

# K4GCUS15FF

GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + OPEN CABINET - SOLUTION 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 obtained through **single-crown stabilized-flame water-tight burners (8 kW each)**. 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 cast iron** 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 2/1 GN and open cabinet.** 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. 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.

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:** 153 kg  
**Volume:** 1.43 m<sup>3</sup>  
**Gas power:** 56.50 kW

