

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: 102 kg

Volume: 0.80 m³

Electrical power: 3.65 kW

Gas power: 34.00 kW

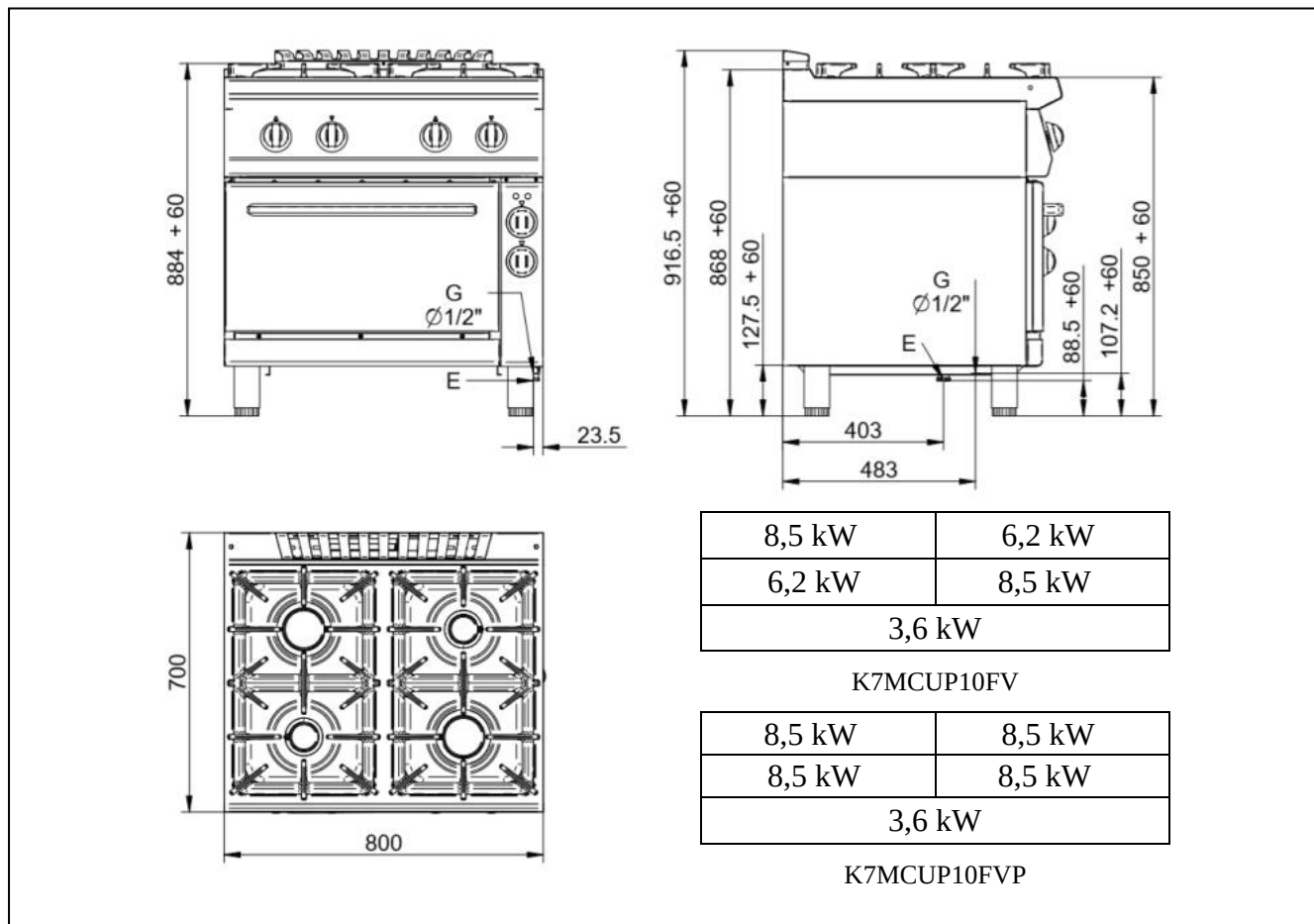


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CUCINA 4 FUOCHI GAS + FORNO ELETTRICO VENTILATO 1/1 GN / FOURNEAU À GAZ 4 BRÛLEURS + FOUR ÉLECTRIQUE VENTILÉ 1/1 GN / GAS RANGE 4 BURNERS + ELECTRIC VENTILATED OVEN 1/1 GN / GASHERD 4 KOCHSTELLEN + ELEKTROBACKOFEN MIT UMLUFT 1/1 GN / COCINA A GAS 4 QUEMADORES + HORNO ELÉCTRICO VENTILADO 1/1 GN / ГАЗОВАЯ ПЛИТА С 4 КОНФОРКАМИ + ЭЛЕКТРИЧЕСКАЯ ВЕНТИЛЬНАЯ ДУХОВКА1/1GN

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

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	800x700x850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	34
Тиро / Type / Type / Typ / Тип (A)		A1
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	2,145
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	3,598
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	68
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Bruciatore / Bruleur / Burner / Brenner/Quegador / Горелка (D)	[kW] [кВт]	4 x 8,5
Forno / Four / Oven / Ofen / Horno / Духовка 1/1 GN (G)	[kW] [кВт]	1 x 3,65
Potenza elettrica / Puissance électrique / Electric Power /Elektro-Leistung /электр. (E)	[Kw] - [кВт]	3,6
(F)	[V]	400/3N 230 N
(G)	[Hz] - [Гц]	50/60
Cavo (non fornito in dotazione) / Cable (non fourni) / Cable (not supplied) / Kabel (nicht mitgeliefert) / Cable / Кабель	H07 RN-F [мм2]	5 x 1,5 3 x 2,5



G = Gas / Gaz / Gas / Gas / Gas / газ

E= elettrico \ électrique \ electric\ Elektrisch \ eléctrico \ электрич

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 **K7A25029** 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