

**4 BURNER GAS RANGE W/ GAS OVEN**

**700'**



**COOKING SERIE**



The stainless steel body makes the device durable and enduring.

Easy to clean through its rounded upper surface.

All burners are produced with special molds and pressed top.

The monoblock worktop increases the durability and ensures an easy cleaning.

The oven temperature is controlled with an adjustable thermostatic gas valve from 50 to 300°C.

The capacity of the oven is 2 x GN 2/1.

In order to put pots pans etc on the stove burners, cast iron cooker burners are available.

Safety gas valves provide safe operation.

A thermocouple for flame control is available.

High efficiency and low gas emission burners have been used.

Has a piezoelectric ignition system.

The thickness of the upper part is 1,5 mm AISI stainless steel.

The body sheets are 1 mm Scotch Brite stainless steel.

Can be operated with LPG or natural gas.



G=GAS INLET

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| **MODEL** | **DESCRIPTION** | **DIMENSIONS** | **TOTAL POWER** | **GAS CONSUMPTION** | **WEIGHT** |
| GKF7020 | GAS RANGE | 800X730X850 | 42.4 kW |  4.484 max. / 2.356 min. |  3.344 max. /1.756 min. | 117 kg net |
| 820X800X1100 Package dimension | G20(m3/h) | G30 (kg/h) | 132 kg Gross weight |



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| **HEADQUARTER** | **FACTORY** |
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