

## Gas Ranges

- Fully moulded top, obtained from a large stainless steel plate;
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 kW);
- burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory

### Oven - General Features

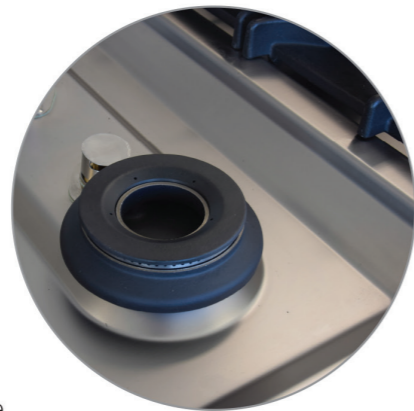
- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

### Gas Version

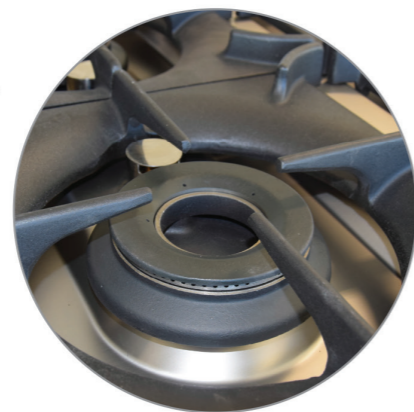
- Stabilised flame burner housed below the hearth;
- Pilot burner with piezo ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

### Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Fully moulded top, obtained from a large stainless steel plate



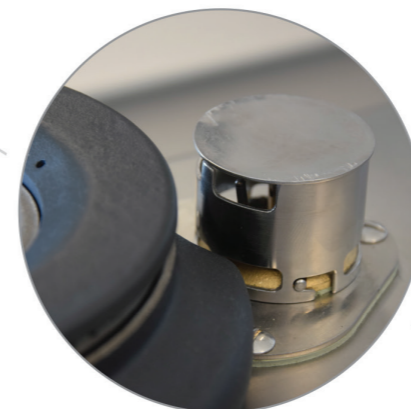
Long prongs enamelled cast iron grilles to easily move pots between one burner and another



High power cast iron burners (3.5- 5.7- 7 kW)



Protected pilot flame, with easily washable protection.



Moulded top complete with WATER-BATH SYSTEM.

