

# C2MCU10FF

GAS RANGE 4 BURNERS + ELECTRIC 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.

**Electric static 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.

Heating obtained by special **stainless steel heating elements** resistant to high temperatures that are placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the **temperature between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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**.

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Краснодар (861)203-40-90  
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Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
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Самара (846)206-03-16  
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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  
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Уфа (347)229-48-12  
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Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93



## TECHNICAL SPECIFICATIONS

**Width:** 800 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 83 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 3.00 kW

**Gas power:** 20.00 kW



# K7MCUP10FF

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



## PRODUCT DESCRIPTION

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

Riscaldamento ottenuto tramite **bruciatori stagni a fiamma stabilizzata a corona sovrapposta** con differenti potenze (**6,2 kw e 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.

**Electric static 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.





## TECHNICAL SPECIFICATIONS

**Width:** 800 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 136 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 29.40 kW





# K7MCUP10FFP

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



## PRODUCT DESCRIPTION

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

Riscaldamento ottenuto tramite **bruciatori stagni a fiamma stabilizzata a corona sovrapposta** con differenti potenze (**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.

**Electric static 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 800 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 136 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 34.00 kW





## K7MCUP10FV

GAS RANGE 4 BURNERS + ELECTRIC VENTILATED OVEN 1/1 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.

**Electric ventilated 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating.

Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 125 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 29.40 kW





## K7MCUP10FVP

GAS RANGE 4 BURNERS + ELECTRIC VENTILATED OVEN 1/1 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.

**Electric ventilated 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating.

Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 125 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 34.00 kW





## C2MCU10FV

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



### PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. Athermic thermostet 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.

**Electric ventilated 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating.

Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 97 kg

**Volume:** 0.80 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 20.00 kW





## C2MCU15FF

GAS RANGE 6 BURNERS + ELECTRIC 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.

**Electric static 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.

Heating obtained by special **stainless steel heating elements** resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the **temperature between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 116 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 3.00 kW

**Gas power:** 30.00 kW





## K7MCUP15FF

GAS RANGE 6 BURNERS + ELECTRIC 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.

**Electric static 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 170 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 44.10 kW





# K7MCUP15FFP

GAS RANGE 6 BURNERS + ELECTRIC 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.

**Electric static 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. Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 170 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 51.00 kW





## K7MCU15FF

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



### PRODUCT DESCRIPTION

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

Heating obtained through **single or double-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 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.

**Electric static 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

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

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 170 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 5.40 kW

**Gas power:** 27.30 kW





## K7MCUP15FV

GAS RANGE 6 BURNERS + ELECTRIC VENTILATED OVEN 1/1 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.

**Electric ventilated 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating. Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 162 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 44.10 kW





## K7MCUP15FVP

GAS RANGE 6 BURNERS + ELECTRIC VENTILATED OVEN 1/1 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. **Electric ventilated 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. Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor. Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating. Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating. 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:** 1200 mm

**Depth:** 700 mm

**Height:** 850 mm

**Weight:** 162 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 51.00 kW





## C2MCU15FV

GAS RANGE 6 BURNERS + ELECTRIC VENTILATED 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.

**Electric ventilated 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.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber. Air movement guaranteed by a stainless steel fan driven by a powerful electric motor.

Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating.

Equipped with a thermostat that adjusts the temperature **between 90°C and 300°C**. Safety thermostat with manual reset against overheating.

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:** 1200 mm

**Depth:** 700 mm

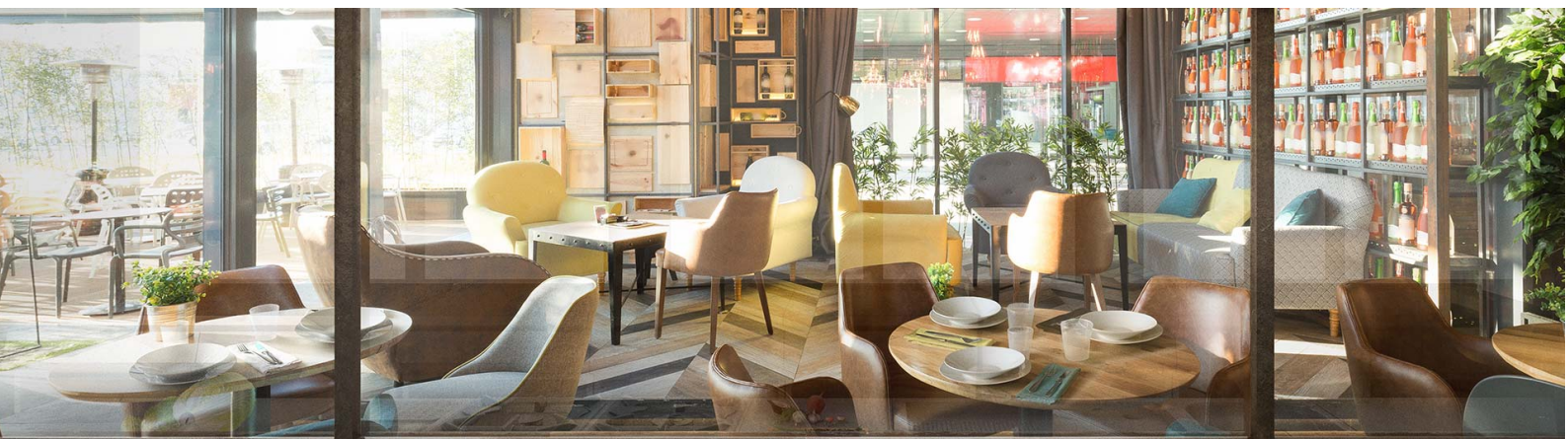
**Height:** 850 mm

**Weight:** 136 kg

**Volume:** 1.15 m<sup>3</sup>

**Electrical power:** 3.65 kW

**Gas power:** 30.00 kW



Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
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Киров (8332)68-02-04  
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