

K7GCTP10FF

GAS RANGE 2 BURNERS + GAS SOLID TOP + GAS OVEN 2/1 GN



PRODUCT DESCRIPTION

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

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert. Central stainless steel round burner, suitable for working at high temperatures. Maximum temperature of about 500°C in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (6,2 kw and 8,5 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 flame of the pilot burner.

Surface grids and burners made of alkali, acid and fire resistant matt RAAF enamelled cast iron.

Surface grids placed on moulded surfaces with rounded edges for easy cleaning and avoiding liquid overflowing.

Stainless steel moulded trays with rounded edges, placed under the burners for easy cleaning.

Gas oven 2/1 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.

Quick temperature rise and heat retention obtained through a stabilized flame burner with high performance integrated diffuser, suitable to work at high temperatures.

The oven burner is equipped with a thermostatic gas valve which allows to adjust the temperature up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

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.



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TECHNICAL SPECIFICATIONS

Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 130 kg Volume: 0.80 m³ Gas power: 28.20 kW





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