

313279

PFH8SV9

4-BURNER HERMETIC GAS BOILING TOP WITH CAST IRON GRIDS ON GN1/1 ELECTRIC FAN ASSISTED OVEN WITH 1 GRID





- 4-burner gas cooker on a GN 1/1 electric convection 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 1/1 ELECTRIC CONVECTION 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 2 fans with 2 heating elements with 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 kW	GAS POWER	37 kW
ELECTRIC POWER	5 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5 kW
OPEN BURNER POWER	6X1 +10X2 + 11X1 n°- kW	BOILING TOP POWER	37 kW
TRAY CAPACITY	n° 5xGN1/1	NATURAL GAS CONSUMPTION	3,92 m³/h
COOKING CHAMBER DIMENSIONS	57x51,5x30 cm	OVEN DIMENSIONS	GN1/1
GUIDES	n° 5	NUMBER OF BURNERS	n° 4
VERTICAL DISTANCE BETWEEN TRAYS	5 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	Convection
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	99 cm
PACKAGE HEIGHT	112 cm	NET WEIGHT	135 kg
GROSS WEIGHT	156 kg	VOLUME	0,95 m ³
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

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)

619004 EXTRA OVEN GRID GN1/1 (53X47CM)



INSTALLATION SCHEMES

