

BRENNER Forge 800 Series 8 burners Gas Range with double Fan Forced Oven NG - BREG8RO-1200N

Quick Overview

- **Fan forced oven**
  -Fan forced oven for even heat distribution and consistent cooking.
  -Available in 8-burner double oven configuration.
- **Reliable commercial ignition and control**
  -Heavy-duty pilot system for reliable performance.
  -Independent pilot shut-off valve.
  -Battery-free piezo ignition.
  -Fast ignition with no prolonged knob holding.
  -Heavy-duty zinc alloy control knobs.
- **Safety and build**
  -Flame failure protection.
  -Heavy-duty stainless steel gas components.
  -Full 800mm commercial depth.
- **Install and servicing access**
  -Front adjustable legs with rear swivel castors â€” roll the range forward for cleaning behind and under, then level it on the front legs.
  -Drawings show a power supply cord as well as the gas inlet: the fan forced oven needs an electrical connection in addition to gas. Gas equipment must be commissioned by an authorised technician.
- **Gas type â€” specify at order**
  -Available in Natural Gas (NG) or LPG.
- **Optional accessory**
  -S-GRDE removable drip-tray simply sits over 2 burners.
- **Consumption (MJ/J)**: 378

Description

BRENNER Forge 800 Series 8 burners Gas Range with double Fan Forced Oven NG - BREG8RO-1200N

The Brenner Forge 800 Series is a commercial gas range with oven, pairing high-output open burners with a fan forced oven underneath. Fan forced circulation gives even heat distribution and consistent cooking — better for baking, roasting and holding

than a static gas oven.

Three configurations cover most kitchens: 600mm with 4 burners and 1 oven, 900mm with 6 burners and 2 ovens, and 1200mm with 8 burners and a double oven. All run the full 800mm commercial depth.

Key Features

- **Fan forced oven**
  -Fan forced oven for even heat distribution and consistent cooking.
  -Available in 8-burner double oven configuration.
- **Reliable commercial ignition and control**
  -Heavy-duty pilot system for reliable performance.
  -Independent pilot shut-off valve.
  -Battery-free piezo ignition.
  -Fast ignition with no prolonged knob holding.
  -Heavy-duty zinc alloy control knobs.
- **Safety and build**
  -Flame failure protection.
  -Heavy-duty stainless steel gas components.
  -Full 800mm commercial depth.
- **Install and servicing access**
  -Front adjustable legs with rear swivel castors — roll the range forward for cleaning behind and under, then level it on the front legs.
  -Drawings show a power supply cord as well as the gas inlet: the fan forced oven needs an electrical connection in addition to gas. Gas equipment must be commissioned by an authorised technician.
- **Gas type — specify at order**
  -Available in Natural Gas (NG) or LPG.
- **Optional accessory**
  -S-GRDE removable drip-tray simply sits over 2 burners.
- **Consumption (MJ/J)**: 378

2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Connection Type	NG
Net Weight (Kg)	225
Width (mm)	1200
Depth (mm)	800
Height (mm)	1165
Packing Width (mm)	1300
Packing Depth (mm)	1020
Packing Height (mm)	930
Power	240V, 176W/10A
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice