

K4GCU15FMP

GAS RANGE 6 BURNERS + MAXI GAS OVEN 105 x 53 cm - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. 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. 8.5 kW and 10.7 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 burner flame.

Surface grids made of alkali-, acid- and fire-resistant RAAF matt enamelled cast iron.

Surface grids placed on moulded surfaces with rounded edges and water-tight burners for easy cleaning.

Worktop drain through overflow **available on request** to speed up cleaning operations.

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 **high performance stabilized flame burner with 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.

Moulded AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm
Depth: 900 mm
Height: 850 mm
Weight: 187 kg
Volume: 1.43 m³
Gas power: 72.80 kW

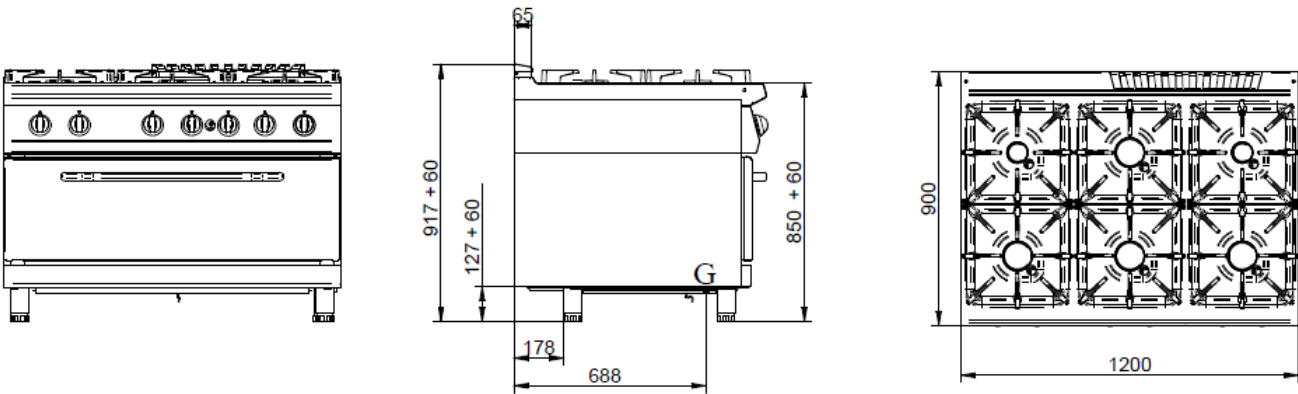


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CUCINA GAS 6 FUOCHI + FORNO GAS 105 x 53 cm / FOURNEAU À GAZ 6 BRÛLEURS + FOUR À GAZ 105 x 53 cm / GAS RANGE 6 BURNERS + GAS OVEN 105 x 53 cm / GASHERD 6 KOCHSTELLEN + GASBACKOFEN 105 x 53 cm / COCINA A GAS 6 QUEMADORES + HORNO A GAS 105 x 53 cm / ГАЗОВАЯ ПЛИТА С 6 КОНФОРКАМИ + ГАЗОВАЯ ДУХОВКА 105 x 53 cm

DATI TECNICI / CARACTERISTIQUES TECHNIQUES / TECHNICAL SPECIFICATIONS / TECHNISCHE DATEN / CARACTERISTICAS TECNICAS / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	1200 x 900 x 850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	73,3
Tipo / Type / Type / Typ / Тип (A)		A1
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	4,535
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	7,757
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	146,6
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка	[kW] [кВт]	4 x 10,7
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка	[kW] [кВт]	2 x 8,5
Forno / Four / Oven / Ofen / Horno / Духовка 105 x 53 cm	[Kw] [кВт]	1 x 13,5

			
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		8,5 kW	10,7 kW
		10,7 kW	10,7 kW
		13,5 kW	

G = Gas / Gaz / Gas / Gas / Gas / газ

Optional

n.1x **K7A25025** Applicazione suola in ghisa - Sole en fonte - Built-in cast iron bottom - Sohle aus Gusseisen - Opción base en hierro fundido -Дополнение подложка из чугуна для плиты