

K4MCUS15FF

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 obtained through **single-crown stabilized-flame water-tight burners of 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.

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.

Possibility to select different types of heating: from below only, from above only or both from below and above through a selector. 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: 165 kg

Volume: 1.43 m³

Electrical power: 5.40 kW

Gas power: 48.00 kW

