gas connection	1/2"
Total Power - kW	24,9
Total Consuption G20 - m ³ /h	2,63
Total Consuption G30 - Kg/h	1,96
Total Consuption G31 - Kg/h	1,93
Neutal Space dimentions (HxWxD)	470x800x835
Net Weight – Kg	85
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OPTIONAL

Reduction Grid Chimney Extension Door Kit

We reserve the right to change without notice the characteristics contained in this document, whether for technical and / or commercial reasons or as a result of printing errors.