
616123

PFU105E7

**6 SQUARE COPLANAR HOT PLATES ELECTRIC
BOILING TOP ON GN2/1 ELECTRIC STATIC
OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)**



- Electric cooker (105 cm) with 6 coplanar, fixed electric plates on a GN 2/1 electric static oven and a cabinet with a door (35 cm).
- Coplanar, squared, cast iron electric plates (30x30 cm and 6 mm thick) not hermetically sealed to the boiling top.
- 2.5 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.
- Cooking residue collecting drawer.
- 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	20,3 kW	ELECTRIC POWER	20,3 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	15 kW
COOKING ZONE POWER	6X2,5 n°- kW	TRAY CAPACITY	n° 4xGN2/1
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	30x30 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° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Static	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	109,0 cm	PACKAGE DEPTH	80,0 cm
PACKAGE HEIGHT	114,0 cm	NET WEIGHT	162 kg
GROSS WEIGHT	183 kg	VOLUME	1 m ³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	1624.0 W
SENSIBLE HEAT RELEASE	4060.0 W	STEAM RELEASE	2395.4 g/h

ACCESSORIES

220585	JOINT
220590	EXTRA OVEN GRID GN2/1 (53X63CM)
619012	GN2/1 INOX TRAY

INSTALLATION SCHEMES

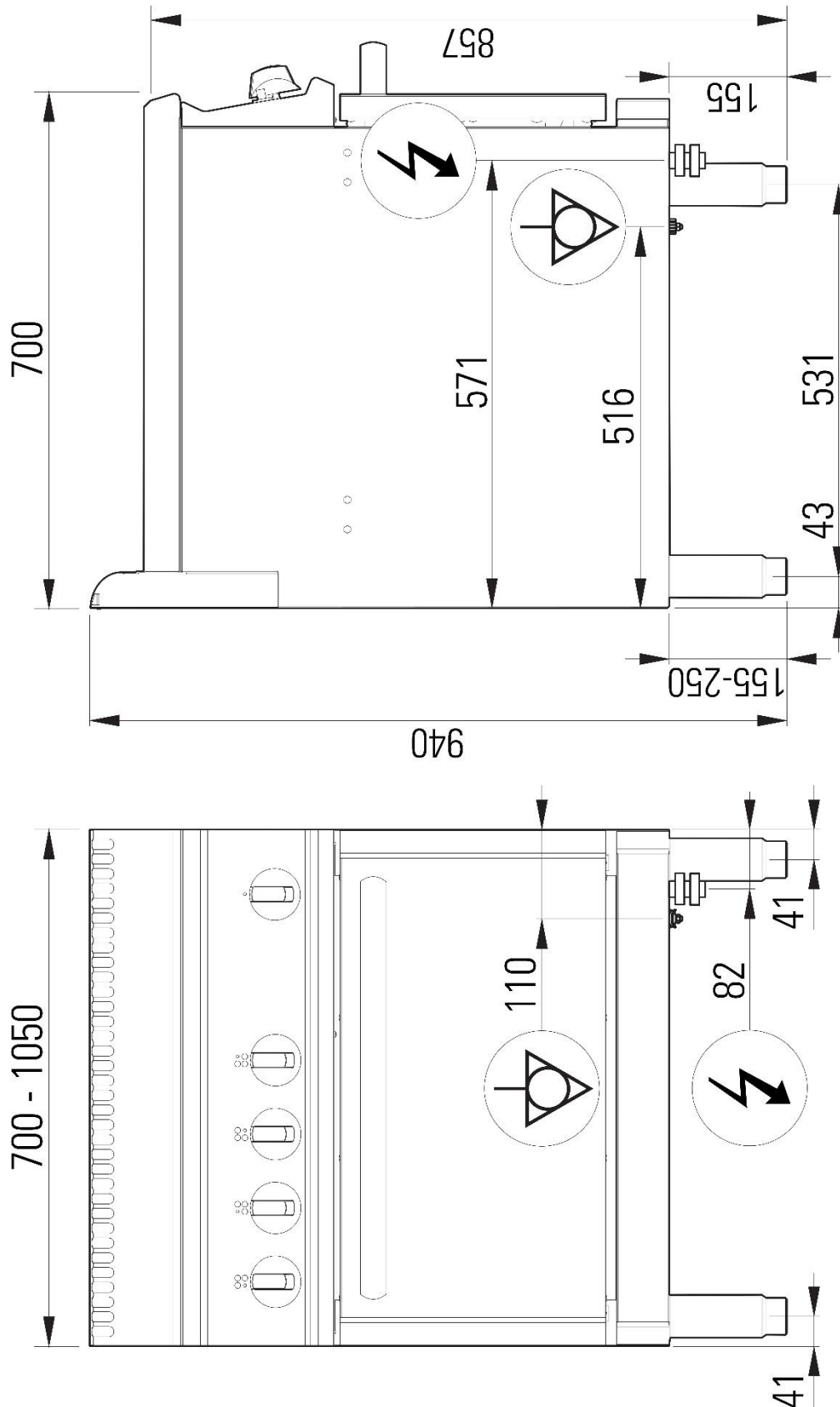


Fig.1 | Abb.1 | рис.1 - 5415.553.00