

K6MCU10FF

GAS RANGE 4 BURNERS + ELECTRIC OVEN 1/1 GN



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. Athermic thermoset plastic knobs.

Heating obtained through **single-crown stabilized flame burners** with different power ratings.

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 steel 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 1/1 GN. 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.

Heating obtained by special **stainless steel heating elements** resistant to high temperatures that are placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature between **120°C and 300°C**. Safety thermostat with manual reset against overheating.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 600 mm

Depth: 600 mm

Height: 850 mm

Weight: 61 kg

Volume: 0.53 m³

Electrical power: 3.00 kW

Gas power: 20.00 kW

