

C2ECU10FF

ELECTRIC RANGE 4 PLATES + ELECTRIC OVEN 1/1 GN - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and AISI 304 elliptical cross-section designed handle.

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

Electric static oven 1/1 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

Алматы (7273)495-231
Ангарск (3955)60-70-56
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Якутск (4112)23-90-97
Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 79 kg

Volume: 0.80 m³

Electrical power: 13.40 kW



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ELECTRIC RANGE 6 PLATES + ELECTRIC OVEN 1/1 GN - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and AISI 304 elliptical cross-section designed handle.

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

Electric static oven 1/1 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. 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 700 mm
Depth: 1200 mm
Height: 850 mm
Weight: 100 kg
Volume: 1.15 m³
Electrical power: 18.60 kW



K7ECU15FF

ELECTRIC RANGE 6 PLATES + ELECTRIC OVEN 2/1 GN + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and AISI 304 elliptical cross-section designed handle.

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts.

Stainless steel AISI 304 front panel.

Electric static oven 2/1 GN suitable for 2/1 GN trays **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. 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm
Depth: 700 mm
Height: 850 mm
Weight: 135 kg
Volume: 1.15 m³
Gas power: 21.00 kW



K7ECU15FV

ELECTRIC RANGE 6 PLATES + ELECTRIC VENTILATED OVEN 1/1 GN + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned moulded oven door and AISI 304 elliptical cross-section designed handle.

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

Electric ventilated oven 1/1 GN and open cabinet. Oven floor made of made of a thick steel sheet strengthened by a series of ribs. Oven stainless steel removable grill.

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

Heating obtained through 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. Equipped with a thermostat that adjusts the temperature between 90°C and 300°C. Safety thermostat with manual reset against overheating. Possibility to select different types of heating both static and ventilated, both heating from below and grill type, or complete heating. 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: 133 kg

Volume: 1.15 m³

Electrical power: 19.25 kW



K7ECU15VV

ELECTRIC RANGE 6 PLATES + OPEN CABINET



PRODUCT DESCRIPTION

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

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

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: 81 kg

Volume: 0.54 m³

Electrical power: 15.60 kW



K7ECU15TT

TOP ELECTRIC RANGE 6 PLATES



PRODUCT DESCRIPTION

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

Heating obtained through **cast iron round electric plates**. Heating elements fixed on the plate bottom, embedded in a layer of insulating material. Each hotplate is provided with a selector, which enables the variation of the heat output **from maximum to minimum in seven positions**. Safety ensured by a temperature limit-switch situated inside the hotplate.

AISI 304 moulded work surface presenting a reverse drawing for perfect lodging the electric plates, easy cleaning and avoiding liquid damaging electric parts. Stainless steel AISI 304 front panel.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm

Depth: 700 mm

Height: 250 mm

Weight: 68 kg

Volume: 0.54 m³

Electrical power: 15.60 kW



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