

K7GTP10FF

GAS SOLID TOP + GAS OVEN 2/1 GN



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. Athermic thermoset plastic knobs.

Thick cast iron cooking surface with rounded edges made in single casting. Lift-off central round insert.

Central stainless steel round burner, suitable for working at high temperatures.

Maximum temperature of about 500°C in the hottest central point, gently decreasing towards the edges thanks to different isothermal temperature zones.

Gas oven 2/1 GN. 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.

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: 169 kg
Volume: 0.80 m³
Electrical power: 19.05 kW

