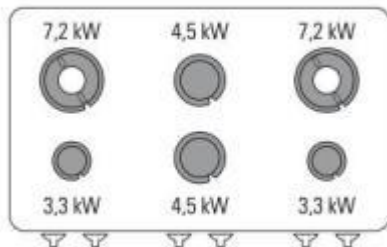


613016

PFX105GG7

6-BURNER GAS COOKER ON FULL-SIZE GAS STATIC OVEN (92.5X63X30 CM) WITH 1 GRID



- 6-burner gas cooker on a FULL-SIZE GAS STATIC oven (internal dimensions 92.5 x 63 x 30 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).

>> FULL-SIZE GAS STATIC OVEN (internal dimensions 92.5 x 63 x 30 cm).

>> 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 2-branch tubular burner.

>> Operating thermostatic valve, maximum temperature 300°C.

>> 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° 4x(883x603)
NATURAL GAS CONSUMPTION	3,91 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	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	137 kg
GROSS WEIGHT	158 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
220595	EXTRA FULL-SIZE OVEN GRID (88X62CM)
619013	FULL SIZE INOX TRAY

INSTALLATION SCHEMES

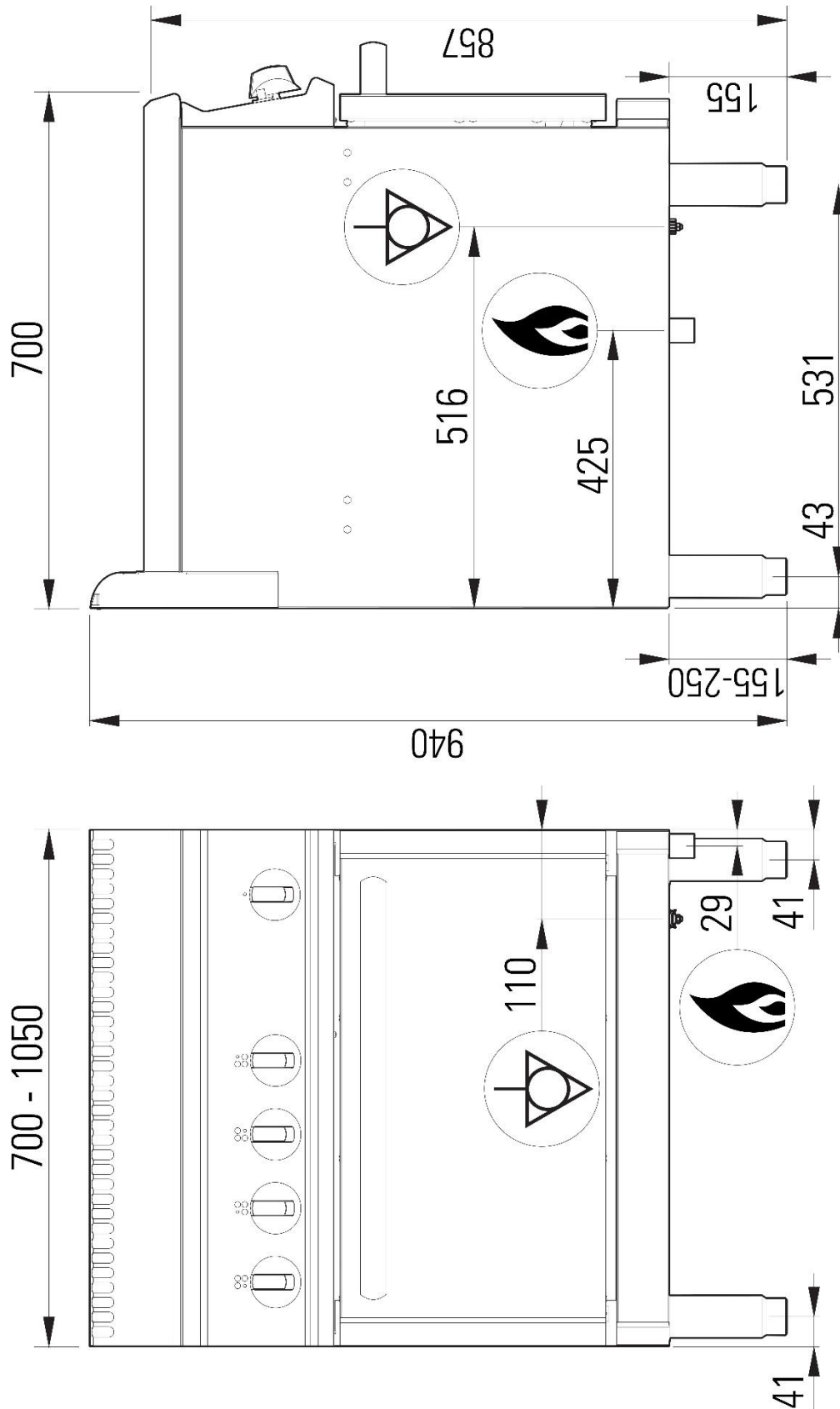


Fig.1 | Abb.1 | рис.1 - 5415.616.00