

**Model: GH/90-H - UPPER MODULE****Description:** Gas range with 4 burners of 8 kW**Code:** 0104915023 (GH/90-H)  
0104917023 (GH/90-H-BF)**Marking: CE** No. 0085AQ0938**Energy type:** Gas (LPG and natural gas)**Protection degree:** IPX4**External dimensions WxDxH:** 900 x 920 x 220 mm**Possibilities of installation:**

- On feet (in combination with a base unit)
- On concrete plinth covered with ceramic tiles on site (in combination with a base unit)
- Cantilevered version: a) Bridge assembly; b) wall-mounted; c) central assembly, one or two sides
- Countertop appliance

**Number of cooking areas:** 4**Total nominal gas heat input:** 32,0 kW (27.520 Kcal/h)**Combinable with a base unit:** appliances of type UBO, UBW, GB, UBE**Execution:**

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene

**Equipment:**

- Operation and adjustment of the burner capacity through a gas valve with thermoelectric safety device
- Continuous standby mode thanks to a pilot light highly protected against clogging
- Distance between the burners 450 mm in the large and 370 mm in the depth
- Burner grate for 2 open burners in heavy-duty stainless steel (AISI 304) rod as standard
- Recessed burner well with flush mounted and totally sealed burners
- Pilot light and safety device integrated in the burner
- Heavy-duty burners in nickel plated cast iron
- 8 kW double-crown burner with large range of adjustment of 65%, reduced heat input 2,8 kW
- Flame distributors in heavy-duty brass
- Main gas cock built-in in the appliance

**Control panel:**

- Front mounted ergonomic and easily accessible control and regulation elements

**Supporting structure:** heavy-duty frame in stainless steel (AISI 430), completely welded by means of a robot**Special execution and optional items at extra cost:**

- Spider grate + reducing grate
- Hand rail
- One-piece top without welding, covering different individual appliances in a linear cooking suite (hygienic version)