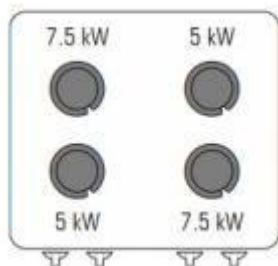


713208

PFH8G7

4-BURNER HERMETIC GAS BOILING TOP SUPER WITH CAST IRON GRIDS ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID



- 4-burner gas cooker on a GN 2/1 electric static oven (80 cm).
- High-efficiency hermetic burners, cast-iron base and brass flame spreader with power 5 kW and 7,5 kW
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Main burner ignition via always-on pilot burner with safety thermocouple.
- Valved gas cock.
- Setup for installing a water tap.
- Enamelled cast iron pan support grid to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 2/1 ELECTRIC STATIC OVEN

>> AISI 304 stainless steel oven door.

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

>> Heating through upper and lower heating elements that can be activated together or separately.

>> Thermostatic control 60-270°C.

>> Stainless steel removable side tray racks

>> 1 grid supplied 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	25 + 5,3 kW	GAS POWER	25 kW
ELECTRIC POWER	5,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5,3 kW
OPEN BURNER POWER	2x5 + 2x7,5 n°- kW	BOILING TOP POWER	25 kW
TRAY CAPACITY	n° 4xGN2/1	NATURAL GAS CONSUMPTION	2,64 m³/h
LPG CONSUMPTION	1.97 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	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	Static	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	86 cm	PACKAGE DEPTH	81 cm
PACKAGE HEIGHT	114,0 cm	NET WEIGHT	113 kg
GROSS WEIGHT	123,5 kg	VOLUME	0,7900 m³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	3000.0 W
SENSIBLE HEAT RELEASE	7500.0 W	STEAM RELEASE	4400.0 g/h

ACCESSORIES

319068 HERMETIC FLAME SPREADER (5 - 6 - 7 KW)

INSTALLATION SCHEMES

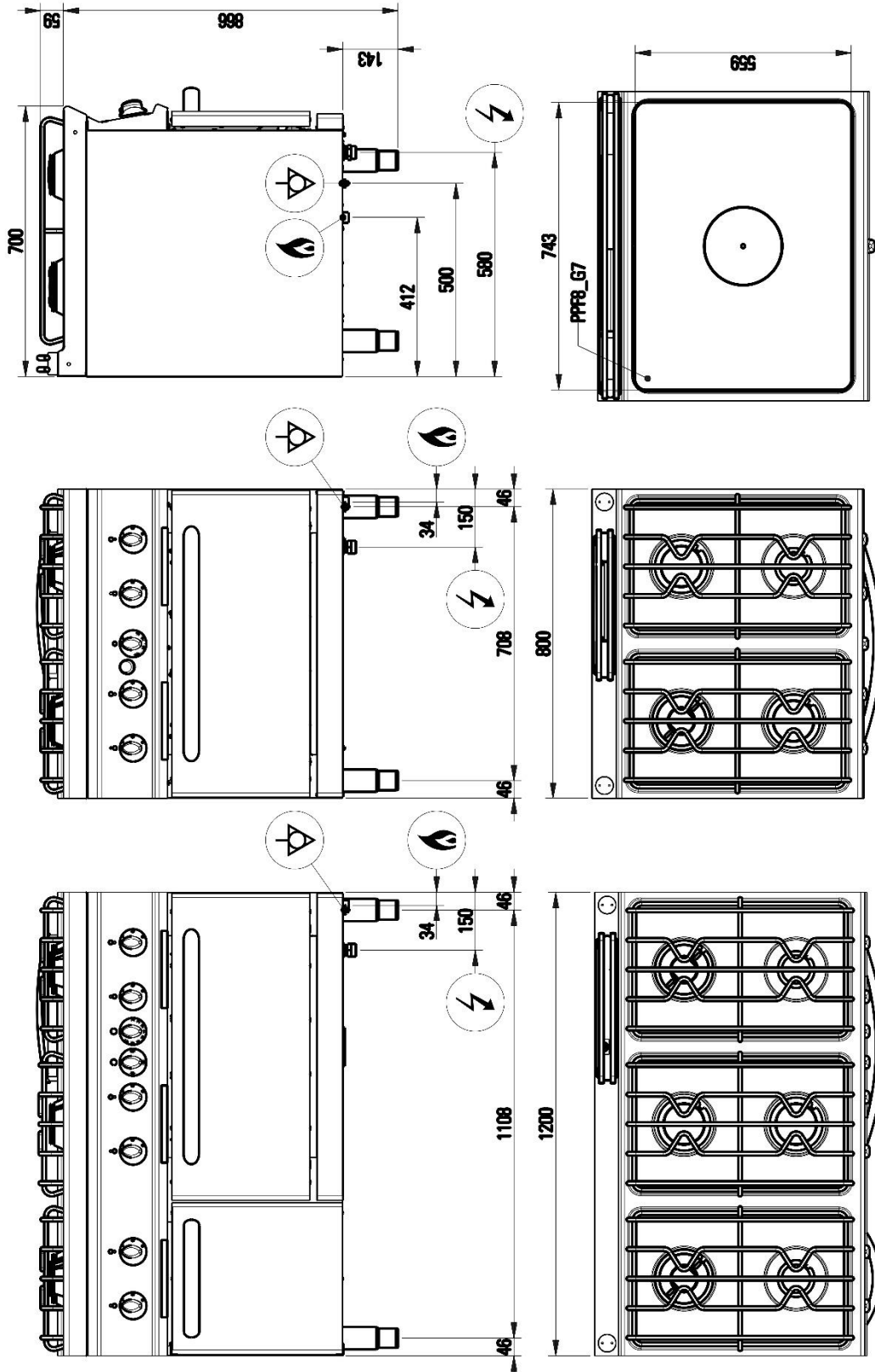


Fig.1 | Abb.1 | pnc.1 - 5415.647.00