

K7GCUS15FMPI

GAS RANGE 6 BURNERS ON MAXI GAS OVEN 105 x 53 cm WITH PILOT FLAME - SOLUTION LINE



PRODUCT DESCRIPTION

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

Heating by means of **cast-iron, sealed, stabilised flame and superimposed double crown burners with different power ratings (max. 6.5 kW and 8.2 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 made of alkali, acid and fire resistant matt RAAF enamelled cast iron.

Surface grids placed on moulded surfaces with rounded edges and burners hermetically sealed at the top for easy cleaning.

MAXI gas oven (105 x 53 cm), suitable for holding 3 baking pans 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.

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

Ignition by electric spark working at 230V 1 phase + neutral.

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**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm
Depth: 700 mm
Height: 850 mm
Weight: 124 kg
Volume: 1.15 m³
Gas power: 52.10 kW

