

## Gas Solid Tops

- Cast iron brushed griddle with removable central disc;
- high power (12 kW) central burner with piezo ignition;
- distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter;
- safety valve with thermocouple and supplied power progressive adjustment;

### 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



Extrathick top plate with removable middle ring.



Single high-efficiency middle burner providing different temperature zones on the hob with maximum heat in the centre and gradually decreasing temperatures when moving towards the edges.