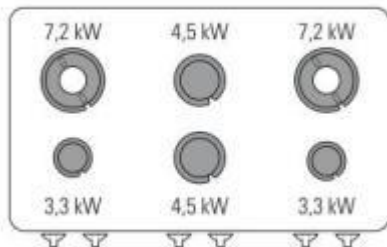


713081

PFX12GG7

6-BURNER GAS COOKER ON FULL-SIZE GAS STATIC OVEN (92.5X63X30 CM) WITH 1 GRID



- 6-burner gas cooker on a FULL-SIZE gas static oven (H30 92.5x63x30 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).

>> FULL-SIZE GAS STATIC OVEN H30 92.5x63x30 cm.

>> AISI 304 stainless steel oven door.

>> Stainless steel cooking chamber with 2 removable pickled steel bottoms (3 mm thick).

>> Long-lasting steel mesh and glass fibre gasket resistant to high temperatures.

>> Chrome-plated steel 2-branch tubular burner.

>> Operating thermostatic valve with maximum temperature 300°C.

>> 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	2x7,2+2x3,3+2x4,5 n°- kW
BOILING TOP POWER	30 kW	TRAY CAPACITY	n° 4x(883x603)
NATURAL GAS CONSUMPTION	3,91 m³/h	COOKING CHAMBER DIMENSIONS	92,5x63x30 cm
OVEN DIMENSIONS	Full size H. 30 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 (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	80 cm
PACKAGE HEIGHT	113 cm	NET WEIGHT	146,1000 kg
GROSS WEIGHT	165 kg	VOLUME	1,13 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

220595	EXTRA FULL-SIZE OVEN GRID (88X62CM)
399516	ADJUSTABLE WATER TAP
619013	FULL SIZE INOX TRAY
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

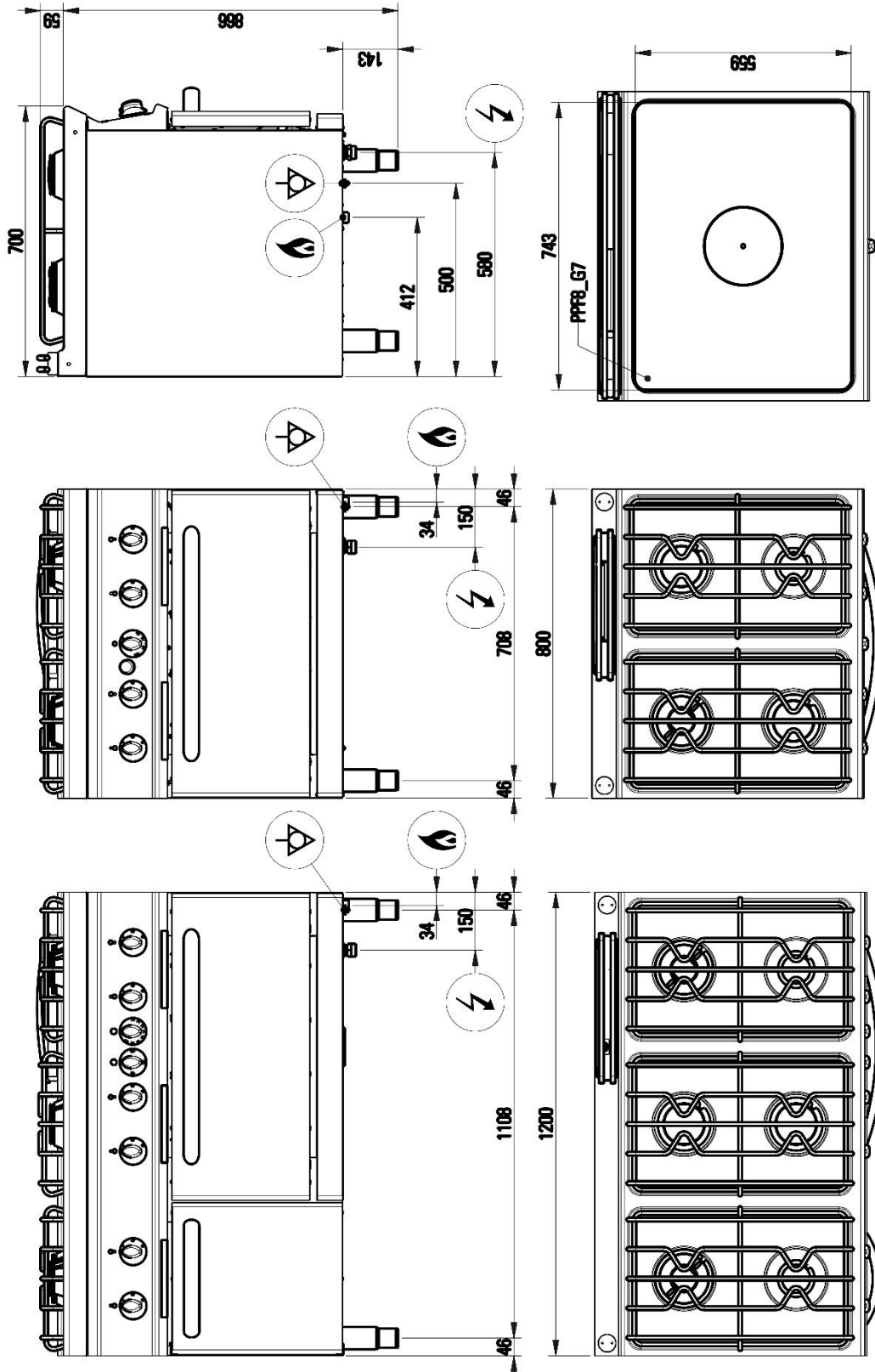


Fig.1 | Abb.1 | pnc.1 - 5415.647.00