

K7EVC10FV

ELECTRIC RANGE 4 PYROCERAM PLATES + ELECTRIC VENTILATED OVEN 1/1 GN



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.

6 mm-thick pyroceram work top. Heating obtained through **radiant round plates** placed under glass. Each radiant plate is provided with an energy regulator that adjust the working frequency to maximum power. Safety ensured by overheat control inside the radiant plates.

AISI 304 work surface with rounded corners for easy cleaning. Stainless steel AISI 304 front panel.

Electric ventilated oven 1/1 GN. 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: 800 mm Depth: 700 mm Height: 850 mm Weight: 102 kg Volume: 0.80 m³

Electrical power: 12.85 kW





