

K6MCU15FF

GAS RANGE 6 BURNERS + ELECTRIC OVEN 1/1 GN



PRODUCT DESCRIPTION

Stainless steel frame. 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 cabinet with door.

Oven removable grill consists of round stainless steel bars.

Oven floor made of made of a thick steel sheet strengthened by a series of ribs.

Heating obtained by special heating elements of steel resistant to high temperatures that are placed under the bottom and in the top of the cooking chamber.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Equipped with a thermostat that adjusts the temperature between **120 ° C and 300 ° C**.

Safety thermostat with manual reset against overheating.

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 m³
Gas power: 30.00 kW

