

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 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**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm
Depth: 700 mm
Height: 850 mm
Weight: 137 kg
Volume: 1.15 m³
Gas power: 51.60 kW

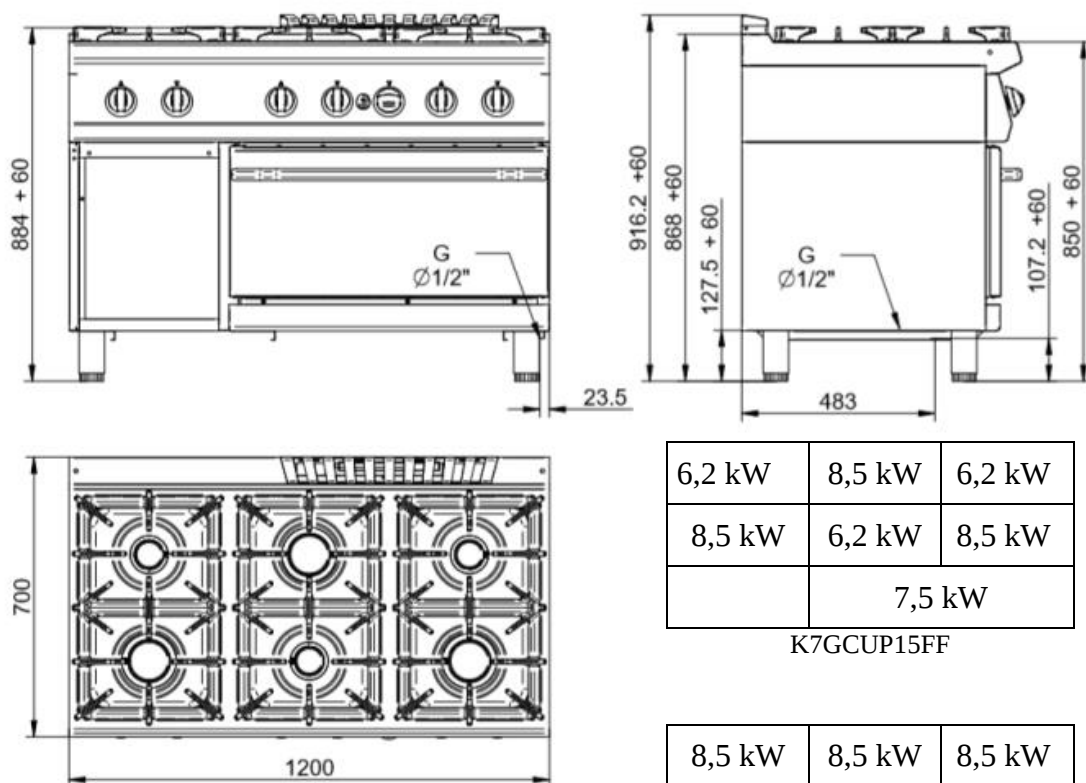


K7GCUP15FF

CUCINA GAS 6 FUOCHI + FORNO GAS 2/1 GN + VANO APERTO / FOURNEAU À GAZ 6 BRÛLEURS + FOUR À GAZ 2/1 GN + BAIE LIBRE OUVERTE / GAS RANGE 6 BURNERS + GAS OVEN 2/1 GN + OPEN CABINET / GASHERD 6 KOCHSTELLEN + GASBACKOFEN 2/1 GN + UNTERBAU OFFEN / COCINA A GAS 6 QUEMADORES + HORNO A GAS 2/1 GN + BASE ABIERTA / ГАЗОВАЯ ПЛИТА С 6 КОНФОРКАМИ + ГАЗОВАЯ ДУХОВКА 2/1 GN + ОТКРЫТЫЙ ШКАФ

DATI TECNICI / CARACTERISTIQUES TECHNIQUES / TECHNICAL SPECIFICATIONS / TECHNISCHE DATEN / CARACTERISTICAS TECNICAS / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	1200x700x850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	51,6
Tipo / Type / Type / Typ / Тип (A)		A1/B11
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	3,298
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	5,460
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	103,2
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка (C)	[kW] [кВт]	3 x 6,2
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка (D)	[kW] [кВт]	3 x 8,5
Forno / Four / Oven / Ofen / Horno / Духовка 2/1 GN (G)	[kW] [кВт]	1 x 7,5



6,2 kW	8,5 kW	6,2 kW
8,5 kW	6,2 kW	8,5 kW
7,5 kW		

K7GCUP15FF

8,5 kW	8,5 kW	8,5 kW
8,5 kW	8,5 kW	8,5 kW
7,5 kW		

K7GCUP15FFP

G = Gas / Gaz / Gas / Gas / Gas / газ

Standard

Bacinella fuochi inox - Bacs brûleurs inox - Stainless steel burner tray - Auffangbehälter aus Edelstahl - Bandejas quemadores en inox – Конфорки из нержавеющей стали

Optional

n.1 x **K7A25019** Applicazione suola in ghisa - Sole en fonte - Built-in cast iron bottom - Sohle aus Gusseisen - Opción base en fierro fundido - Дополнение подложка из чугуна для плиты

n. 1 x **K7PORTA** Porta - Porte - Door - Tür - Puerta – Дверца