

# K7GCUP10FF

GAS RANGE 4 BURNERS + GAS OVEN 2/1 GN - PERFORMANCE LINE



## PRODUCT DESCRIPTION

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

**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.

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:** 123 kg  
**Volume:** 0.80 m<sup>3</sup>  
**Gas power:** 36.90 kW

