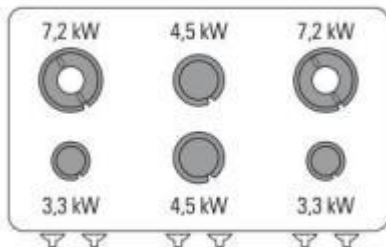


613014

PF105GG7

6-BURNER GAS COOKER ON GN2/1 GAS STATIC OVEN AND 1 GRID



- 6-burner gas cooker on a GN 2/1 gas static oven (70 cm) and a cabinet with a door (35 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	37 kW	GAS POWER	37 kW
OVEN POWER	7 kW	OPEN BURNER POWER	2x7,2+2x3,3+2x4,5 n°- kW
BOILING TOP POWER	30 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	3,91 m³/h	COOKING CHAMBER DIMENSIONS	57,5x65x30 cm
OVEN DIMENSIONS	GN2/1	CABINET DIMENSIONS	34,5x57x40 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
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)	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	109,0 cm
PACKAGE DEPTH	80,0 cm	PACKAGE HEIGHT	114,0 cm
NET WEIGHT	132,0000 kg	GROSS WEIGHT	153,0000 kg
VOLUME	0,9900 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	2.92 kg/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
220590	EXTRA OVEN GRID GN2/1 (53X63CM)
619012	GN2/1 INOX TRAY

INSTALLATION SCHEMES

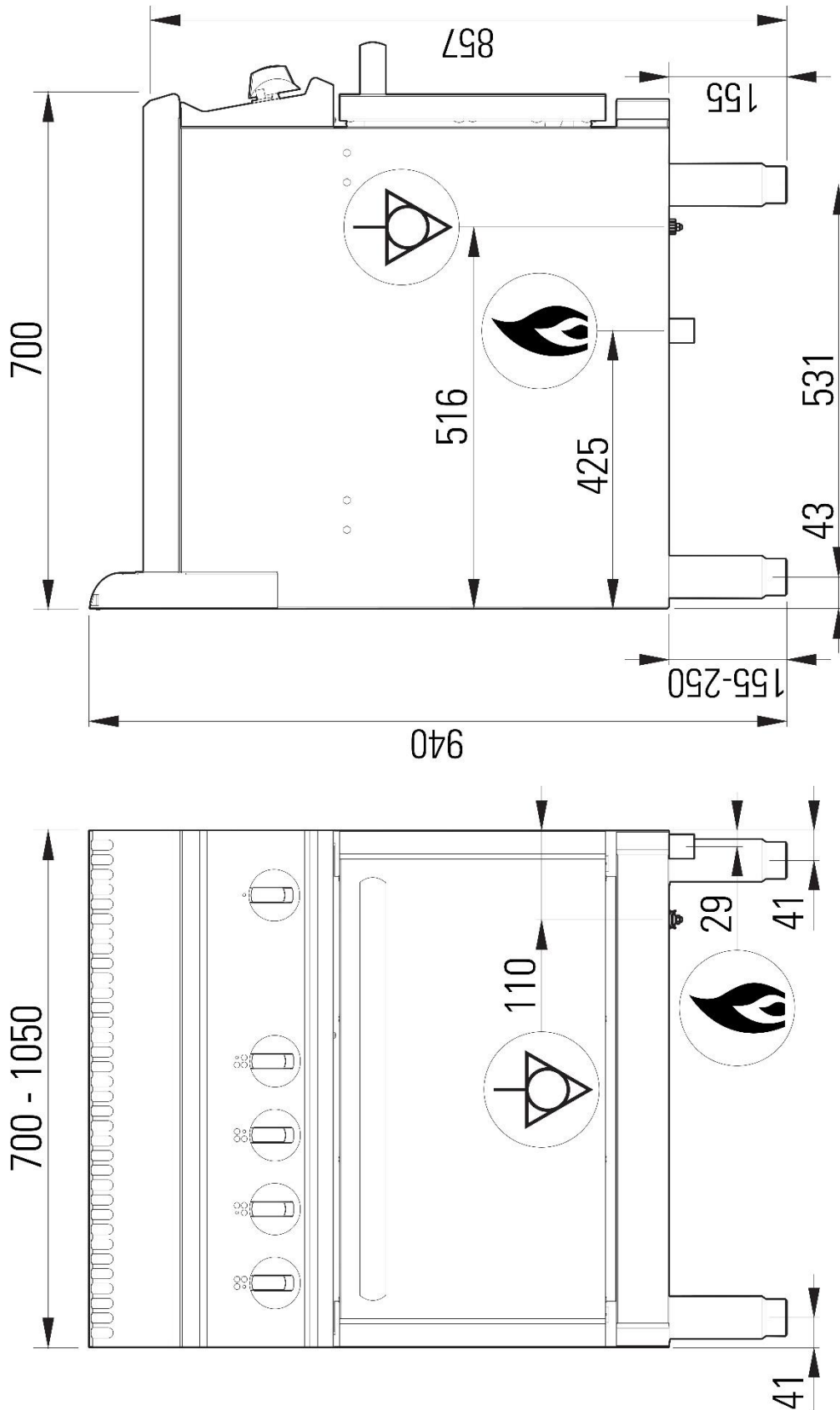


Fig.1 | Abb.1 | рис.1 - 5415.616.00