

K7GCTP10FF

GAS RANGE 2 BURNERS + GAS SOLID TOP + GAS OVEN 2/1 GN



PRODUCT DESCRIPTION

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

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert. Central stainless steel round burner, suitable for working at high temperatures. **Maximum temperature of about 500°C** in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

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 matt 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 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 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.

Алматы (7273)495-231

Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владимвосток (423)249-28-31 Владимар (4822)49-43-18 Волгоград (844)278-03-48 Волгоград (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89 Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 Казань (843)206-01-48 Калининград (4012)72-03-81 Калуга (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Краснодар (861)203-40-90 Краснодар (861)203-40-90 Краснодар (851)204-63-61 Курсак (322)250-90-47 Липецк (4742)52-20-81

Россия +7(495)268-04-70

Магнитогорск (3519)55-03-13 Москва (495)268-04-70 Мурманск (8152)59-64-93 Набережные Челны (8552)20-53-41 Нижний Новгород (831)429-08-12 Ноябрьск (3496)41-32-12 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73 Омск (3812)21-46-40 Орел (4862)44-53-42 Оренбург (3532)37-68-04 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37 Пермь (342)205-81-47 Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Сераестополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (822)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

Киргизия +996(312)96-26-47

Тольятти (8482)63-91-07 Томск (3822)88-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93

Казахстан +7(7172)727-132

https://ata.nt-rt.ru/ || aat@nt-rt.ru





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 130 kg Volume: 0.80 m³ Gas power: 28.20 kW





K7GCTP10VV

GAS RANGE 2 BURNERS + GAS SOLID TOP + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert. Central stainless steel round burner, suitable for working at high temperatures. Maximum temperature of about 500°C in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

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 matt 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.

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**.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 80 kg Volume: 0.80 m³ Gas power: 20.70 kW





K7GCUP05VV

GAS RANGE 2 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 44 kg Volume: 0.45 m³ Gas power: 14.70 kW





K7GCUP05VVP

GAS RANGE 2 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 44 kg Volume: 0.45 m³ Gas power: 17.00 kW





C2GCU05VV GAS RANGE 2 BURNERS + OPEN CABINET - SOLUTION LINE



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.

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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 27 kg Volume: 0.45 m³ Gas power: 10.00 kW





C2GCU10FF GAS RANGE 4 BURNERS + GAS OVEN 1/1 GN - SOLUTION LINE



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 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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 75 kg Volume: 0.80 m³ Electrical power: 0.10 kW Gas power: 26.30 kW





K7GCUP10FFP

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 (**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 matt 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 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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 123 kg Volume: 0.80 m³ Gas power: 41.50 kW





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 matt 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 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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 123 kg Volume: 0.80 m³ Gas power: 36.90 kW





K7GCTP15FF

GAS RANGE 4 BURNERS + GAS SOLID TOP + GAS OVEN 2/1 GN



PRODUCT DESCRIPTION

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

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert. Central stainless steel round burner, suitable for working at high temperatures. Maximum temperature of about 500°C in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

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 matt 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 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 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.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 170 kg Volume: 1.15 m³ Gas power: 42.90 kW





K7GCTP15VV

GAS RANGE 4 BURNERS + GAS SOLID TOP + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert. Central stainless steel round burner, suitable for working at high temperatures. Maximum temperature of about 500°C in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

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 matt 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.

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**.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 115 kg Volume: 1.15 m³ Gas power: 35.40 kW





K7GCUP10VVP

GAS RANGE 4 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 69 kg Volume: 0.80 m³ Gas power: 34.00 kW





K7GCUP10VV GAS RANGE 4 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 69 kg Volume: 0.80 m³ Gas power: 29.40 kW





C2GCU10VV

GAS RANGE 4 BURNERS + OPEN CABINET - SOLUTION LINE



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.

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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 44 kg Volume: 0.80 m³ Gas power: 20.00 kW





C2GCU15FF

GAS RANGE 6 BURNERS + GAS OVEN 1/1 GN + CABINET - SOLUTION LINE



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 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 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.





Width: 1200 mm Depth: 1200 mm Height: 850 mm Weight: 109 kg Volume: 1.15 m³ Electrical power: 0.10 kW Gas power: 36.80 kW





K7GCUP15FFM

GAS RANGE 6 BURNERS + GAS OVEN 105 x 53 cm - 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 matt 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.

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 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.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 184 kg Volume: 1.15 m³ Gas power: 57.60 kW





K7GCUP15FFMP

GAS RANGE 6 BURNERS + GAS OVEN 105 x 53 cm - 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 (**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 matt 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.

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 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.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 184 kg Volume: 1.15 m³ Gas power: 64.50 kW





C2GCU15FFM

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



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.

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 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.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 121 kg Volume: 1.15 m³ Gas power: 38.00 kW





K7GCUP15FFP

GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + CABINET - 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 (**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 matt 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 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 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.







Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 162 kg Volume: 1.15 m³ Gas power: 58.50 kW





K7GCUP15FF

GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + CABINET - 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 matt 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 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 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.





Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 162 kg Volume: 1.15 m³ Gas power: 51.60 kW





K7GCUP15VV GAS RANGE 6 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 100 kg Volume: 1.15 m³ Gas power: 44.10 kW





K7GCUP15VVP GAS RANGE 6 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 100 kg Volume: 1.15 m³ Gas power: 51.00 kW





C2GCU15VV GAS RANGE 6 BURNERS + OPEN CABINET - SOLUTION LINE



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.

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.





Width: 1200 mm Depth: 700 mm Height: 850 mm Weight: 59 kg Volume: 1.15 m³ Gas power: 30.00 kW





K7GCUP05TTP TOP GAS RANGE 2 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 400 mm Depth: 700 mm Height: 250 mm Weight: 30 kg Volume: 0.21 m³ Gas power: 17.00 kW





K7GCUP05TT TOP GAS RANGE 2 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 400 mm Depth: 700 mm Height: 250 mm Weight: 30 kg Volume: 0.21 m³ Gas power: 14.70 kW





C2GCU05TT TOP GAS RANGE 2 BURNERS - SOLUTION LINE



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.

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.





Width: 400 mm Depth: 700 mm Height: 255 mm Weight: 14 kg Volume: 0.21 m³ Gas power: 10.00 kW





K7GCUP10TTP TOP GAS RANGE 4 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 800 mm Depth: 700 mm Height: 250 mm Weight: 52 kg Volume: 0.38 m³ Gas power: 34.00 kW





K7GCUP10TT TOP GAS RANGE 4 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 800 mm Depth: 700 mm Height: 250 mm Weight: 52 kg Volume: 0.38 m³ Gas power: 29.40 kW





C2GCU10TT TOP GAS RANGE 4 BURNERS - SOLUTION LINE



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.

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.





Width: 800 mm Depth: 700 mm Height: 255 mm Weight: 26 kg Volume: 0.38 m³ Gas power: 20.00 kW





K7GCUP15TT TOP GAS RANGE 6 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. 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 matt 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.

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.





Width: 1200 mm Depth: 700 mm Height: 250 mm Weight: 65 kg Volume: 0.54 m³ Gas power: 44.10 kW





K7GCUP15TTP TOP GAS RANGE 6 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through watertight, superposed crown stabilized flame burners with different power ratings (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 matt 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.

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.





Width: 1200 mm Depth: 700 mm Height: 250 mm Weight: 65 kg Volume: 0.54 m³ Gas power: 51.00 kW





C2GCU15TT TOP GAS RANGE 6 BURNERS - SOLUTION LINE



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.

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.





Width: 1200 mm Depth: 700 mm Height: 255 mm Weight: 39 kg Volume: 0.54 m³ Gas power: 30.00 kW



Алматы (7273)495-231 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгорец (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Волгоград (844)278-03-48 Волгоград (8412)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89 Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 Казань (843)206-01-48 Калига (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курсан (3522)50-90-47 Липецк (4742)52-20-81

Россия +7(495)268-04-70

Магнитогорск (3519)55-03-13 Москва (495)268-04-70 Мурманск (8152)59-64-93 Набережные Челны (8552)20-53-41 Нижний Новгород (831)429-08-12 Ноябрьск (343)20-46-81 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73 Орся (3812)21-46-40 Орея (4862)44-53-42 Орея (4862)44-53-42 Орея (4862)44-53-42 Орея (4862)44-53-42 Орея (4862)44-53-42 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37 Пермь (342)205-81-47 Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

Киргизия +996(312)96-26-47

Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Челбиксары (8352)28-53-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Яроспавль (4852)69-52-93

<mark>К</mark>азахстан +7(7172)727-132

https://ata.nt-rt.ru/ || aat@nt-rt.ru