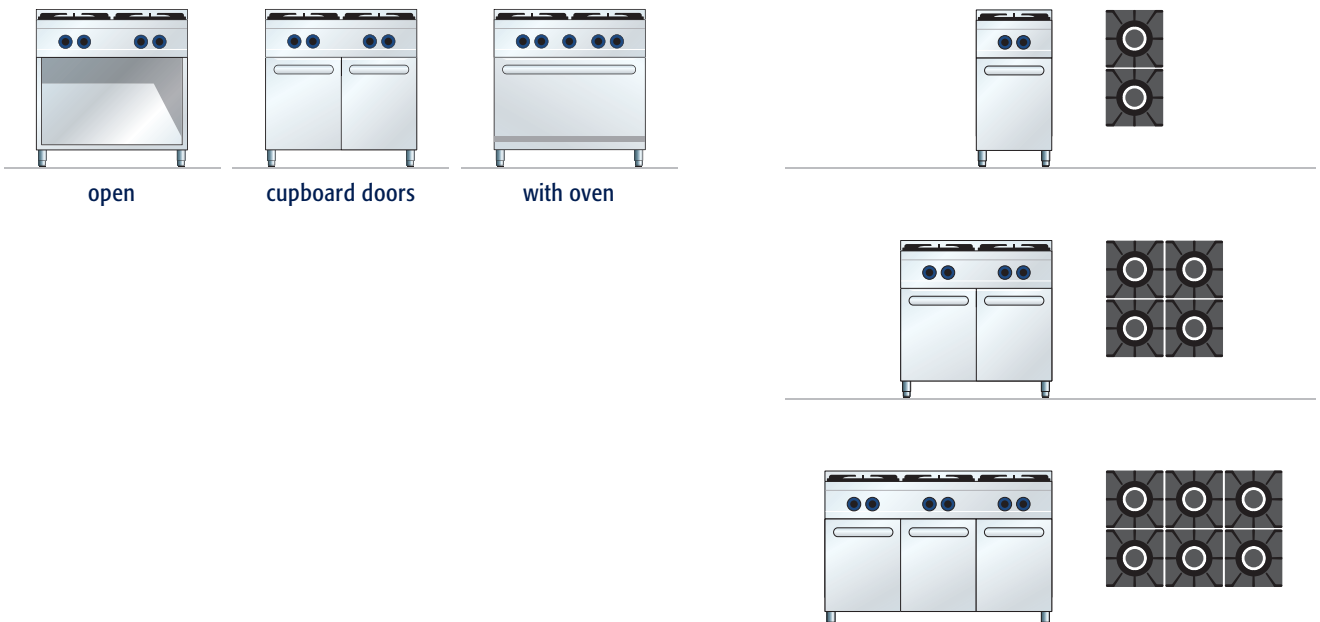















Ranges



- Stainless steel (18/10) outer finish and adjustable legs.
- Enamelled cast iron upper burners with stabilized flame.
- Thermocouple safety valves with pilot flame.
- Black enamelled cast iron trivets, acid alcohol and flame resistant.
- Stainless steel fat collector under the grill.
- Stainless steel static ovens.
- Thermostatic control (50°C to 300°C).
- Static gas and electric ovens are provided with extractable bottom base.
- Static gas ovens with burners controlled by thermostatic safety valve.
- Electric oven 2/1 GN with independent upper and lower heating elements.




Technical features

	Model	External dimensions			Gas burners power	Oven burner power	Power	Weight	
		L	D ^{cm}	H	kW	kW	kW	Kg	
Series 700 	without oven	 7CG2P	40	70	90	1x3,5 + 1x5		8,5	54
		 7CG4A	80	70	90	2x3,5 + 2x5		17	85
		 7CG6A	120	70	90	3x3,5 + 3x5		25,5	113
	with oven	 7CG4FG	80	70	90	2x3,5 + 2x5	8	25	138
		 7CG6FGA	120	70	90	3x3,5 + 3x5	8	33,5	167
Series 900 	without oven	 9CG4A	80	90	90	1x3,5 + 1x5 + 2x8		24,5	100
		 9CG6A	120	90	90	1x3,5 + 2x5 + 3x8		37,5	160
	with oven	 9CG4FG	80	90	90	1x3,5 + 1x5 + 2x8	8	32,5	174
		 9CG6FGA	120	90	90	1x3,5 + 2x5 + 3x8	8	45,5	236