

# K6MCU15FF

GAS RANGE 6 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** and open cabinet. 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, 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:** 900 mm  
**Depth:** 600 mm  
**Height:** 850 mm  
**Weight:** 82 kg  
**Volume:** 0.73 m<sup>3</sup>  
**Gas power:** 30.00 kW

