

E80CBG16XL

CUCINA 6 FUOCHI GAS SU MAXI FORNO A GAS

6 BURNERS GAS RANGE ON MAXI GAS OVEN

Caratteristiche

Features



Piano di lavoro in acciaio inox AISI 304 | Griglie del piano in ghisa vetrificata | Bacinelle raccogliogocce del piano estraibili in acciaio inox AISI 304 stampate ad angoli arrotondati | Bruciatori in ghisa vetrificata con spartifiamma in ottone a doppia corona a fiamma stabilizzata (6 x 10 kW) | Rubinetti valvolati con fiamma pilota per l'accensione del bruciatore | Forno a gas GN 3/1 riscaldato da bruciatore (9,2 kW) a fiamma stabilizzata | Regolazione della temperatura da 100° a 340°C mediante valvola di sicurezza a termocoppia | Accensione piezoelettrica del pilota | Guide reggigriglie a tre posizioni ed estraibili per la completa pulizia della camera | Pannello comandi facilmente estraibile per facilitare le operazioni di pulizia e manutenzione | Piedini in acciaio inox regolabili in altezza

Work top in AISI 304 stainless steel | Top grids are in vitrified cast iron | Removable drip-collecting trays in AISI 304 stainless steel with rounded corners | Burners in vitrified cast iron with burner cap in brass with double ring and stabilized flame (6 x 10 kW) | Valve tap with pilot flame for gas burner ignition | Gas oven GN 3/1 heated by burner (9,2 kW) with stabilized flame | Thermostatic temperature regulation from 100° to 340°C by means of safety valve and thermocouple | Piezoelectric pilot ignition | 3-position shelf runners which can be removed for thorough oven cleaning | Control panel which can be quickly removed for easy cleaning and maintenance | Adjustable AISI 304 stainless steel feet



MODELLO
MODEL



DIMENSIONI mm
DIMENSIONS mm



POTENZA GAS KW
GAS POWER KW



VOLUME m³



PESO Kg
WEIGHT Kg



ALLACCIAMENTO GAS
GAS CONNECTION

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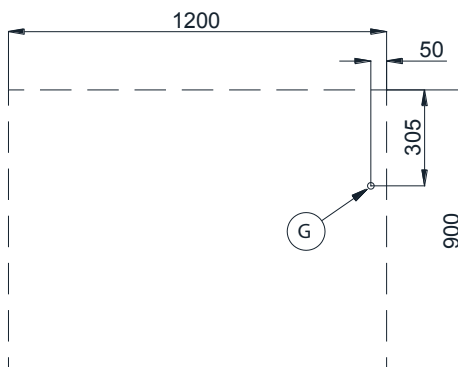
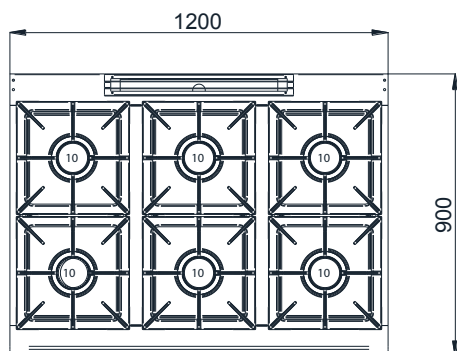
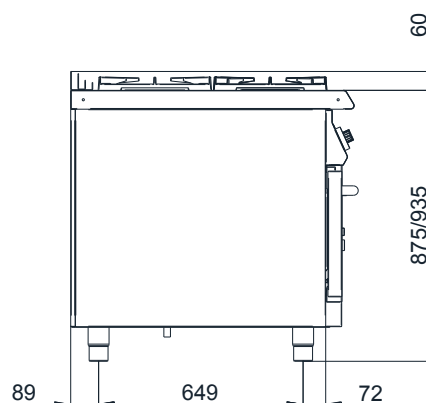
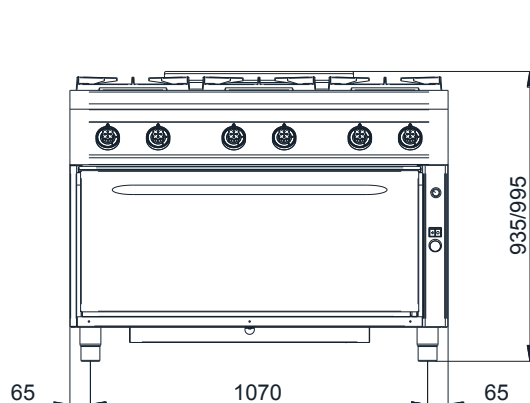
1200x900x900

69,2

1,8

230

Ø 1/2"



G = Gas Ø 1/2"