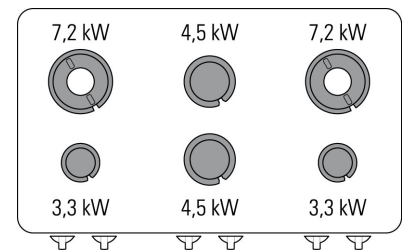


TECHNICAL SPECIFICATIONS

- * Made of stainless steel
- * Equipped with adjustable feet. It can be positioned by the wall or combined with other appliances as a central island.
- * Natural gas or LPG functioning; interchangeable nozzles are provided
- * Residue collection drawer positioned underneath the burners
- * Gas burners made of vitreous enamelled cast iron equipped with pilot flame and safety thermocouple
- * Pressed top with raised edges to prevent liquids from spilling over
- * It can be matched with other appliances by means of special joint elements
- * 7,2 kW burners featuring double crown
- * Vitreous enamelled cast iron panholders

TECHNICAL SHEET

Power	kW	37
Oven Power	kW	7
Open Burners Power	n°x kW	2x7,2+2x3,3+2x4,5
Top Power	kW	30
Trays capacity	n°x	4xGN2/1
Natural Gas Consumption	m³/h	3,91
Oven Chamber Dimensions (WxDxH)	cm	57,5x65x30
Oven dimension		GN2/1
Cabinet inner Dimensions (WxDxH)	cm	34,5x57x40
Runners	n°	4
Number of Burners	n°	6
Distance between shelves	cm	6
Oven Temperature Range	°C	150÷290
Pan Holders		Ghisa Smalto RAAF
Oven Version		Statico
Width	cm	105
Depth	cm	70
Height	cm	85
Packaging Width	cm	109,0
Packaging Depth	cm	80,0
Packaging Height	cm	114,0
Net Weight	kg	132,0000
Gross Weight	kg	153,0000
Volume	m³	0,9900

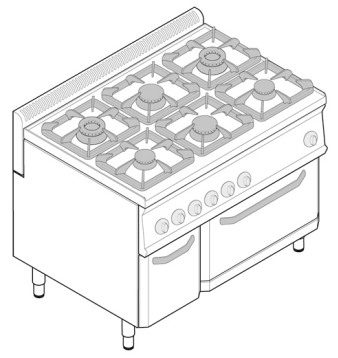


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6 BURNERS GAS RANGE WITH GN2/1 GAS OVEN



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