

K4GCUS05TT TOP GAS RANGE 2 BURNERS - SOLUTION 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 **single-crown stabilized-flame water-tight burners (8 kW each)**. 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 cast iron covered by protective material and burners characterized by stainless steel body and burner caps made of nickel-brass.

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

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.

Accessories available on demand.







TECHNICAL SPECIFICATIONS

Width: 400 mm Depth: 900 mm Height: 250 mm Weight: 40 kg Volume: 0.26 m³ Gas power: 16.00 kW





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