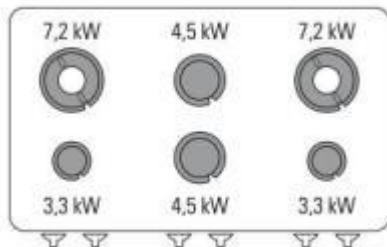


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PF105G7

## 6 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID



- 6-burner gas cooker on a GN 2/1 electric 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 ELECTRIC STATIC OVEN

>> 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 60-270°C.

>> 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 + 5,3 kW	GAS POWER	30 kW
ELECTRIC POWER	5,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	400 3N ~ V	OVEN POWER	5,3 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	3,17 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	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	111 cm
PACKAGE DEPTH	81 cm	PACKAGE HEIGHT	116 cm
NET WEIGHT	131 kg	GROSS WEIGHT	149 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
220590	EXTRA OVEN GRID GN2/1 (53X63CM)
619012	GN2/1 INOX TRAY

INSTALLATION SCHEMES

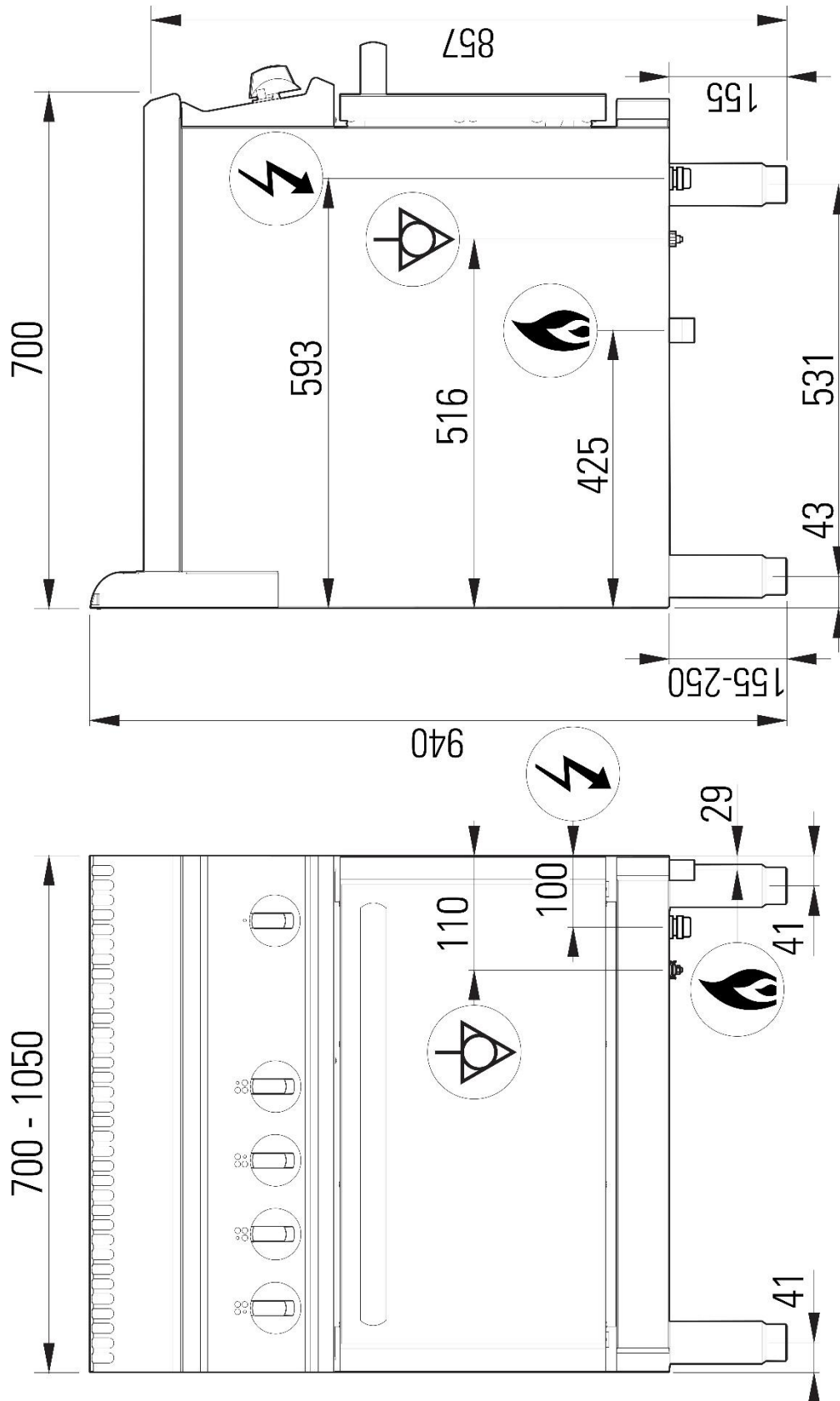


Fig.1 | Abb.1 | рис.1 - 5415.617.00