

# K4MCU15FFS

GAS RANGE 6 BURNERS + ELECTRIC OVEN 2/1 GN + OPEN CABINET - 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 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:** 142 kg

**Volume:** 1.43 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 57.60 kW

