

K4MCUP10FF

GAS RANGE 4 BURNERS + ELECTRIC 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.

Electric static oven 2/1 GN. Stainless steel AISI 430 oven cooking chamber and thick stainless steel oven floor. Stainless steel removable oven grill.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Heating obtained through **heating elements placed under the bottom and on the top of the cooking chamber**. Equipped with a thermostat that adjusts the temperature between 90°C and 300°C.

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
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Якутск (4112)23-90-97
Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 150 kg

Volume: 0.99 m³

Electrical power: 5.40 kW

Gas power: 32.00 kW



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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 of 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.

Electric static oven 2/1 GN. Stainless steel AISI 430 oven cooking chamber and thick stainless steel oven floor. Stainless steel removable oven grill.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Heating obtained through **heating elements placed under the bottom and on the top of the cooking chamber**. Equipped with a thermostat that adjusts the temperature between 90°C and 300°C.

Possibility to select different types of heating: from below only, from above only or both from below and above through a selector. 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**.

Structure en acier inoxydable. Poignées en plastique thermodurcissable athermique avec bords sérigraphiés utiles.

Chauffage obtenu par des brûleurs étanches à flamme stabilisée à une seule couronne de 8 kW chacun. Chaque brûleur est équipé d'un robinet de gaz de sécurité, qui permet de régler la puissance du maximum au minimum. Sécurité assurée par un thermocouple



maintenu actif par la flamme du brûleur.

Grilles de surface en fonte couvertes d'un matériau de protection et brûleurs caractérisés par un corps en acier inoxydable et des capuchons de brûleur en laiton-nickel.

Grilles de surface placées sur des surfaces moulées à bords arrondis et brûleurs étanches pour un nettoyage facile.

Four électrique statique 2/1 GN et baie ouverte. Chambre de cuisson du four en acier inoxydable AISI 430 et sol du four en acier inoxydable de forte épaisseur. Grille du four amovible en acier inoxydable.

Isolation de la chambre de cuisson et de la porte du four assurée par une couche de fibre céramique résistant aux hautes températures.

Chauffage obtenu par des éléments chauffants placés sous le fond et sur le dessus de la chambre de cuisson. Equipé d'un thermostat qui règle la température entre 90°C et 300°C.

Possibilité de sélectionner différents types de chauffage : par le bas uniquement, par le haut uniquement ou à la fois par le bas et par le haut au moyen d'un sélecteur.

Finition du plan de travail découpée au laser pour une adaptation "tête à tête" et une fixation de liaison.

Testé au gaz naturel ou au GPL, selon les exigences de l'utilisateur.

Pieds en acier inoxydable réglables en hauteur.

Accessoires disponibles sur demande.

900 SERIES | MIXED RANGES | K4M CUSTOIT



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 125 kg

Volume: 0.99 m³

Electrical power: 5.40 kW

Gas power: 32.00 kW



K4MCUP15FF

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

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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.

Electric static oven 2/1 GN and open cabinet. Stainless steel AISI 430 oven cooking chamber and thick stainless steel oven floor. Stainless steel removable oven grill.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Heating obtained through **heating elements placed under the bottom and on the top of the cooking chamber**. Equipped with a thermostat that adjusts the temperature between 90°C and 300°C.

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

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

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm

Depth: 900 mm

Height: 850 mm

Weight: 190 kg

Volume: 1.43 m³

Electrical power: 5.40 kW

Gas power: 48.00 kW



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



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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm

Depth: 900 mm

Height: 850 mm

Weight: 165 kg

Volume: 1.43 m³

Electrical power: 5.40 kW

Gas power: 48.00 kW



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