

|                                    |                                   |                                        |                                       |                                 |
|------------------------------------|-----------------------------------|----------------------------------------|---------------------------------------|---------------------------------|
| <b>Алматы</b> (7273)495-231        | <b>Иваново</b> (4932)77-34-06     | <b>Магнитогорск</b> (3519)55-03-13     | <b>Пермь</b> (342)205-81-47           | <b>Тверь</b> (4822)63-31-35     |
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| <b>Архангельск</b> (8182)63-90-72  | <b>Иркутск</b> (395)279-98-46     | <b>Мурманск</b> (8152)59-64-93         | <b>Рязань</b> (4912)46-61-64          | <b>Томск</b> (3822)98-41-53     |
| <b>Астрахань</b> (8512)99-46-04    | <b>Казань</b> (843)206-01-48      | <b>Набережные Челны</b> (8552)20-53-41 | <b>Самара</b> (846)206-03-16          | <b>Тула</b> (4872)33-79-87      |
| <b>Барнаул</b> (3852)73-04-60      | <b>Калининград</b> (4012)72-03-81 | <b>Нижний Новгород</b> (831)429-08-12  | <b>Саранск</b> (8342)22-96-24         | <b>Тюмень</b> (3452)66-21-18    |
| <b>Белгород</b> (4722)40-23-64     | <b>Калуга</b> (4842)92-23-67      | <b>Новокузнецк</b> (3843)20-46-81      | <b>Санкт-Петербург</b> (812)309-46-40 | <b>Ульяновск</b> (8422)24-23-59 |
| <b>Благовещенск</b> (4162)22-76-07 | <b>Кемерово</b> (3842)65-04-62    | <b>Ноябрьск</b> (3496)41-32-12         | <b>Саратов</b> (845)249-38-78         | <b>Улан-Удэ</b> (3012)59-97-51  |
| <b>Брянск</b> (4832)59-03-52       | <b>Киров</b> (8332)68-02-04       | <b>Новосибирск</b> (383)227-86-73      | <b>Севастополь</b> (8692)22-31-93     | <b>Уфа</b> (347)229-48-12       |
| <b>Владивосток</b> (423)249-28-31  | <b>Коломна</b> (4966)23-41-49     | <b>Омск</b> (3812)21-46-40             | <b>Симферополь</b> (3652)67-13-56     | <b>Хабаровск</b> (4212)92-98-04 |
| <b>Владикавказ</b> (8672)28-90-48  | <b>Кострома</b> (4942)77-07-48    | <b>Орел</b> (4862)44-53-42             | <b>Смоленск</b> (4812)29-41-54        | <b>Чебоксары</b> (8352)28-53-07 |
| <b>Владимир</b> (4922)49-43-18     | <b>Краснодар</b> (861)203-40-90   | <b>Оренбург</b> (3532)37-68-04         | <b>Сочи</b> (862)225-72-31            | <b>Челябинск</b> (351)202-03-61 |
| <b>Волгоград</b> (844)278-03-48    | <b>Красноярск</b> (391)204-63-61  | <b>Пенза</b> (8412)22-31-16            | <b>Ставрополь</b> (8652)20-65-13      | <b>Череповец</b> (8202)49-02-64 |
| <b>Вологда</b> (8172)26-41-59      | <b>Курск</b> (4712)77-13-04       | <b>Петрозаводск</b> (8142)55-98-37     | <b>Сургут</b> (3462)77-98-35          | <b>Чита</b> (3022)38-34-83      |
| <b>Воронеж</b> (473)204-51-73      | <b>Курган</b> (3522)50-90-47      | <b>Псков</b> (8112)59-10-37            | <b>Сыктывкар</b> (8212)25-95-17       | <b>Якутск</b> (4112)23-90-97    |
| <b>Екатеринбург</b> (343)384-55-89 | <b>Липецк</b> (4742)52-20-81      |                                        | <b>Тамбов</b> (4752)50-40-97          | <b>Ярославль</b> (4852)69-52-93 |

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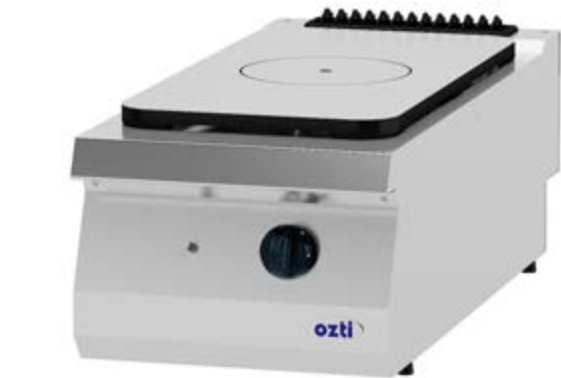
# Технические характеристики на плиты газовые, электрические, плиты-WOK, напольные плиты компании **Ozti**

7865.N1.40703.22

Gas Solid Top  
Plaque Coup de Feu



ERC CE-1783



- Durable cast iron cooking surface of 22mm thickness for maximizing heat retention
- Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering
- Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device
- Piezo ignition
- Removable cooking surface divided into four segments for easy cleaning and maintenance
- Insulated combustion chamber under the cooking plate with insulation between the panels
- Cooking plate placed on woven ceramic fibre support to avoid transmission of heat directly to the work top

7865.N1.80703.22

Gas Solid Top  
Plaque Coup de Feu



ERC CE-1783



- Plaque de cuisson de 22 mm d'épaisseur en fonte permettant de conserver et de restituer un maximum de chaleur.
- La conception de la plaque de cuisson permet d'obtenir des températures différenciées en fonction des zones de cuisson. De 200 °C aux extrémités jusqu'à atteindre graduellement une température de 500 °C au centre de la plaque.
- Brûleur central en fonte optimisé pour une meilleure combustion équipé d'un allumage piézoélectrique, d'une veilleuse et d'une sécurité par thermocouple.
- La plaque de cuisson est constitué de quatre éléments indépendants et démontables pour faciliter l'entretien et la maintenance du fourneau.
- La chambre de combustion de la plaque de cuisson est entièrement isolée pour éviter déperdition et transmission de chaleur.
- La plaque de cuisson est isolée de son support et du dessus de l'appareil par des patins en fibre de céramique évitant à la chaleur de la plaque de se propager à l'ensemble de l'appareil et permettant de diminuer le risque de brûlure.

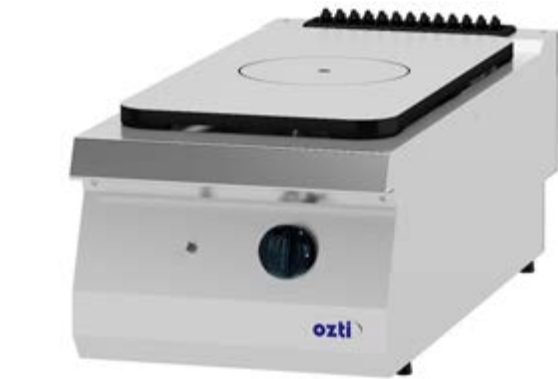
| CODE<br>REFERENCE |  | TYPE<br>DESIGNATION | L   | W/P | H   | MODEL<br>ENERGIE | TOTAL POWER<br>PUISSANCE TOTALE | PRICE / PRIX<br>PUBLIC HT |
|-------------------|--|---------------------|-----|-----|-----|------------------|---------------------------------|---------------------------|
| 7865.N1.40703.22  |  | OSOG 4070 C         | 400 | 700 | 280 | GAS              | 6 kW                            |                           |
| 7865.N1.80703.22  |  | OSOG 8070 C         | 800 | 700 | 280 | GAS              | 10 kW                           |                           |

7865.N1.40703.22

Gas Solid Top  
*Plaque Coup de Feu*



ERA CE-1783



- Durable cast iron cooking surface of 22mm thickness for maximizing heat retention
- Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering
- Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device
- Piezo ignition
- Removable cooking surface divided into four segments for easy cleaning and maintenance
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7865.N1.80703.22

Gas Solid Top  
*Plaque Coup de Feu*



ERA CE-1783



- *Plaque de cuisson de 22 mm d'épaisseur en fonte permettant de conserver et de restituer un maximum de chaleur.*
- *La conception de la plaque de cuisson permet d'obtenir des températures différenciées en fonction des zones de cuisson. De 200 °C aux extrémités jusqu'à atteindre graduellement une température de 500 °C au centre de la plaque.*
- *Brûleur central en fonte optimisé pour une meilleure combustion équipé d'un allumage piézoélectrique, d'une veilleuse et d'une sécurité par thermocouple.*
- *La plaque de cuisson est constitué de quatre éléments indépendants et démontables pour faciliter l'entretien et la maintenance du fourneau.*
- *La chambre de combustion de la plaque de cuisson est entièrement isolée pour éviter déperdition et transmission de chaleur.*
- *La plaque de cuisson est isolée de son support et du dessus de l'appareil par des patins en fibre de céramique évitant à la chaleur de la plaque de se propager à l'ensemble de l'appareil et permettant de diminuer le risque de brûlure.*

| CODE<br>REFERENCE |  | TYPE<br>DESIGNATION | L   | W/P | H   | MODEL<br>ENERGIE | TOTAL POWER<br>PUISSANCE TOTALE | PRICE / PRIX<br>PUBLIC HT |
|-------------------|--|---------------------|-----|-----|-----|------------------|---------------------------------|---------------------------|
| 7865.N1.40703.22  |  | OSOG 4070 C         | 400 | 700 | 280 | GAS              | 6 kW                            |                           |
| 7865.N1.80703.22  |  | OSOG 8070 C         | 800 | 700 | 280 | GAS              | 10 kW                           |                           |

# 7865.N1.12708.12L

Gas Ranges  
Fourneaux Gaz

700 SERIES | SERIE 700



Gas Ranges & Gas Boiling Tops | Fourneaux Gaz & Réchauds Gaz



- 1,5 mm thick AISI 304 stainless steel laser cut top
- Flush top setting with secure fixing screws
- 3 installation options; standalone(fixed on a base w/ or w/o door), cantilever or on concrete plinth
- Installation gap behind the equipment for plumbing & electrical connections
- Easy access from front panel to all major components for maintenance
- Modular system for flexibility
- All stainless steel construction to avoid any infiltration
- Top, sides, back, front panels and control consoles in stainless steel with satin scotch-brite finish
- Standalone and base units are equipped with heavy duty 150 mm adjustable stainless feet.
- Chrome plated burners designed for maximum power, combustion and efficiency
- Burners are rated 6 kW with power regulation from 2 to 6 max. power
- Each open burner equipped with flame failure device to make usage comfortable and safety
- Each open burner has a pan support made from cast iron.
- Pilot light on each burner for best performance and significant reduction in energy-consumption
- Removable bulls eye for easy maintenance
- Central burner with optimized combustion, flame failure device and protected pilot light
- Heated by cast iron burner ensuring a rapid rise in the temperature of the bulls eye (over 500°C)
- Gas heated static oven with stainless steel micro perforated burners and self-stabilizing flame positioned beneath the base plate
- AISI 430 S/S, 2/1 GN capacity oven chamber with three height settings
- 40 mm thick oven door equipped with ergonomic and heavy duty handle
- Thermostatically controlled oven temperature between 100-300 °C
- Spring counterbalanced heavy duty door with integral hinges



| CODE<br>REFERENCE  |  | TYPE<br>DESIGNATION | L    | W/P | H   | OVEN TYPE<br>FOUR | SUPPLY VOLTAGE<br>TENSION ET VOLTAGE | OVEN POWER<br>PUISSANCE DU<br>FOUR | POWER ELEC<br>PUISSANCE DES<br>BRÛLEURS | TOTAL POWER<br>PUISSANCE<br>TOTALE | PRICE / PRIX<br>PUBLIC HT |
|--------------------|--|---------------------|------|-----|-----|-------------------|--------------------------------------|------------------------------------|-----------------------------------------|------------------------------------|---------------------------|
| 7865.N1.12708.10L  |  | OSOGF 12070 L       | 1200 | 700 | 850 | GAS               | -                                    | 7 kW                               | 6x6 kW                                  | 43 kW                              |                           |
| 7865.N1.12708.10LP |  | OSOGF 12070 LP      | 1200 | 700 | 850 | GAS               | -                                    | 7 kW                               | 3x6 kW+3x7,5 Kw                         | 47,5 kW                            |                           |
| 7865.N1.12708.10LS |  | OSOGF 12070 LS      | 1200 | 700 | 850 | GAS               | -                                    | 7 kW                               | 6x7,5 kW                                | 52 kW                              |                           |
| 7865.N1.12708.12L  |  | OSOGF 12070 1/3 C   | 1200 | 700 | 850 | GAS               | -                                    | 7 kW                               | 5x6 kW                                  | 37 kW                              |                           |
| 7865.N1.12708.50L  |  | OSOGF 12070 SL      | 1200 | 700 | 850 | GAS               | -                                    | 13 kW                              | 6x6 kW                                  | 49 kW                              |                           |
| 7865.N1.12708.50LP |  | OSOGF 12070 SLP     | 1200 | 700 | 850 | GAS               | -                                    | 13 kW                              | 3x6 kW+3x7,5 Kw                         | 53,5 kW                            |                           |
| 7865.N1.12708.50LS |  | OSOGF 12070 SLS     | 1200 | 700 | 850 | GAS               | -                                    | 13 kW                              | 6x7,5 kW                                | 58 kW                              |                           |

## OTHER COOKING UNITS | PRODUITS COMPLEMENTAIRES

Cookers | Réchauds

### 7865.80402.02

Over Bench Cooker  
Réchaud Gaz 2 Feux



### 7865.80402.26

Cooker With Double Plate Over Bench  
Réchaud Electrique 2 Plaques



## Cooker With Double Burners Over Bench / Réchaud et Plaques Electrique Double Foyers à poser

| CODE<br>REFERENCE |  | TYPE<br>DESIGNATION | L   | W/P | H   | MODEL<br>ENERGIE | POWER<br>PUISSANCE | TEMP./<br>TEMP.<br>DE FONC. | SUPPLY VOLTAGE<br>TENSION ET VOLTAGE | m³      | WEIGHT<br>/ POIDS<br>NET | PRICE /<br>PRIX PUBLIC<br>HT |
|-------------------|--|---------------------|-----|-----|-----|------------------|--------------------|-----------------------------|--------------------------------------|---------|--------------------------|------------------------------|
| 7865.80402.02     |  | OSOG 4075 PA        | 750 | 400 | 120 | GAS Sec.Ventil   | 2x4=8 kW           | -                           | -                                    | 0.06 m³ | 20 kg                    |                              |



2x2.6=5.2 kW

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