

CS-4B3P

4 Burner, 300mm Griddle Gas Cooktop



Open Burners

- 4 enamelled double crown cast iron burners
- 32 MJ/h NAT Gas, 28 MJ/h LP Gas per burner
- Flame failure device standard (pilots optional extra)
- Variable flame control valve with low flame setting
- Pressed 304 stainless steel one-piece spillage bowls
- Heavy duty cast iron trivets

Griddle

- 18 MJ/h output per 300mm module
- Stainless steel tube burners with pilot, FFD and piezo ignition
- 21mm thick mild steel griddle plate
- Griddle cooking area: 290mm x 530mm; 1537 cm²
- 2mm 304 stainless steel splash guards

Cleaning & Servicing

- Removable burners, hoods and spillage bowls
- Undertray to catch any additional waste
- Easy access to all parts and components from front panel

Options/Accessories

- Rear Castors (rigid)
- Front Castors (swivel with brakes)
- Pilots for open burners
- LH and RH side shields
- Drop on griddle plate covering 2 open burners
- Ribbed or chrome finish on griddle plate
- Benchtop option (add -B suffix to model number)

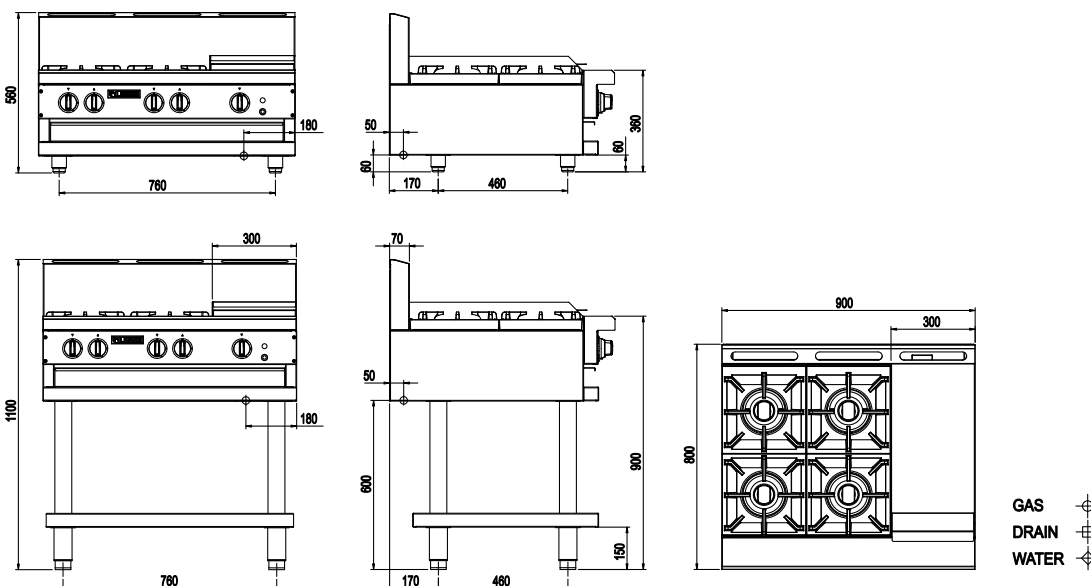
Warranty

- 1 Year Included + 1 Year Extendable upon registration

PROFESSIONAL

Specifications

- NAT Gas: 146 MJ/h, LP Gas: 130 MJ/h
- Supplied with gas regulator (specify NAT or LP on order)
- Gas Inlet: 3/4" BSP Male
- 180mm from Right, 50mm from Rear, 600mm from Floor
- Benchtop model gas connection: 60mm from Floor
- Working Height: 900mm
- Dimensions: 900 x 800 x 1100H @ 118kg
- Packed Dimensions: 940 x 860 x 1260H @ 143kg
- Benchtop Dimensions: 900 x 800 x 560H @ 108kg
- Benchtop Packed Dimensions: 940 x 860 x 720H @ 133kg
- Heavy duty construction with 304 stainless steel external panels
- Stainless steel feet with 55mm height adjustment range
- Benchtop stainless steel feet with 20mm height adjustment range



Must be installed by an authorised person in accordance with AS/NZS 3000.

Please note that specifications or design may be altered at any time without notice.

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