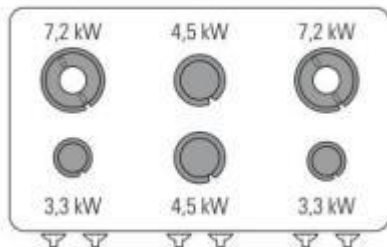


713079

PF12GG7

6-BURNER GAS COOKER ON GN2/1 GAS STATIC OVEN WITH 1 GRID



- 6-burner gas cooker on a GN 2/1 gas static 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 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	37 kW	GAS POWER	37 kW
OVEN POWER	7 kW	OPEN BURNER POWER	2x3,3+2x4,5+2x7,2 n°- kW
BOILING TOP POWER	30 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	3,91 m³/h	COOKING CHAMBER DIMENSIONS	57,5x65x30 cm
OVEN DIMENSIONS	GN2/1	CABINET DIMENSIONS	33x57,4x39,5 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
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)	1050 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)	1166 mm	GAS CONNECTION HEIGHT (Y)	-412 mm
FOOT HEIGHT	155 mm	FOOT ADJUSTMENT	155/250 mm
WIDTH	120 cm	DEPTH	70 cm
HEIGHT	90 cm	PACKAGE WIDTH	125,0 cm
PACKAGE DEPTH	82,0 cm	PACKAGE HEIGHT	114 cm
NET WEIGHT	138,1 kg	GROSS WEIGHT	161 kg
VOLUME	1,16 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	2.92 m³/h	LATENT HEAT RELEASE	4440.0 W
SENSIBLE HEAT RELEASE	11100.0 W	STEAM RELEASE	6512.0 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

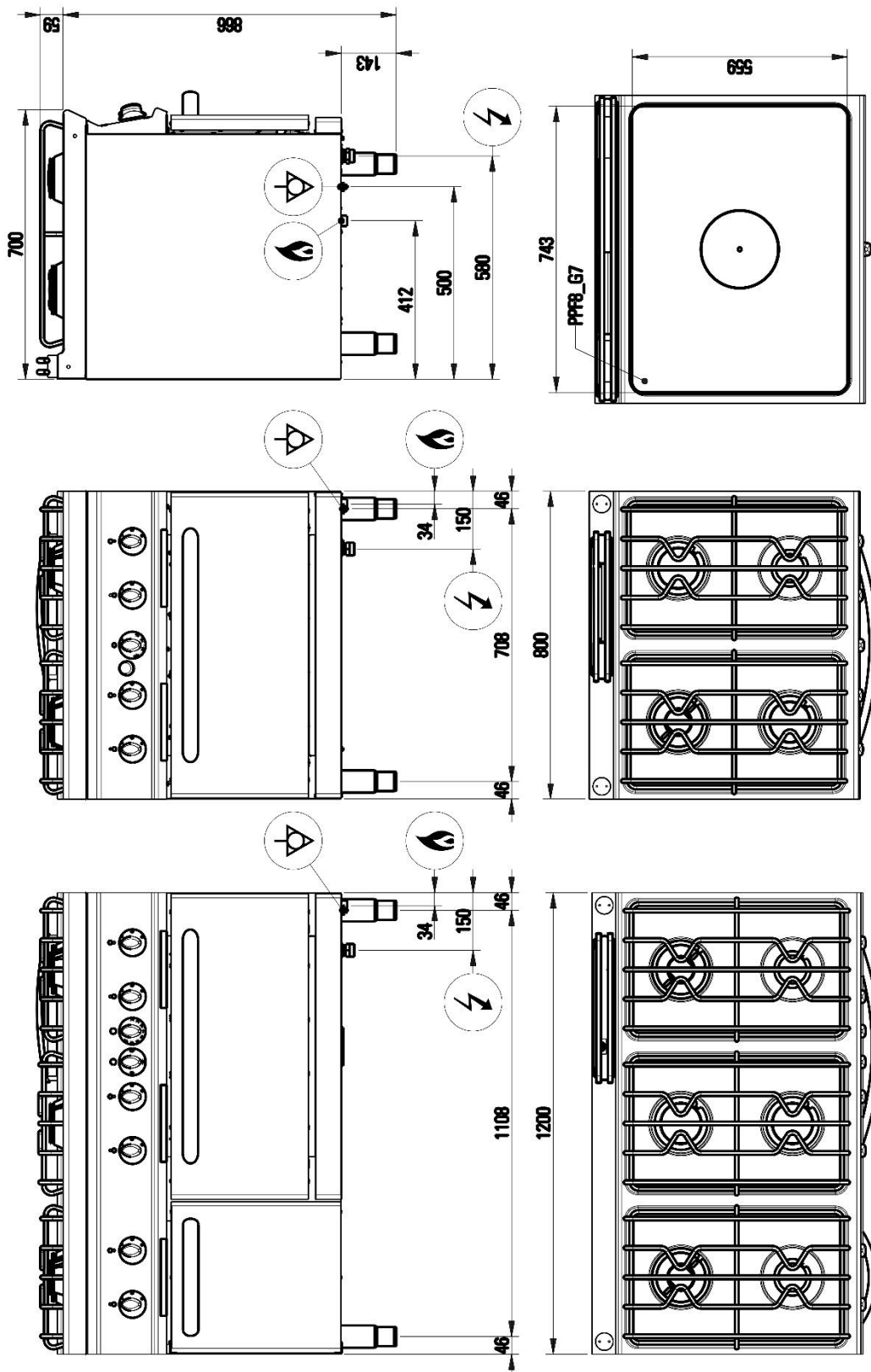


Fig.1 | Abb.1 | pnc.1 - 5415.647.00