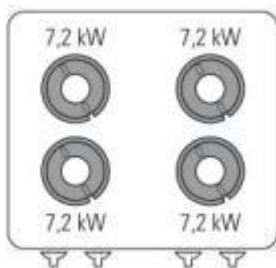


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PF8SGG7

## SUPER 4-BURNER GAS COOKER WITH A GAS STATIC OVEN (GN2/1) AND 1 GRID



- 4-burner gas cooker on an 80 cm GN 2/1 gas static oven (SUPER version).
- High-efficiency cast iron burners and flame spreaders with a 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.
- AISI304 dual-flame round rod pan support grids (10 mm diameter).
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 2/1 GAS STATIC OVEN

>> AISI 304 stainless steel oven door.

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

>> Equipped with thermostatic valve, 150-290°C regulation

>> Fitted with thermostatic valve, 150-290°C adjustment.

>> Pilot burner ignition with a thermocouple through a piezoelectric device.

>> 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	35,8 kW	GAS POWER	35,8 kW
OVEN POWER	7 kW	OPEN BURNER POWER	4x7,2 n°- kW
BOILING TOP POWER	28,8 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	3,78 m³/h	COOKING CHAMBER DIMENSIONS	57,5x65x30 cm
OVEN DIMENSIONS	GN2/1	GUIDES	n° 4
NUMBER OF BURNERS	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	150÷290 °C	BOILING PAN SUPPORT	Tondino inox
OVEN TYPE	Static	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	3/4"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	WIDTH	80 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	85,0 cm	PACKAGE DEPTH	82,0 cm
PACKAGE HEIGHT	114,0 cm	NET WEIGHT	100,5000 kg
GROSS WEIGHT	118,0000 kg	VOLUME	0,7900 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	2.82 m³/h
LATENT HEAT RELEASE	4296.0 W	SENSIBLE HEAT RELEASE	10740.0 W
STEAM RELEASE	6300.8 g/h		

## ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
399516	ADJUSTABLE WATER TAP
619012	GN2/1 INOX TRAY
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

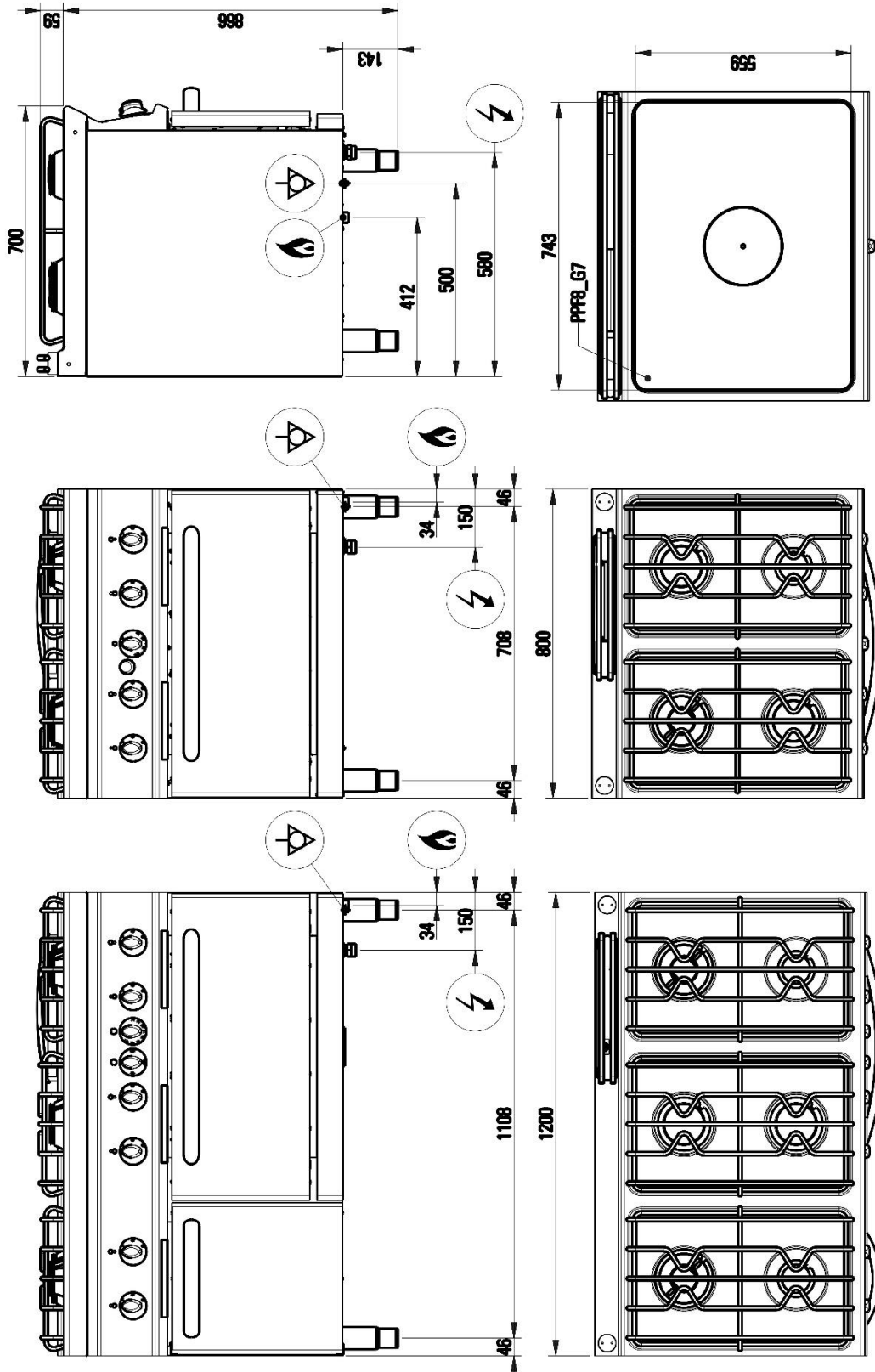


Fig.1 | Abb.1 | pnc.1 - 5415.647.00