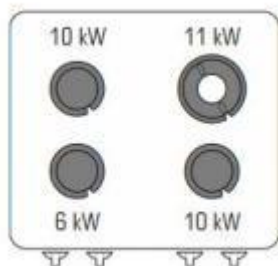


313277

PFH8SG9

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



- 4-burner gas cooker on a GN 2/1 electric static oven (80 cm), SUPER version.
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring (6kW and 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 ELECTRIC 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.

>> Heating through upper and lower heating elements that can be enabled together or individually.

>> Thermostatic control 60-270°C.

>> 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	37 + 5,3 kW	GAS POWER	37 kW
ELECTRIC POWER	5,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5,3 kW
OPEN BURNER POWER	6X1 + 10X2 + 11X1 n°- kW	BOILING TOP POWER	37 kW
TRAY CAPACITY	n° 4xGN2/1	NATURAL GAS CONSUMPTION	3,92 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	60±270 °C
MINIMUM POWER CABLE CROSS-SECTION	5 x 1,5 n° - mm²	BOILING PAN SUPPORT	RAAF enamelled cast iron
ELECTRIC CABLE TYPE	H07 RN-F	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
IPX RATING	4	WIDTH	80 cm
DEPTH	90 cm	HEIGHT	90 cm
PACKAGE WIDTH	86,0 cm	PACKAGE DEPTH	100,0 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	137,0000 kg
GROSS WEIGHT	159,2 kg	VOLUME	0,99 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	2.92 m³/h
LATENT HEAT RELEASE	4440.0 W	SENSIBLE HEAT RELEASE	11100.0 W
STEAM RELEASE	6512.0 g/h		

ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
319010	REAR COVERING PANEL FOR CABINET (L=80CM)
319067	10KW HERMETIC FLAME SPREADER
319068	HERMETIC FLAME SPREADER (5 - 6 - 7 KW)
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

INSTALLATION SCHEMES



Fig.1 | Abb.1 | рис.1 || الصورة رقم ١ - 5415.618.00

⚡ SOLO VERSIONI CON FORNO ELETTRICO O VENTILATO | ONLY MODELS WITH ELECTRIC OVEN OR FAN ASSISTED
 نمذاج فقط مع فرن كهربائي أو بمساعدة مروحة