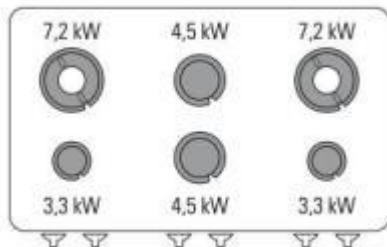


613009

PFX105GGE7

6-BURNER GAS COOKER ON FULL-SIZE GAS STATIC OVEN (92.5X63X40 CM) AND ELECTRIC GRILL WITH 1 GRID



- 6-burner gas cooker on a FULL-SIZE gas static oven (H40 92.5x63x40 cm) with ELECTRIC GRILL.
- Deep drawn worktop featuring rounded corners to prevent overflows and ensure enhanced hygiene and easy cleaning. Made with AISI 304 stainless steel with Scotch Brite finish.
- High-efficiency cast iron burners and flame spreaders with a single ring (3.3 and 4.5 kW) and double ring (7.2 kW).
- Main burner ignition via pilot burner with safety thermocouple.
- Valved gas cock.
- Enamelled cast iron pan support grid to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> FULL-SIZE GAS STATIC OVEN (H40 92.5x63x40 cm) WITH ELECTRIC GRILL.

>> Stainless steel oven door and cooking chamber.

>> Long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Cooking chamber with 2 removable pickled steel bottoms (3 mm thick).

>> Chrome-plated steel tubular burner.

>> Fitted with thermostatic valve, 0-150-290°C adjustment.

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

>> Stainless steel removable side tray racks.

>> 1 grid included.

- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- Technical compartment to facilitate connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The equipment is delivered in accordance with the customer's specifications in terms of installed nozzles, even during testing. G20 natural gas is the standard configuration. In addition, spare nozzles are included should conversion be necessary on site.

TECHNICAL DATA

TOTAL POWER	37 + 3 kW	GAS POWER	37 kW
ELECTRIC POWER	3 kW	FREQUENCY	50/60 Hz
VOLTAGE	230 ~ V	OVEN POWER	7 + 3(grill) kW
OPEN BURNER POWER	2x7,2+2x3,3+2x4,5 n° - kW	BOILING TOP POWER	30 kW
TRAY CAPACITY	n° 4x(883x603)	NATURAL GAS CONSUMPTION	3,91 m³/h
COOKING CHAMBER DIMENSIONS	92,5x63x40 cm	OVEN DIMENSIONS	Full size H. 40 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	150÷290 °C
MINIMUM POWER CABLE CROSS-SECTION	3 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-0085BO0091	GAS CONNECTION DIAMETER	1/2"G EN10226-1
IPX RATING	4	WIDTH	105 cm
DEPTH	70 cm	HEIGHT	85 cm
PACKAGE WIDTH	111 cm	PACKAGE DEPTH	81 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	126 kg
GROSS WEIGHT	159 kg	VOLUME	1,03 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

120655	PAN SUPPORT REDUCER
220585	JOINT
220595	EXTRA FULL-SIZE OVEN GRID (88X62CM)
619013	FULL SIZE INOX TRAY

INSTALLATION SCHEMES

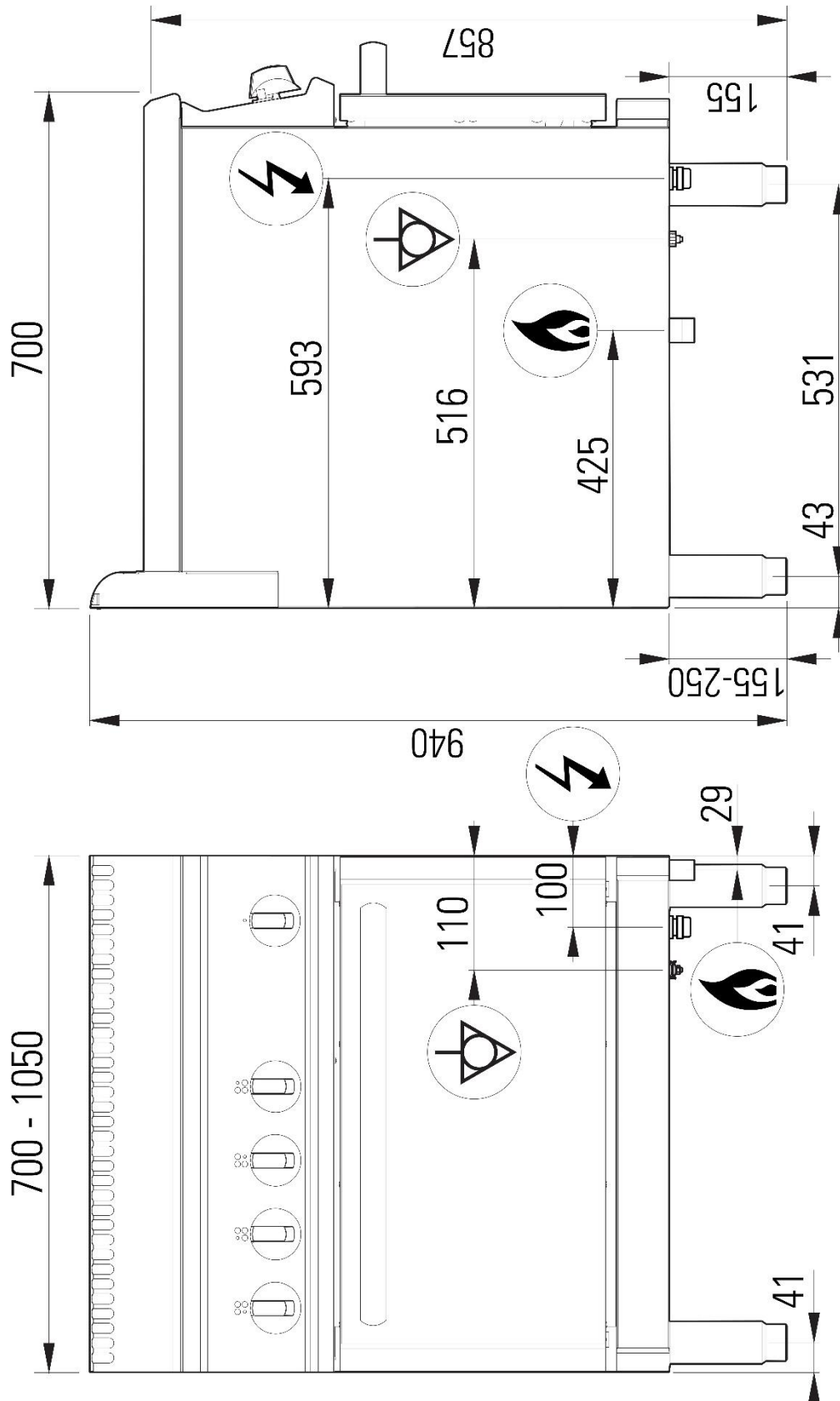


Fig.1 | Abb.1 | рис.1 - 5415.617.00