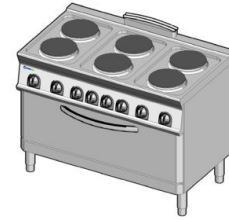


CUCINA ELETTRICA 6 PIASTRE TONDE CON FORNO ELETTRICO "FULLSIZE"

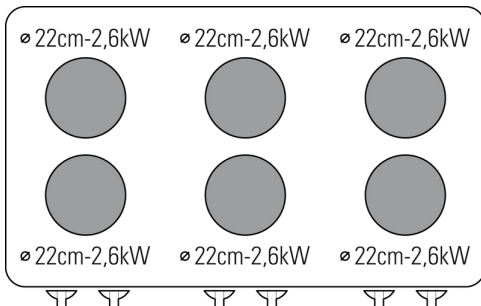
6 ROUND HOT PLATES ELECTRIC RANGE WITH "FULLSIZE" ELECTRIC OVEN



CARATTERISTICHE TECNICHE

- Costruito in acciaio inox
- Dotata di piedi regolabili, può essere disposta a parete o ad isola
- Comandi e componenti facilmente accessibili rimuovendo il cruscotto
- Guide portateglie smaltate e suola rimovibili
- Comandi di riscaldamento e controllo separati per ciascuna piastra
- Limitatore di temperatura interno alle piastre per evitare surriscaldamenti e ridurre il consumo energetico
- Forno elettrico con selettore delle resistenze
- Piastre elettriche di elevata potenza fissate ermeticamente al piano
- Selettori di potenza a 7 posizioni
- Lampade spia indicanti le piastre accese

Disposizioni potenze sul piano
Power levels distribution on the top



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.
- Easy to reach controls and units thanks to the removable front panel
- Bottom and enamelled runners for backing trays are removable
- Independent heating controls for each plate
- Plate-internal temperature limiter to prevent overheating and curb energy consumption
- Electric oven with heating element switch
- Powerful electric hot plates hermetically sealed to the top
- 7-position power switches
- Signal lamps showing which hot plates are on



Information shown is provided only as a guide. The company reserves the right to modify these data without notifying anytime.
La validità dei dati riportati è indicativa. L'azienda si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.



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CUCINA ELETTRICA 6 PIASTRE TONDE CON FORNO ELETTRICO "FULLSIZE"

6 ROUND HOT PLATES ELECTRIC RANGE WITH
"FULLSIZE" ELECTRIC OVEN



DATI TECNICI - TECHNICAL SHEET

| | U.M. | |
|--------------------------------------------|----------|-------------------|
| Total Power | kW | 21,9 |
| EL Power | kW | 21,9 |
| Frequency | Hz | 50-60 |
| Voltage | V | 400 3N ~ |
| Oven Power | kW | 6,3 |
| Top Power | kW | 15,6 |
| Cooking Zones Power | n°x kW | 6x2,6 |
| Trays capacity | n°x | 4x(883x603) |
| Oven Chamber Dimensions (WxDxH) | cm | 92,5x63x30 |
| Oven dimension | | Full size h=30 cm |
| Heating Plate Dimensions | cm | Ø 22 |
| Runners | n° | 4 |
| Number of Cooking zones | n° | 6 |
| Distance between shelves | cm | 6 |
| Oven Temperature Range | °C | 60÷270 |
| Supply cable Min. Cross Section | n° x mm² | 5 x 6 |
| Cable Type | | H07 RN-F |
| Oven Version | | Statico-Static |
| Electr. Supply Height from Ground/Position | | Fondo-Bottom |
| | mm | 0 |
| | mm | 1050 |
| | mm | -580 |
| | mm | 155 |
| | mm | 155/250 |
| | | 3 |
| Width | cm | 120 |
| Depth | cm | 70 |
| Height | cm | 90 |
| Packaging Width | cm | 125,0 |
| Packaging Depth | cm | 82,0 |
| Packaging Height | cm | 112,0 |
| Net Weight | kg | 124,1000 |
| Gross Weight | kg | 147,0000 |
| Volume | m³ | 01,1500 |
| S.H. Codes | | 84198180 |
| Maximum weight for stacking | kg | 500 |

DATI TECNICI - TECHNICAL SHEET

| | U.M. | |
|-----------------------|------|-------------|
| Parcel Rotation Index | | Orizzontale |
| Testing Sequence | | 40018 |
| | | 173,174,176 |