

## Gas Ranges

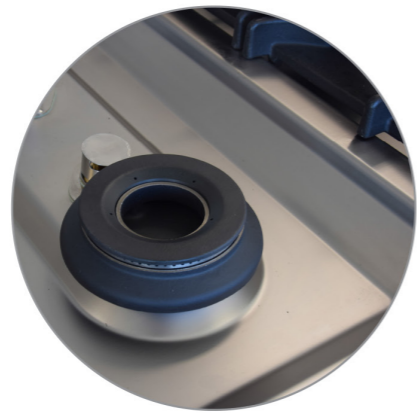
- Fully moulded top, obtained from a large stainless steel plate;
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- high power cast iron burners (3.5- 5.7- 7 and 10 kW);
- burners piezo-electric ignition available as optional
- stainless steel removable two-burner basin accessory

### Gas oven

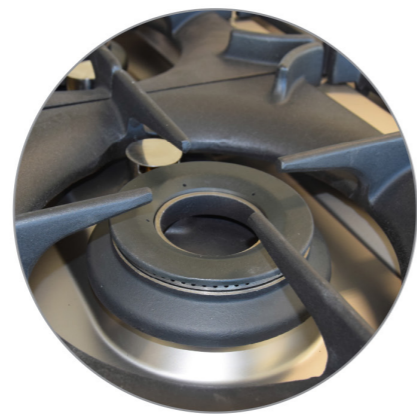
- Thermally insulated stainless steel cooking area (53x70x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers; large oven version 93,7x69,6x39 cm
- very thick cast iron radiant base plate for efficient heat distribution;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;
- stabilised flame burner housed below the hearth;
- pilot burner with piezo-electric and manual ignition;
- automatic valve with thermocouple for gas safety;
- thermostatic temperature control from 110 to 330°C;

### Electric oven

- 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



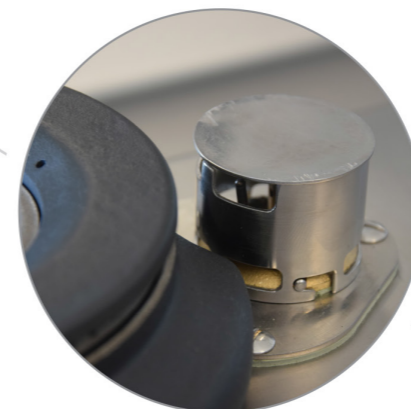
Long prongs enamelled cast iron grilles to easily move pots between one burner and another



High power cast iron burners (3.5- 5.7- 7 and 10 kW)



Protected pilot flame, with easily washable protection.



Moulded top complete with WATER-BATH SYSTEM.

