

K6GCU10FF

GAS RANGE 4 BURNERS + GAS OVEN 1/1 GN



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. 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.

Gas oven 1/1 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.

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: 600 mm
Depth: 600 mm
Height: 850 mm
Weight: 60 kg
Volume: 0.53 m³
Gas power: 25.40 kW

