

K4ECUP10FF

ELECTRIC RANGE 4 PLATES + ELECTRIC OVEN 2/1 GN



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and AISI 304 elliptical cross-section designed handle.

Heating obtained through **cast iron square electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded 2 mm-thick work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

Electric static oven 2/1 GN suitable for 2/1 GN trays. Stainless steel AISI 430 oven cooking chamber and thick stainless steel oven floor. Stainless steel removable oven grill.

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

Heating obtained through **heating elements placed under the bottom and on the top of the cooking chamber**. Equipped with a thermostat that adjusts the temperature between 90°C and 300°C. Possibility to select different types of heating: from below only, from above only or both from below and above through a selector.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 160 kg

Volume: 0.99 m³

Electrical power: 21.40 kW

