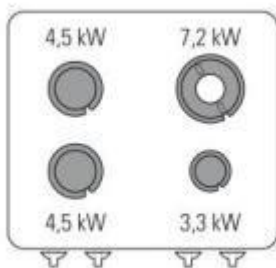


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PF8V7

4-BURNER GAS COOKER WITH CAST IRON GRIDS ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID



- 4-burner gas cooker on a GN 1/1 electric convection oven (80 cm).
- High-efficiency cast iron burners and flame spreaders with a single ring (3.3 and 4.5 kW) and double ring (7.2 kW).
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Main burner ignition via pilot burner with safety thermocouple.
- Valved gas cock.
- Setup for installing a water tap.
- Enamelled cast iron pan support grid to resist acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 1/1 ELECTRIC CONVECTION OVEN.

>> AISI 304 stainless steel oven door.

>> Stainless steel cooking chamber and long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Heating through 2 fans with 2 heating elements with thermostatic control 60-270°C.

>> Stainless steel removable side tray racks.

>> 1 grid included.

- AISI 304 stainless steel worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- 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 supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

TECHNICAL DATA

| | | | |
|-----------------------------------|--------------------------|----------------------------------|--------------------------|
| TOTAL POWER | 19,5 + 5 kW | GAS POWER | 19,5 kW |
| ELECTRIC POWER | 5 kW | FREQUENCY | 50/60 Hz |
| VOLTAGE | 380-415 3N~ V | OVEN POWER | 5 kW |
| OPEN BURNER POWER | 1x3,3+2x4,5+1x7,2 n°- kW | BOILING TOP POWER | 19,5 kW |
| TRAY CAPACITY | n° 5xGN1/1 | NATURAL GAS CONSUMPTION | 2,06 m³/h |
| COOKING CHAMBER DIMENSIONS | 57x51,5x30 cm | OVEN DIMENSIONS | GN1/1 |
| GUIDES | n° 5 | NUMBER OF BURNERS | n° 4 |
| VERTICAL DISTANCE BETWEEN TRAYS | 5 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 | Convection |
| CE GAS CERTIFICATE NUMBER | CE-0085BO0091 | ELECTRICAL CONNECTION HEIGHT (H) | 0 mm |
| ELECTRICAL CONNECTION HEIGHT (X) | 650 mm | ELECTRICAL CONNECTION HEIGHT (Y) | -580 mm |
| GAS CONNECTION DIAMETER | 1/2"G EN10226-1 | GAS CONNECTION HEIGHT (H) | 0 mm |
| GAS CONNECTION HEIGHT (X) | 766 mm | GAS CONNECTION HEIGHT (Y) | -412 mm |
| FOOT HEIGHT | 155 mm | FOOT ADJUSTMENT | 155/250 mm |
| IPX RATING | 4 | WIDTH | 80 cm |
| DEPTH | 70 cm | HEIGHT | 90 cm |
| PACKAGE WIDTH | 85,0 cm | PACKAGE DEPTH | 81 cm |
| PACKAGE HEIGHT | 114,0 cm | NET WEIGHT | 106,9 kg |
| GROSS WEIGHT | 124,4 kg | VOLUME | 0,7900 m³ |
| HARMONISED CODE | 84198180 | LPG CONSUMPTION | 1,54 m³/h |
| LATENT HEAT RELEASE | 2340.0 W | SENSIBLE HEAT RELEASE | 5850.0 W |
| STEAM RELEASE | 3432.0 g/h | | |

ACCESSORIES

| | |
|--------|-----------------------------------|
| 399516 | ADJUSTABLE WATER TAP |
| 619004 | EXTRA OVEN GRID GN1/1 (53X47CM) |
| 799506 | PAIR OF CLOSING ELEMENTS (L=70CM) |

INSTALLATION SCHEMES

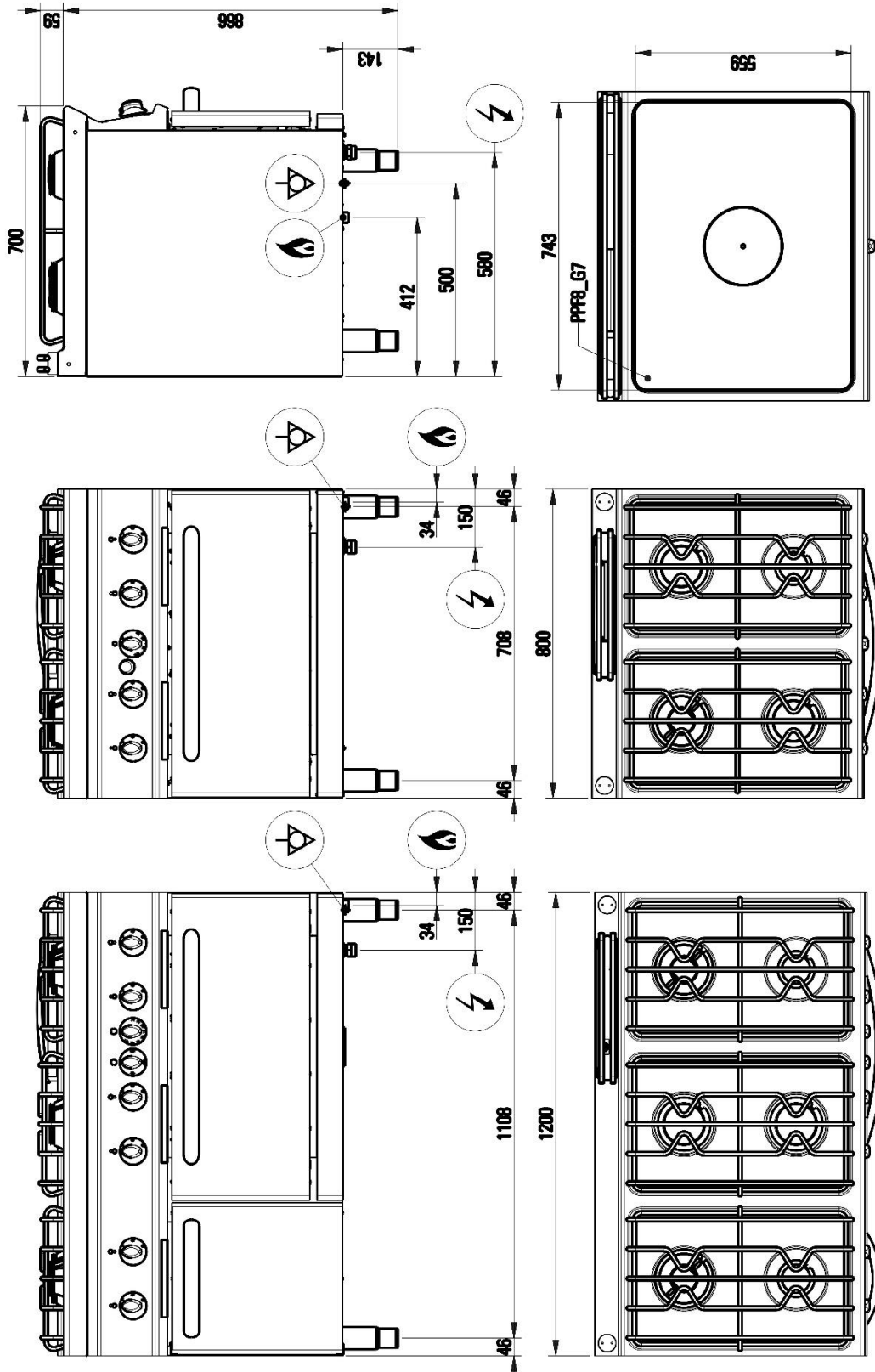


Fig.1 | Abb.1 | pnc.1 - 5415.647.00