

K7GCTP10VV

GAS RANGE 2 BURNERS + GAS SOLID TOP + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. 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 **mat 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.

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: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 80 kg
Volume: 0.80 m³
Gas power: 20.70 kW

