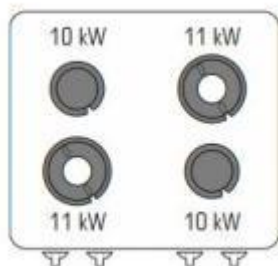


313275

PFH8HPGG9

4-BURNER HERMETIC GAS BOILING TOP HIGH POWER WITH CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN WITH 1 GRID



- 4-burner gas cooker on a GN 2/1 gas static oven (80 cm), HIGH POWER version.
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring (10kW) and double ring (11kW).
- Deep drawn worktop to prevent overflows and with rounded corners for maximum hygiene and easy cleaning.
- Main burner ignition by means of a pilot burner with safety thermocouple.
- Valved gas cock.
- Enamelled cast iron pan support grids to resist acids, alkalis and flames.
- Setup for installing a water tap.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 2/1 GAS STATIC OVEN

>> AISI 304 stainless steel oven door.

>> Stainless steel cooking chamber and long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Equipped with thermostatic valve, 150-290°C adjustment.

>> Pilot burner ignition with a thermocouple through a piezoelectric device.

>> Removable stainless steel side tray racks.

>> 1 grid included.

- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Technical compartment to make easy the connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

TECHNICAL DATA

TOTAL POWER	49 kW	GAS POWER	49 kW
OVEN POWER	7 kW	OPEN BURNER POWER	10X2 + 11X2 n°- kW
BOILING TOP POWER	42 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	5,19 m³/h	COOKING CHAMBER DIMENSIONS	57,5x65x30 cm
OVEN DIMENSIONS	GN2/1	GUIDES	n° 4
NUMBER OF BURNERS	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	150÷290 °C	BOILING PAN SUPPORT	RAAF enamelled cast iron
OVEN TYPE	Static	CE GAS CERTIFICATE NUMBER	CE-0085BQ0326
ELECTRICAL CONNECTION HEIGHT (H)	25 mm	ELECTRICAL CONNECTION HEIGHT (X)	729 mm
ELECTRICAL CONNECTION HEIGHT (Y)	-75 mm	GAS CONNECTION DIAMETER	3/4"G EN10226-1
GAS CONNECTION HEIGHT (H)	484 mm	GAS CONNECTION HEIGHT (X)	766 mm
GAS CONNECTION HEIGHT (Y)	-75 mm	FOOT HEIGHT	133 mm
FOOT ADJUSTMENT	133/195 mm	WIDTH	80 cm
DEPTH	90 cm	HEIGHT	90 cm
PACKAGE WIDTH	86,0 cm	PACKAGE DEPTH	100,0 cm
PACKAGE HEIGHT	113 cm	NET WEIGHT	137,0000 kg
GROSS WEIGHT	159 kg	VOLUME	0,97 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	3.86 m³/h
LATENT HEAT RELEASE	5880.0 W	SENSIBLE HEAT RELEASE	14700.0 W
STEAM RELEASE	8624.0 g/h		

ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
319010	REAR COVERING PANEL FOR CABINET (L=80CM)
319067	10KW HERMETIC FLAME SPREADER
399569	ADJUSTABLE WATER TAP FOR KITCHENS WITH A FLUE
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)
619012	GN2/1 INOX TRAY

