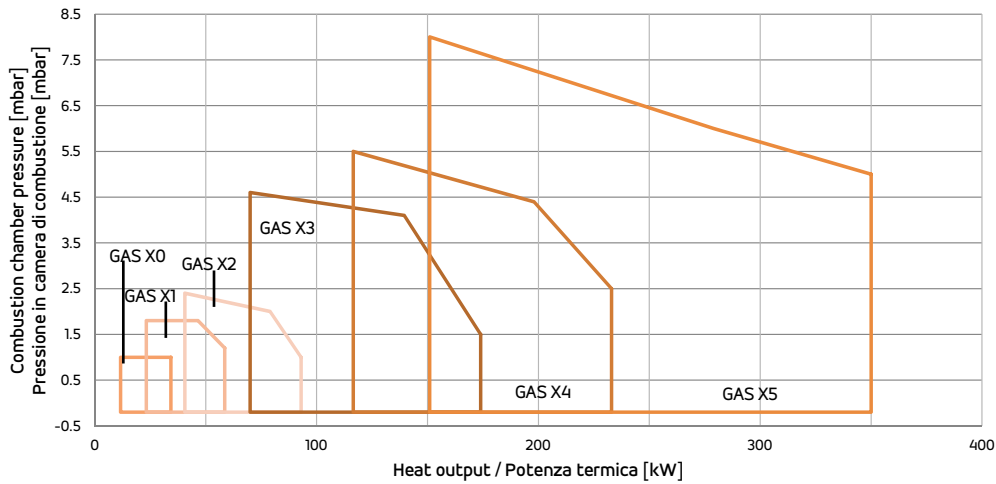
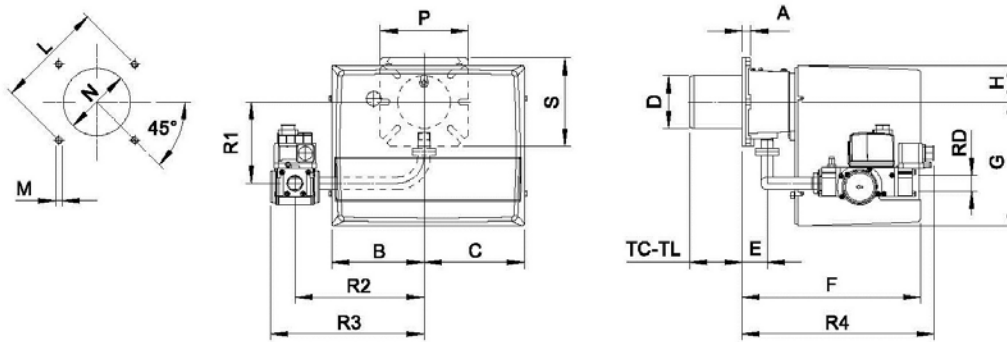




1 STAGE MONOSTADIO	kcal/h		kW		⚡
	min	max	min	max	
GAS X 0	10.000	29.500	11,6	34,3	1F
GAS X1 *	20.000	50.000	23,2	58,1	
GAS X2 *	35.000	80.000	40,7	93	
GAS X3 *	60.000	150.000	69,8	174	
GAS X4 *	100.000	200.000	116	232	
GAS X5 *	130.000	300.000	151	349	

* Available also in Low NOx version
 * Disponibili anche in versione Low NOx

FIRING RATES / OVERALL DIMENSIONS (mm) - CAMPO DI LAVORO / DIMENSIONI (mm)

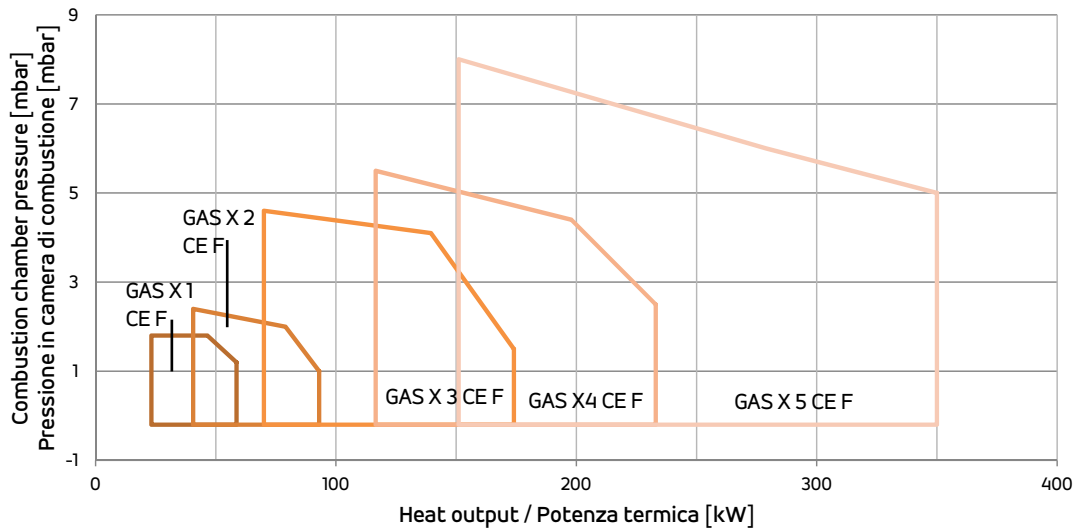
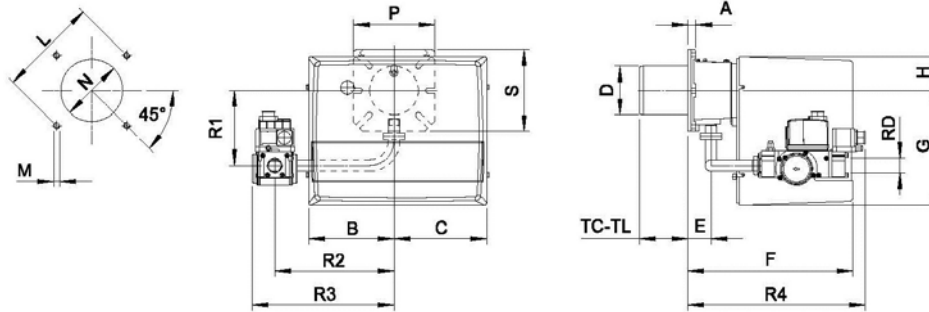


MODEL MODELLO	* Suggested/Consigliato																							
	A	B	C	D	E	F	G	H	L min	L*	L max	M	N min	N*	N max	P	S	TC	TL	R1	R2	R3	R4	RD
GAS X0 CE - D1/2"-S	15	140	140	90	43	265	169	72	130	150	170	M8	100	110	130	150	150	90	150	132	200	254	240	1/2"
GAS X1 CE - D1/2"-S	15	162	175	90	43	305	210	65	130	150	170	M8	100	110	130	150	150	90	150	132	200	254	240	1/2"
GAS X2 CE - D3/4"-S	15	162	175	90	43	305	210	65	130	150	170	M8	100	110	130	150	150	90	150	138	220	262	328	3/4"
GAS X3 CE - D1"-S	16	185	195	108	54	340	248	70	150	170	170	M8	120	130	140	200	160	130	250	168	280	337	361	1"
GAS X4 CE - D1"-S	20	185	195	125	78	368	248	70	170	205	226	M10	130	140	160	200	200	160	280	173	280	337	385	1"
GAS X5 CE - D1"-S	18	207	213	138	98	462	310	90	205	205	226	M10	150	150	180	200	205	250	335	160	305	362	403	1"
GAS X5 CE - CT-D1"-S	18	207	213	138	98	462	310	90	205	205	226	M10	150	150	180	200	205	250	335	160	305	480	403	1"
GAS X5 CE - D1"1/4-S	18	207	213	138	98	462	310	90	205	205	226	M10	150	150	180	200	205	250	335	160	305	362	450	1 1/4"
GAS X5 CE - CT-D1"1/4-S	18	207	213	138	98	462	310	90	205	205	226	M10	150	150	180	200	205	250	335	160	305	480	450	1 1/4"



1 STAGE for bakery ovens MONOSTADIO per Forni da pane	kcal/h		kW		1F
	min	max	min	max	
GAS X 1 F	20.000	50.000	23,2	58,1	1F
GAS X 2 F	35.000	80.000	40,7	93	
GAS X 3 F	60.000	150.000	69,8	174	
GAS X 4 F	100.000	200.000	116	232	
GAS X 5 F	130.000	300.000	151	349	

FIRING RATES / OVERALL DIMENSIONS (mm) - CAMPO DI LAVORO / DIMENSIONI (mm)



MODEL MODELLO	* Suggested/Consigliato																							
	A	B	C	D	E	F	G	H	L min	L*	L max	M	N min	N*	N max	P	S	TC	TL	R1	R2	R3	R4	RD
GAS X 1 CE F - D1/2" S	15	162	175	90	43	305	210	65	130	150	170	M8	100	110	130	150	150	90	150	132	200	254	240	1/2"
GAS X 2 CE F - D3/4" S	15	162	175	90	43	305	210	65	130	150	170	M8	100	110	130	150	150	90	150	138	220	262	328	3/4"
GAS X 3 CE F - D1" S	16	185	195	108	54	340	248	70	150	170	170	M8	120	130	140	200	160	130	250	168	280	337	361	1"
GAS X 4 CE F - D1" S	20	185	195	125	78	368	248	70	170	205	226	M10	130	140	160	200	200	160	280	173	280	337	385	1"
GAS X 5 CE F - D1" S	18	207	213	138	98	462	310	90	205	205	226	M10	150	150	180	200	200	250	335	160	305	362	403	1"

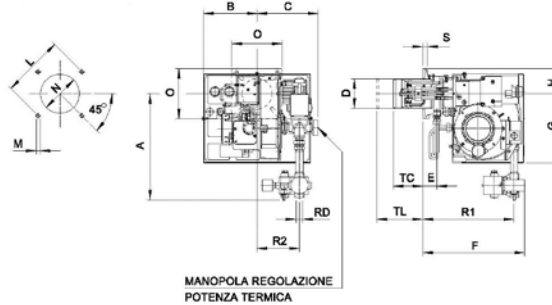


1 STAGE for Kitchens MONOSTADIO per cucine	kcal/h		kW		
	min	max	min	max	
GAS 1/C	10.000	40.000	11,6	46,5	1F
GAS 2/C	15.000	60.000	17,4	69,8	

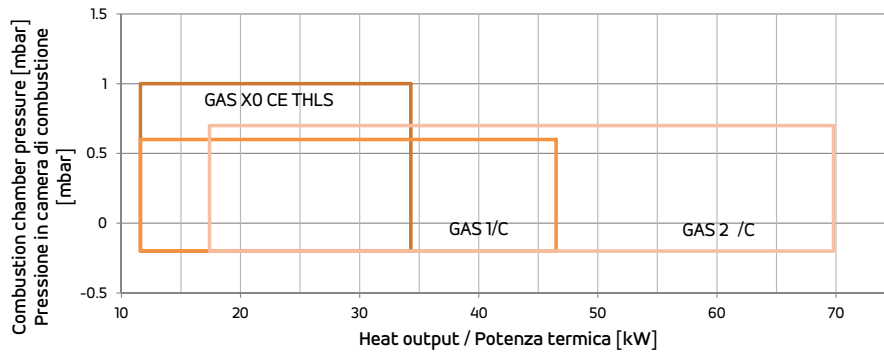
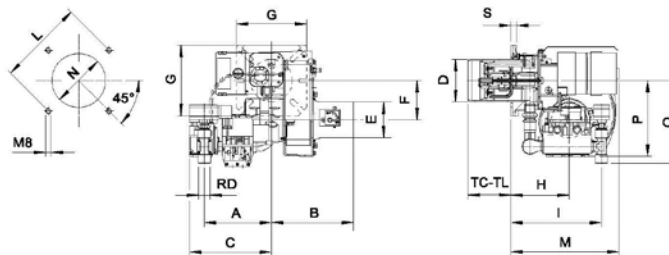
SERIE "X0 THLS" for units per units	kcal/h		kW		
	min	max	min	max	
GAS X0 THLS	10.000	29.500	11,6	34,3	1F

FIRING RATES / OVERALL DIMENSIONS (mm) - CAMPO DI LAVORO / DIMENSIONI (mm)

GAS 1/C - GAS 2/C



GAS X0 THLS



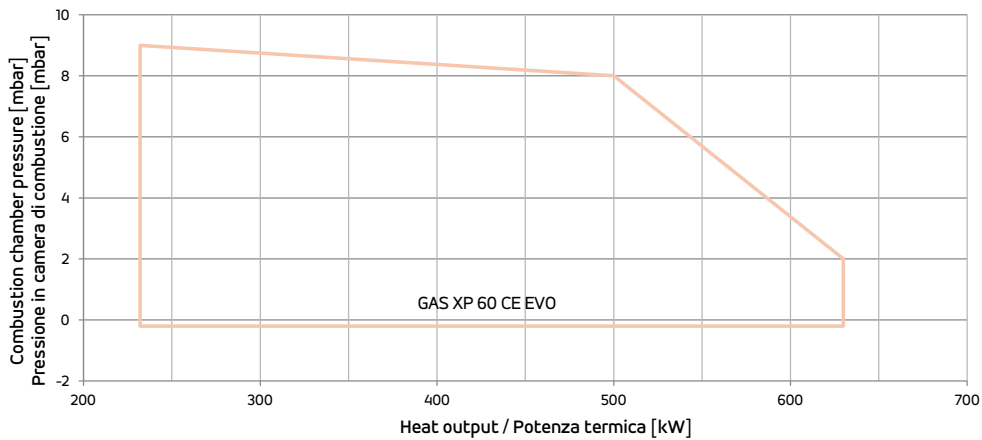
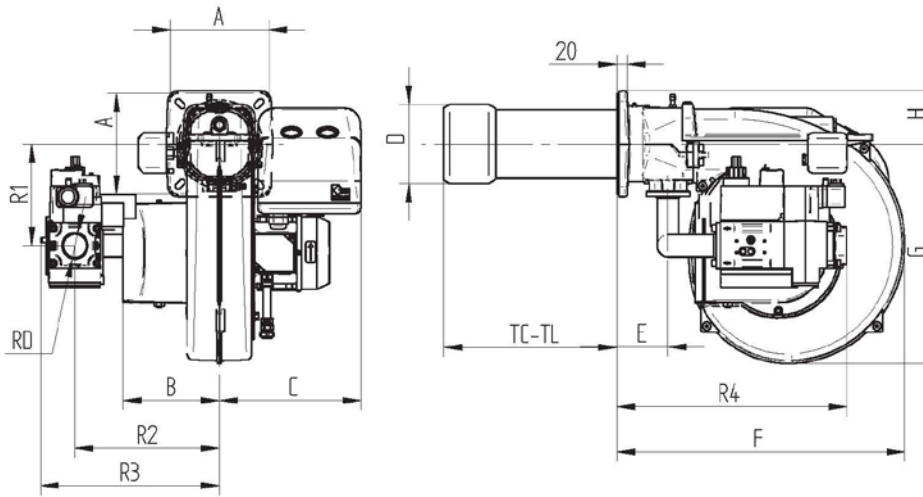
MODEL MODELLO	A	B	C	D	E	F	G	H	I	L	M	N	O	P	TC	TL	R2	
GAS 1/C	321	166	184	90	43	310	210	75	130	160	130	100	30	M8	85	145	128	1/2"
GAS 2/C	321	166	184	90	43	310	210	75	130	160	130	100	30	M8	85	145	128	1/2"
GAS X0 CE THLS - D1/2"	144	169	176	90	80	84	-	125	193	-	230	161	176	-	92	152	-	1/2"



1 STAGE MONOSTADIO	kcal/h		kW		⚡
	min	max	min	max	
GAS XP 60 EVO *	200.000	542.000	232	630	3F

* Available also in Low NOx version
 * Disponibile anche in versione Low NOx

FIRING RATES / OVERALL DIMENSIONS (mm) - CAMPO DI LAVORO / DIMENSIONI (mm)



* Suggested/Consigliato

MODEL MODELLO	A	B	C	D	E	F	G	H	L min*	L max	N min*	N max	TC	TL	R1	R2	R3	R4	RD
GASP XP 60 CE EVO - D1" - S	200	188	274	150	99	558	416	100	160	180	205	226	250	335	193	280	338	431	1"
GASP XP 60 CE EVO - D1" 1/4- S	200	188	274	150	99	558	416	100	160	180	205	226	250	335	193	280	338	431	1" 1/4
GAS XP 60 CE EVO - D1" 1/2- S	200	188	275	150	99	558	416	100	160	180	205	226	250	335	193	280	346	446	1" 1/2