

K4GCUP15FF

GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + OPEN CABINET - 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 obtained through **double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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 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.

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: 1200 mm
Depth: 900 mm
Height: 850 mm
Weight: 178 kg
Volume: 1.43 m³
Gas power: 56.50 kW

