

K4MCU15FFP

GAS RANGE 6 BURNERS + ELECTRIC 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 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.

Electric static oven 2/1 GN and open cabinet. 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.

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: 157 kg

Volume: 1.43 m³

Electrical power: 5.40 kW

Gas power: 59.80 kW



K4MCU15FFP

CUCINA 6 FUOCHI GAS + FORNO ELETTRICO 2/1 GN / FOURNEAU À GAZ 6 BRÛLEURS + FOUR ÉLECTRIQUE 2/1 GN / GAS RANGE 6 BURNERS + ELECTRIC OVEN 2/1 GN / GASHERD 6 KOCHSTELLEN + ELEKTROBACKOFEN 2/1 GN / COCINA A GAS 6 QUEMADORES + HORNO ELÉCTRICO 2/1 GN / ГАЗОВАЯ ПЛИТА С 6 КОНФОРКАМИ И ЭЛЕКТРИЧЕСКОЙ ДУХОВКОЙ 2/1 GN

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

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	1200 x 900 x 850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	59,8
Tipo / Type / Type / Typ / Тип (A)		A1
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	3,470
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	6,328
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	119,6
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]	2 x 8,5
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка	[kW] [кВт]	4 x 10,7
Forno / Four / Oven / Ofen / Horno / Духовка 2/1 GN	[Kw] [кВт]	1 x 5,4
Elett./Electr./ Электр (E)	[Kw] [кВт]	5,4
(F)	[Volts][Вольт]	400/3N
Cavo (non fornito in dotazione) / Cable (non fourni) / Cable (not supplied) / Kabel (nicht mitgeliefert) / Cable no incluido / Кабель	H07 RN-F [мм2]	5 X 1,5
Voltaggi diversi e versioni navali disponibili su richiesta / Différentes tensions et versions maritimes disponibles sur demande / Different voltages and marine versions available on request / Verschiedene Spannungen und Schiffsausführungen auf Anfrage erhältlich / Diferentes voltajes y versiones navales son disponibles bajo petición.		

B	K4MCU10FFP	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">8,5 kW</td> <td style="text-align: center;">10,7 kW</td> </tr> <tr> <td style="text-align: center;">10,7 kW</td> <td style="text-align: center;">10,7 kW</td> </tr> <tr> <td colspan="2" style="text-align: center;">5,4 kW</td> </tr> </table>	8,5 kW	10,7 kW	10,7 kW	10,7 kW	5,4 kW				
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10,7 kW	10,7 kW	10,7 kW									
5,4 kW											

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 hierro fundido - Дополнение подложка из чугуна для плиты

1 x **K7PORTA** Porta / Porte / Door / Tür / Puerta / Дверца