

## C2MCU15FV

GAS RANGE 6 BURNERS + ELECTRIC VENTILATED OVEN 1/1 GN + CABINET - SOLUTION LINE



### PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. Athermic thermoset plastic knobs.

Heating obtained through **single-crown stabilized flame burners with different power ratings**.

Each burner provided with a **safety gas cock**, which enables the output to be regulated from maximum to minimum. Safety ensured by a thermocouple kept active by the burner flame.

Surface grids made of steel covered by protective material and burners characterized by stainless steel body and burner caps made of nickel-brass.

Surface grids placed on moulded surfaces with rounded edges and water-tight burners for easy cleaning.

**Electric ventilated oven 1/1 GN** and open cabinet. Oven stainless steel removable grill. Oven floor made of made of a thick steel sheet strengthened by a series of ribs.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating.

Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

**Height-adjustable** stainless steel legs.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 1200 mm  
**Depth:** 700 mm  
**Height:** 850 mm  
**Weight:** 136 kg  
**Volume:** 1.15 m<sup>3</sup>  
**Electrical power:** 3.65 kW  
**Gas power:** 30.00 kW

