

# C2GCU15FF

GAS RANGE 6 BURNERS + GAS 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.

**Gas 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.

**Quick temperature rise** and heat retention obtained through a stabilized flame burner with high performance integrated diffuser, suitable to work at high temperatures.

Ignition by electric spark working at 230V 1 phase + neutral.

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:** 1200 mm  
**Height:** 850 mm  
**Weight:** 109 kg  
**Volume:** 1.15 m<sup>3</sup>  
**Electrical power:** 0.10 kW  
**Gas power:** 36.80 kW

