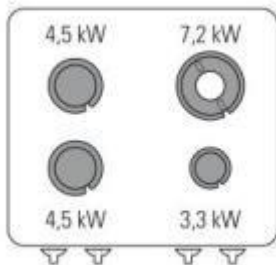


613011

PF70GG7

4-BURNER GAS COOKER WITH CAST IRON GRIDS ON GN2/1 ELECTRIC STATIC OVEN AND 1 GRID



- 4-burner gas cooker on a GN 2/1 gas static oven (70 cm).
- 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).

>> GN 2/1 GAS STATIC OVEN

- >> Stainless steel oven door and cooking chamber.
- >> Long-lasting steel mesh and glass fibre gasket resistant to high temperatures.
- >> Fitted with thermostatic valve, 0-150-290°C adjustment.
- >> Heating through a tubular burner with diffusor (steel, 4 mm thick).
- >> 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 | 26,5 kW | GAS POWER | 26,5 kW |
| OVEN POWER | 7 kW | OPEN BURNER POWER | 1x7,2+1x3,3+2x4,5 n°- kW |
| BOILING TOP POWER | 19,5 kW | TRAY CAPACITY | n° 4xGN2/1 |
| NATURAL GAS CONSUMPTION | 2,8 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-0085BO0091 |
| GAS CONNECTION DIAMETER | 1/2"G EN10226-1 | GAS CONNECTION HEIGHT (H) | 0 mm |
| GAS CONNECTION HEIGHT (X) | 671 mm | GAS CONNECTION HEIGHT (Y) | -425 mm |
| FOOT HEIGHT | 155 mm | FOOT ADJUSTMENT | 155/250 mm |
| IPX RATING | 4 | WIDTH | 70 cm |
| DEPTH | 70 cm | HEIGHT | 85 cm |
| PACKAGE WIDTH | 76,0 cm | PACKAGE DEPTH | 80,0 cm |
| PACKAGE HEIGHT | 113 cm | NET WEIGHT | 98,8 kg |
| GROSS WEIGHT | 114,4 kg | VOLUME | 0,6900 m³ |
| HARMONISED CODE | 84198180 | LPG CONSUMPTION | 2.09 m³/h |
| LATENT HEAT RELEASE | 3180.0 W | SENSIBLE HEAT RELEASE | 7950.0 W |
| STEAM RELEASE | 4664.0 g/h | | |

ACCESSORIES

| | |
|--------|---------------------------------|
| 120655 | PAN SUPPORT REDUCER |
| 220585 | JOINT |
| 220590 | EXTRA OVEN GRID GN2/1 (53X63CM) |
| 619012 | GN2/1 INOX TRAY |

INSTALLATION SCHEMES

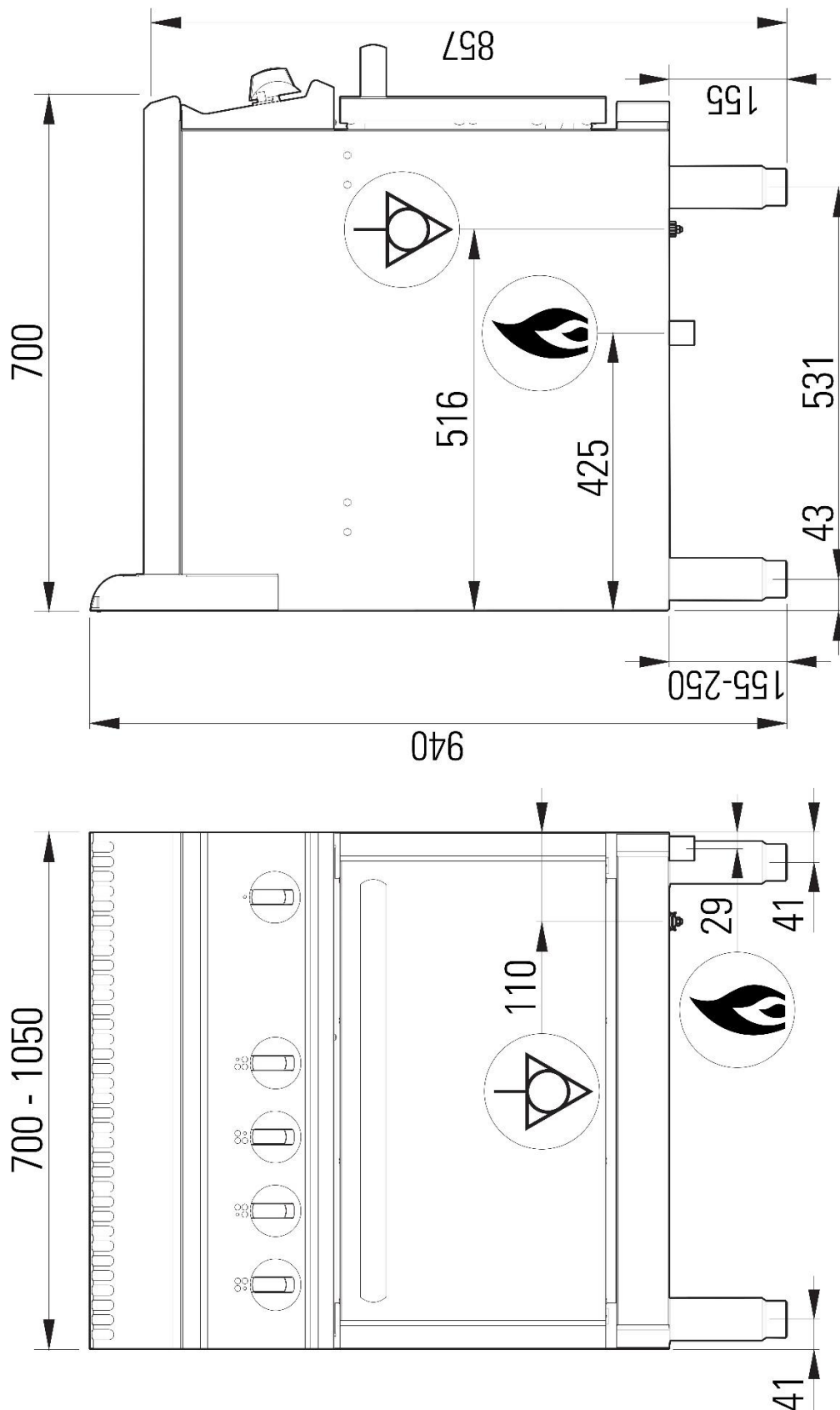


Fig.1 | Abb.1 | рис.1 - 5415.616.00