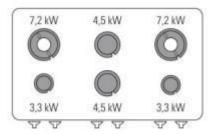


713078

PF12V7

## 6-BURNER GAS COOKER ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID





- $\bullet$  6-burner gas cooker on a GN 1/1 electric convection oven (80 cm) and a cabinet with a door (40 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.
- AISI304 dual-flame round rod pan support grids (10 mm diameter).
- 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	30 + 5 kW	GAS POWER	30 kW
ELECTRIC POWER	5 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5 kW
OPEN BURNER POWER	2x3,3+2x4,5+2x7,2 n°- kW	BOILING TOP POWER	30 kW
TRAY CAPACITY	n° 5xGN1/1	NATURAL GAS CONSUMPTION	3,17 m³/h
COOKING CHAMBER DIMENSIONS	57x51,5x30 cm	OVEN DIMENSIONS	GN1/1
GUIDES	n° 5	NUMBER OF BURNERS	n° 6
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	Tondino inox
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)	1050 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)	1166 mm	GAS CONNECTION HEIGHT (Y)	-412 mm
FOOT HEIGHT	155 mm	FOOT ADJUSTMENT	155/250 mm
IPX RATING	4	WIDTH	120 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	126 cm	PACKAGE DEPTH	82,0 cm
PACKAGE HEIGHT	113 cm	NET WEIGHT	135 kg
GROSS WEIGHT	162 kg	VOLUME	01,1500 m <sup>3</sup>
HARMONISED CODE	84198180	LPG CONSUMPTION	2.36 m³/h
LATENT HEAT RELEASE	3600.0 W	SENSIBLE HEAT RELEASE	9000.0 W
STEAM RELEASE	5280.0 g/h		

## **ACCESSORIES**

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



## **INSTALLATION SCHEMES**

