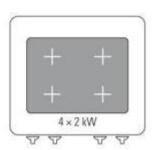


616114

PPF70F7

ELECTRIC SOLID TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID





- Electric solid top cooker (70 cm) with 4 independent areas on a GN 2/1 electric static oven
- Electric solid tops and cookers are suitable for indirect cooking only.
- Overflow-proof worktop with raised and welded edges.
- Non-deformable, molybdenum steel plate (15 mm thick) with prolonged heat retention properties.
- Ultra-rapid infrared heating elements secured under the 2.0 kW plate for each independent area.
- Maximum temperature of 470°C.
- Energy regulator 0-6-infinite.
- Temperature limiter inside the plates to reduce energy consumption.
- Heating commands and thermostats for the separate control for each plate.
- Safety thermostat.
- Lights warning when the heating areas are active.
- 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 electrical network.



TECHNICAL DATA			
TOTAL POWER	13,3 kW	ELECTRIC POWER	13,3 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	8 kW
COOKING ZONE POWER	4x2 n°- kW	TRAY CAPACITY	n° 4xGN2/1
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	64,7x56,6 cm	GUIDES	n° 4
NUMBER OF COOKING ZONES	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	60÷270 °C	PLATE TEMPERATURE RANGE	MAX 450 °C
MINIMUM POWER CABLE CROSS-SECTION	5 x 2,5 n° - mm²	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Static	PLATE TYPE	Iron and molybdenum
HEATING ZONES	n° 4	ELECTRICAL CONNECTION HEIGHT (Y)	-516 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	114,0 cm	NET WEIGHT	118,0000 kg
GROSS WEIGHT	134,0000 kg	VOLUME	0,7000 m³
HARMONISED CODE	84198180		

ACCESSORIES

220585 JOINT

220590 EXTRA OVEN GRID GN2/1 (53X63CM) 619012 GN2/1 INOX TRAY



INSTALLATION SCHEMES

