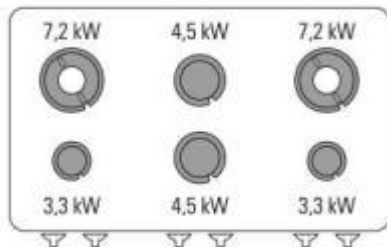


613010

PFX105G7

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



- 6-burner gas cooker on a FULL-SIZE electric static oven (internal oven dimensions 92.5 x 63 x 30 cm with 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 ELECTRIC STATIC OVEN (internal oven dimensions 92.5 x 61.5 x 30H cm with GRILL).

>> Stainless steel oven door and cooking chamber.

>> 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 0-60-270°C.

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

>> Stainless steel removable side tray racks.

- 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	30 + 6,3 kW	GAS POWER	30 kW
ELECTRIC POWER	6,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	400 3N ~ V	OVEN POWER	6,3 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	3,17 m³/h
COOKING CHAMBER DIMENSIONS	92,5x63x30 cm	OVEN DIMENSIONS	Full size H. 30 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
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-0085BO0091	ELECTRICAL CONNECTION HEIGHT (H)	0 mm
ELECTRICAL CONNECTION HEIGHT (X)	950 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-593 mm
GAS CONNECTION DIAMETER	1/2"G EN10226-1	GAS CONNECTION HEIGHT (H)	0 mm
GAS CONNECTION HEIGHT (X)	1021 mm	GAS CONNECTION HEIGHT (Y)	-425 mm
FOOT HEIGHT	155 mm	FOOT ADJUSTMENT	155/250 mm
IPX RATING	4	WIDTH	105 cm
DEPTH	70 cm	HEIGHT	85 cm
PACKAGE WIDTH	112 cm	PACKAGE DEPTH	81 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	135,2 kg
GROSS WEIGHT	156,2 kg	VOLUME	1,04 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	2,36 m³/h
LATENT HEAT RELEASE	3600.0 W	SENSIBLE HEAT RELEASE	9000.0 W
STEAM RELEASE	5280.0 g/h		

ACCESSORIES

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

INSTALLATION SCHEMES

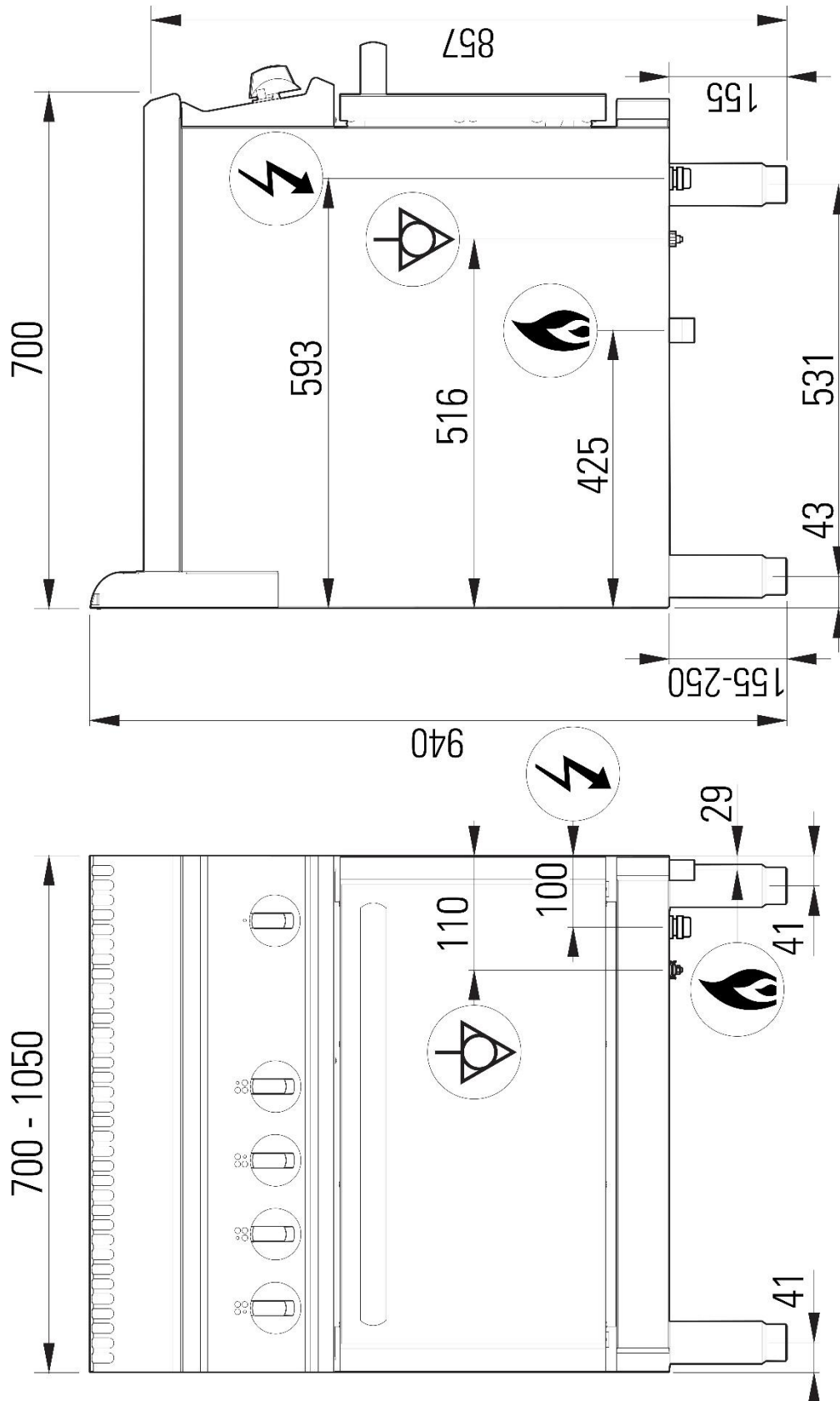


Fig.1 | Abb.1 | рис.1 - 5415.617.00