

# K7GTP10FF

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.

**Gas oven 2/1 GN.** Oven stainless steel removable grill. Oven floor 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.

**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:** 169 kg  
**Volume:** 0.80 m<sup>3</sup>  
**Electrical power:** 19.05 kW

