

# K4EVCP10FF

ELECTRIC RANGE 4 PYROCERAM 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.

**6 mm-thick pyroceram work top.** Heating obtained through **30 x 30 cm radiant square plates with double circuit** placed under glass and controlled by a thermostat with 420°C maximum: when the radiant plate reaches the selected temperature, only one circuit keeps working, so to prevent the glass surface to cool down too quickly. Safety ensured by automatically-activated safety thermostat at 530°C inside the radiant plates.

AISI 304 2 mm-thick work surface with rounded edges for easy cleaning. 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. Manually-activating safety thermostat. 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:** 129 kg

**Volume:** 0.99 m<sup>3</sup>

**Electrical power:** 21.40 kW

