



Professional series Cooktop 5 burners STD Edge

Gas cooktops

Code: 7055 962

AISI 304 Stainless steel

Satin finish

Enamelled cast iron grids

Solid metal knobs

Gas taps with safety valves



DETAILS

Finish Foster brushed

Material AISI 304 stainless steel

Series Professional

Texture Satin

Dimensions 33 ⁷/₈" x 19 ¹¹/₁₆"

Kind of Edge 8 mm – standard edge

Installation overmount

Cut out 33 ¹/₁₆" x 18 ⁷/₈"

Grids	Enamelled cast iron
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Cooktop controls	Knobs
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Knobs	Solid Metal
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Safety	Safety valves
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Total power Btu/h	31,600 Btu
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Burners	5
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Triple crown	11,000 Btu/h
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Rapid	7,600 Btu/h
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Semirapid	5,100 (2x) Btu/h
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Auxiliary	2,800 Btu/h
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Simmer ring	1
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Simmer Rate	900
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Technical requirements

Electrical supply	120V 60Hz
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Gas std setting	Natural Gas
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LP Gas conversion

Kit for all burners included

Notes:

The accessory 9601 668 (CAST IRON WOK SUPPORT) can only be fitted on the Rapid burner.

FEATURES

Under-knob ignition

The utmost freedom of movement with electronic under-knob ignition, a common feature of all models that allows a one-hand ignition of the burner.

Special burners

Many Foster hobs are equipped with special burners, with two or three rings of fire that greatly increase the power delivered and the heated surface. In the DUAL models the two fire crowns also have independent ignition, making these burners perfect for both intensive and delicate cooking.

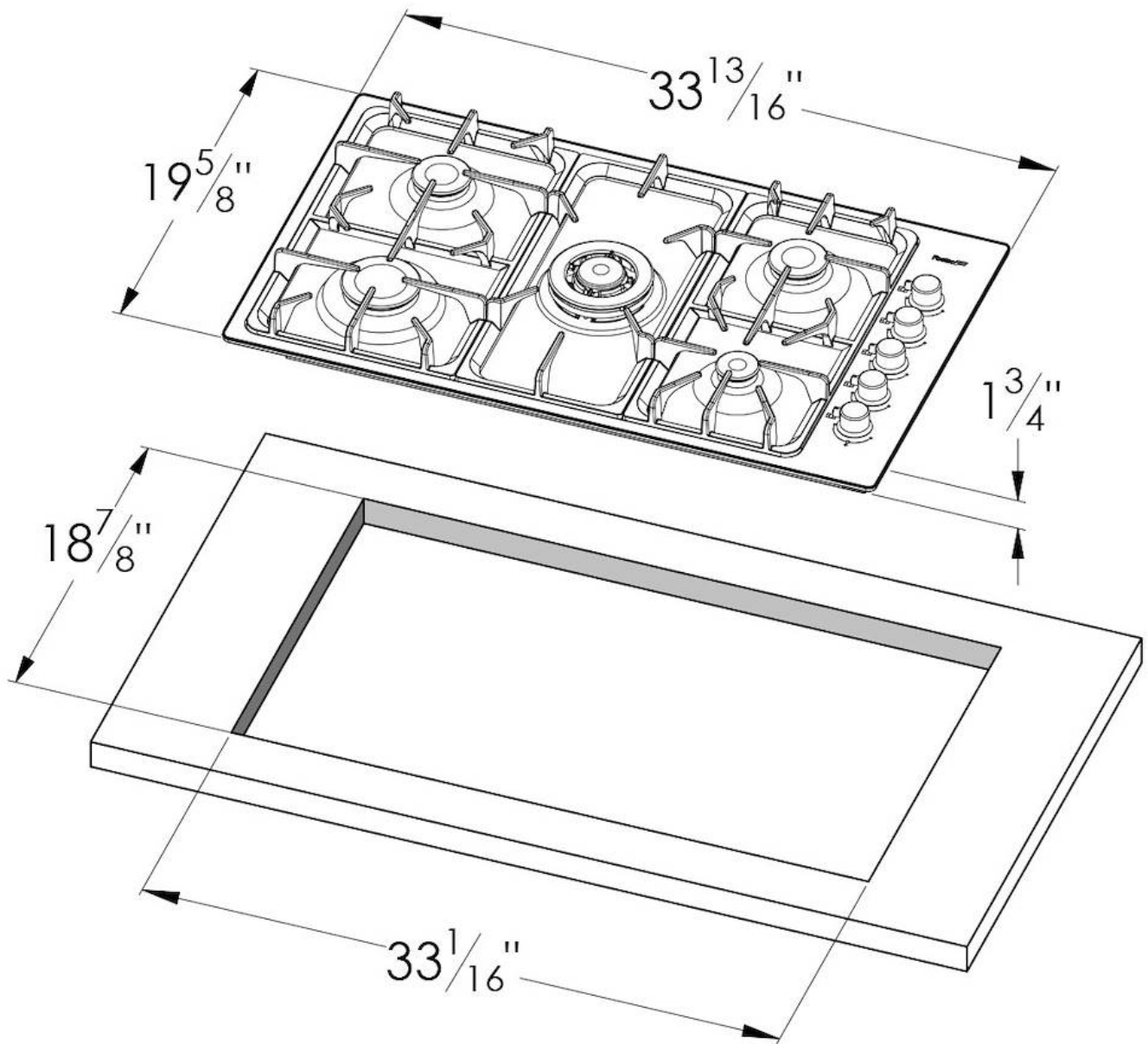
Safe cooking

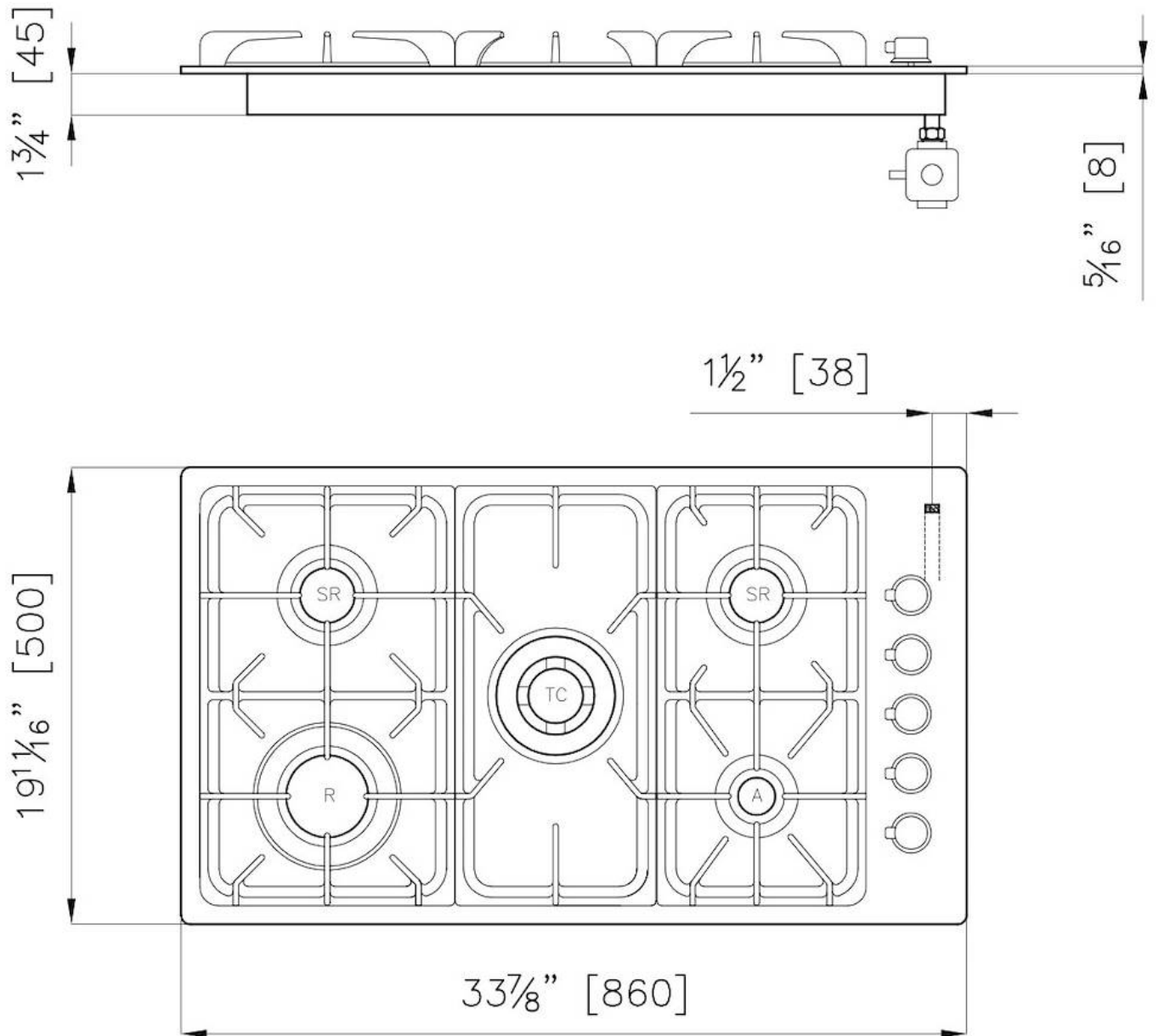
All Foster cooker hobs are equipped with safety valves. They shut off the gas supply very quickly if the flame accidentally goes out.

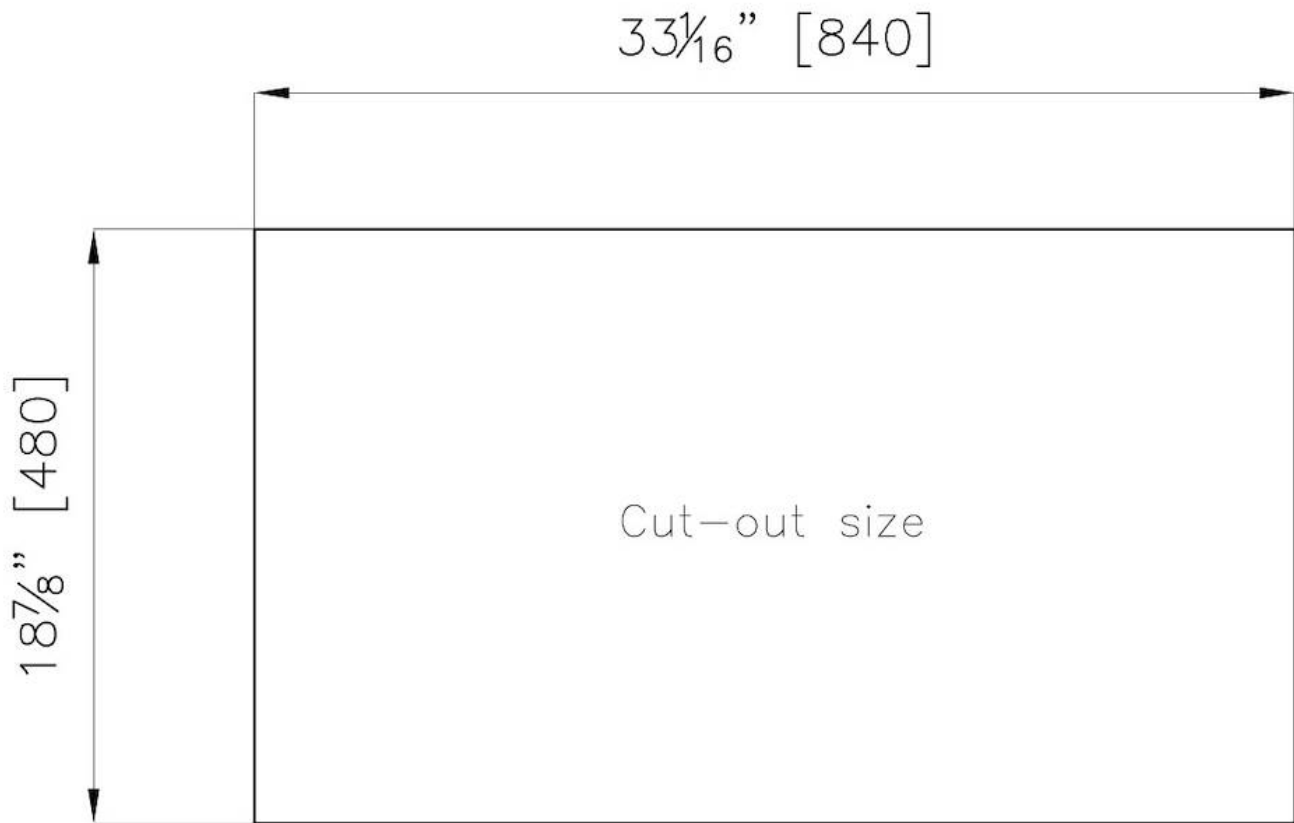
Cast iron grids

Cast-iron is the ideal material for an hob grid, this due to the manifold properties characterising it: high heat capacity that improves cooking performance; high weight and stability that improve safety; sturdiness that preserves the hob's original aspect over time; easy cleaning.

TECHNICAL DATA







OPTIONAL ACCESSORIES



Cast iron wok support
9601 668

RECOMMENDED PAIRINGS



KE Sink 30" x 18" – U/M
2157 863