



- Heavy-duty 4-burner gas range designed for intensive commercial kitchen use.
- High-efficiency cast iron burners providing powerful and uniform heat distribution.
- Static gas oven with rapid heat-up and consistent cooking performance.
- Flame failure safety device with thermocouple protection on all burners and oven.
- Premium AISI 430 stainless steel body for maximum durability and corrosion resistance.
- Oven equipped with three adjustable rack positions and removable stainless steel side runners.
- Heavy-duty insulated oven door with ergonomic stainless steel handle for improved heat retention.
- Compatible with GN 2/1 gastronorm trays.
- Adjustable stainless steel feet for stable installation on uneven floors.
- Ideal for hospitals, institutional kitchens, hotels, restaurants and catering facilities.

TECHNICAL DETAILS	
Burners	4 Gas Burners
Burner Power	4 × 9 kW
Oven Type	Static Gas Oven
Oven Power	5 kW
Total Power	41 kW
Oven Capacity	GN 2/1
Body Material	AISI 430 Stainless Steel
Dimensions (W × D × H) :	1000 × 1000 × 850 mm