

K4GCU10FFP

GAS RANGE 4 BURNERS + GAS OVEN 2/1 GN - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and heavy-duty handle.

Heating by means of **cast-iron, sealed, stabilised flame and superimposed double crown burners with different power ratings (max. 8.5 kW and 10.7 kW)**.

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 alkali-, acid- and fire-resistant RAAF matt enamelled cast iron.

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

Worktop drain through overflow **available on request** to speed up cleaning operations.

Gas oven 2/1 GN. 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.

Quick temperature rise and heat retention obtained through a **high performance stabilized flame burner with integrated diffuser**, suitable to work at high temperatures. The oven burner is equipped with a thermostatic gas valve which allows to adjust the temperature up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Moulded AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels.

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

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 119 kg
Volume: 0.99 m³
Gas power: 48.15 kW



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CUCINA GAS 4 FUOCHI + FORNO GAS 2/1 GN / FOURNEAU À GAZ 4 BRÛLEURS + FOUR À GAZ 2/1 GN / GAS RANGE 4 BURNERS + GAS OVEN 2/1 GN / GASHERD 4 KOCHSTELLEN + GASBACKOFEN 2/1 GN / COCINA A GAS 4 QUEMADORES + HORNO A GAS 2/1 GN / ГАЗОВАЯ ПЛИТА С 4 КОНФОРКАМИ + ГАЗОВАЯ ДУХОВКА 2/1 GN

DATI TECNICI / CARACTERISTIQUES TECHNIQUES / TECHNICAL SPECIFICATIONS / TECHNISCHE DATEN / CARACTERISTICAS TECNICAS / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	800 x 900 x 850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	48,15
Tipo / Type / Type / Typ / Тип (A)		A1
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	2,918
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	5,095
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	96,3
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка	[kW] [кВт]	1 x 8,5
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка	[kW] [кВт]	3 x 10,7
Forno / Four / Oven / Ofen / Horno / Духовка 2/1 GN	[Kw] [кВт]	1 x 7,5

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G = Gas / Gaz / Gas / Gas / Gas / газ

Optional

n.1x **K7A25019** Applicazione suola in ghisa - Sole en fonte - Built-in cast iron bottom - Sohle aus Gusseisen - Opción base en fierro fundido - Дополнение подложка из чугуна для плиты