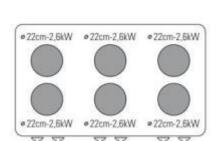


616117

PFR105F7

6 ROUND HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (DIAM 22CM - 8.7IN)





- Electric cooker (105 cm) with 6 round cast iron plates (22 cm diameter) on a GN 2/1 electric static oven 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.
- Cast iron electric plates hermetically fixed to the deep drawn worktop.
- 2.6 kW power for each plate adjustable to 6 levels.
- Temperature limiter inside the plates to reduce energy consumption.
- Heating commands and separated controls for each plate.
- Lights warning when the plates are ignited.
- 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	20,9 kW	ELECTRIC POWER	20,9 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	15,6 kW
COOKING ZONE POWER	6x2,6 n°- kW	TRAY CAPACITY	n° 4xGN2/1
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	Ø 22 cm	CABINET DIMENSIONS	34,5x57x40 cm
GUIDES	n° 4	NUMBER OF COOKING ZONES	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	60÷270 °C
MINIMUM POWER CABLE CROSS-SECTION	5 x 6 n° - mm²	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Static	ELECTRICAL CONNECTION HEIGHT (H)	0 mm
ELECTRICAL CONNECTION HEIGHT (X)	968 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-516 mm
FOOT HEIGHT	155 mm	FOOT ADJUSTMENT	155/250 mm
IPX RATING	4	WIDTH	105 cm
DEPTH	70 cm	HEIGHT	85 cm
PACKAGE WIDTH	112 cm	PACKAGE DEPTH	81 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	101,0000 kg
GROSS WEIGHT	121 kg	VOLUME	1,04 m³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	1672.0 W
SENSIBLE HEAT RELEASE	4180.0 W	STEAM RELEASE	2466.2 g/h

ACCESSORIES

220585 JOINT

220590 EXTRA OVEN GRID GN2/1 (53X63CM)

619012 GN2/1 INOX TRAY



INSTALLATION SCHEMES

