

K1EVC10FV ELECTRIC PASS-THROUGH RANGE 4 PYROCERAM PLATES + ELECTRICPASS-THROUGH VENTILATED OVEN



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned doors and heavy-duty handles. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat. **Designed cooking areas** marked by pots suitable for use. Heat intensity regulated through an energy regulator, which changes the working time of the special infra-red heating element placed under the glass ceramic plate. Manually-reactivating safety thermostat to protect the glass ceramic plate against overheating. Perfectly smooth glass ceramic surface for **easy cleaning**.

Wide work surface: shifting pots and pans becomes faster and more comfortable.

Continuous power control.

Electric ventilated oven 1/1 GN.

Oven removable grill consists of round steel bars covered with a protective film.

Oven floor made of made of a fusion of cast iron 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. **Height-adjustable** stainless steel legs.

Accessories available on demand.







TECHNICAL SPECIFICATIONS

Width: 1100 mm Depth: 900 mm Height: 850 mm Weight: 170 kg Volume: 1.31 m³ Electrical power: 21.50 kW



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