

## Gas Solid Tops

- Cast iron brushed griddle with removable central disc;
- high power (14 kW) central burner with piezoelectric 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;

### 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



Extra-thick 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.