

K4GCUP05VV

GAS RANGE 2 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.

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 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владикавказ (8672)28-90-48 Волгоград (844)278-03-48 Волгоград (8472)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 Капута (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Когтрома (4942)77-07-48 Краснодар (861)203-40-90 Краснодар (861)203-40-90 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81

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 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 Пермы (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 Суртут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

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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-Уда (3012)59-97-51 Уфа (447)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)20-20-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Яроспавль (4852)69-52-93



Width: 400 mm Depth: 900 mm Height: 850 mm Weight: 53 kg Volume: 0.56 m³ Gas power: 16.00 kW





K4GCUS05VV

GAS RANGE 2 BURNERS + OPEN CABINET - SOLUTON LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

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.

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.





Width: 400 mm Depth: 900 mm Height: 850 mm Weight: 46 kg Volume: 0.56 m³ Gas power: 16.00 kW





K4GCUP10FF

GAS RANGE 4 BURNERS + GAS OVEN 2/1 GN - 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 obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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

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.



Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 139 kg Volume: 0.99 m³ Gas power: 40.50 kW





K4GCUS10FF

GAS RANGE 4 BURNERS + GAS OVEN 2/1 GN - 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. Oven stainless steel removable grill. Oven floor made of made of a thick steel sheet strengthened by a series of

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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 115 kg Volume: 0.99 m³ Gas power: 40.50 kW





K4GCUP10VV

GAS RANGE 4 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 99 kg Volume: 0.99 m³ Gas power: 32.00 kW





K4GCUS10VV

GAS RANGE 4 BURNERS + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

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.

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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 85 kg Volume: 0.99 m³ Gas power: 32.00 kW





K4GCUP15FF

GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + OPEN CABINET - PERFORMANCE



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 double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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. 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.





Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 178 kg Volume: 1.43 m³ Gas power: 56.50 kW





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.



Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 153 kg Volume: 1.43 m³ Gas power: 56.50 kW





K4GCUP15FFM

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 obtained through **double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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 thermoscouple 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.





Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 194 kg **Volume:** 1.43 m³ Gas power: 61.00 kW





K4GCUS15FFM

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

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. 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.





Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 166 kg Volume: 1.43 m³ Gas power: 56.50 kW





K4GCUP15VV

GAS RANGE 6 BURNERS + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.





Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 130 kg Volume: 1.43 m³ Gas power: 48.00 kW





K4GCUS15VV

GAS RANGE 6 BURNERS + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

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.

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.





Width: 1200 mm Depth: 900 mm Height: 850 mm Weight: 108 kg Volume: 1.43 m³ Gas power: 48.00 kW





K4GCUP05TT

TOP GAS RANGE 2 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.





Width: 400 mm Depth: 900 mm Height: 250 mm Weight: 46 kg **Volume:** 0.26 m³ Gas power: 16.00 kW





K4GCUS05TT

TOP GAS RANGE 2 BURNERS - 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.

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.





Width: 400 mm Depth: 900 mm Height: 250 mm Weight: 40 kg **Volume:** 0.26 m³ Gas power: 16.00 kW





K4GCUP10TT

TOP GAS RANGE 4 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.



Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 63 kg Volume: 0.47 m³ Gas power: 32.00 kW





K4GCUS10TT

TOP GAS RANGE 4 BURNERS - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

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.

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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 63 kg **Volume:** 0.47 m³ Gas power: 32.00 kW





K4GCUP15TT

TOP GAS RANGE 6 BURNERS - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through double-crown stabilized-flame water-tight burners with different power ratings (6 kW and 10 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 and burners 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.

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.





Width: 1200 mm Depth: 900 mm Height: 250 mm Weight: 89 kg Volume: 0.67 m³ Gas power: 48.00 kW





K4GCUS15TT

TOP GAS RANGE 6 BURNERS - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

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.

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.





Width: 1200 mm Depth: 900 mm Height: 250 mm Weight: 77 kg **Volume:** 0.67 m³ Gas power: 48.00 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 Белгород (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 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89

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Иваново (4932)77-34-06

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