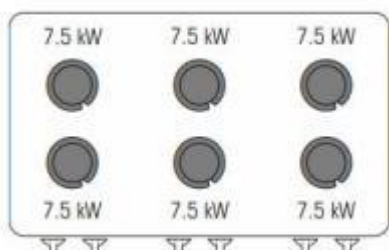

713211

PFH12SGG7

**SUPER 6-BURNER HERMETIC GAS COOKER ON
GN2/1 GAS STATIC OVEN AND 1 GRID**



- 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	52 kW	GAS POWER	52 kW
OVEN POWER	7 kW	OPEN BURNER POWER	6x7,5 n°- kW
BOILING TOP POWER	45 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	5,50 m³/h	LPG CONSUMPTION	4.1 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	RAAF enamelled cast iron
OVEN TYPE	Static	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	123 cm
PACKAGE DEPTH	80 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	142,1000 kg	GROSS WEIGHT	168 kg
VOLUME	1,11 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	6240.0 W	SENSIBLE HEAT RELEASE	15600.0 W
STEAM RELEASE	9152.0 g/h		

ACCESSORIES

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

INSTALLATION SCHEMES

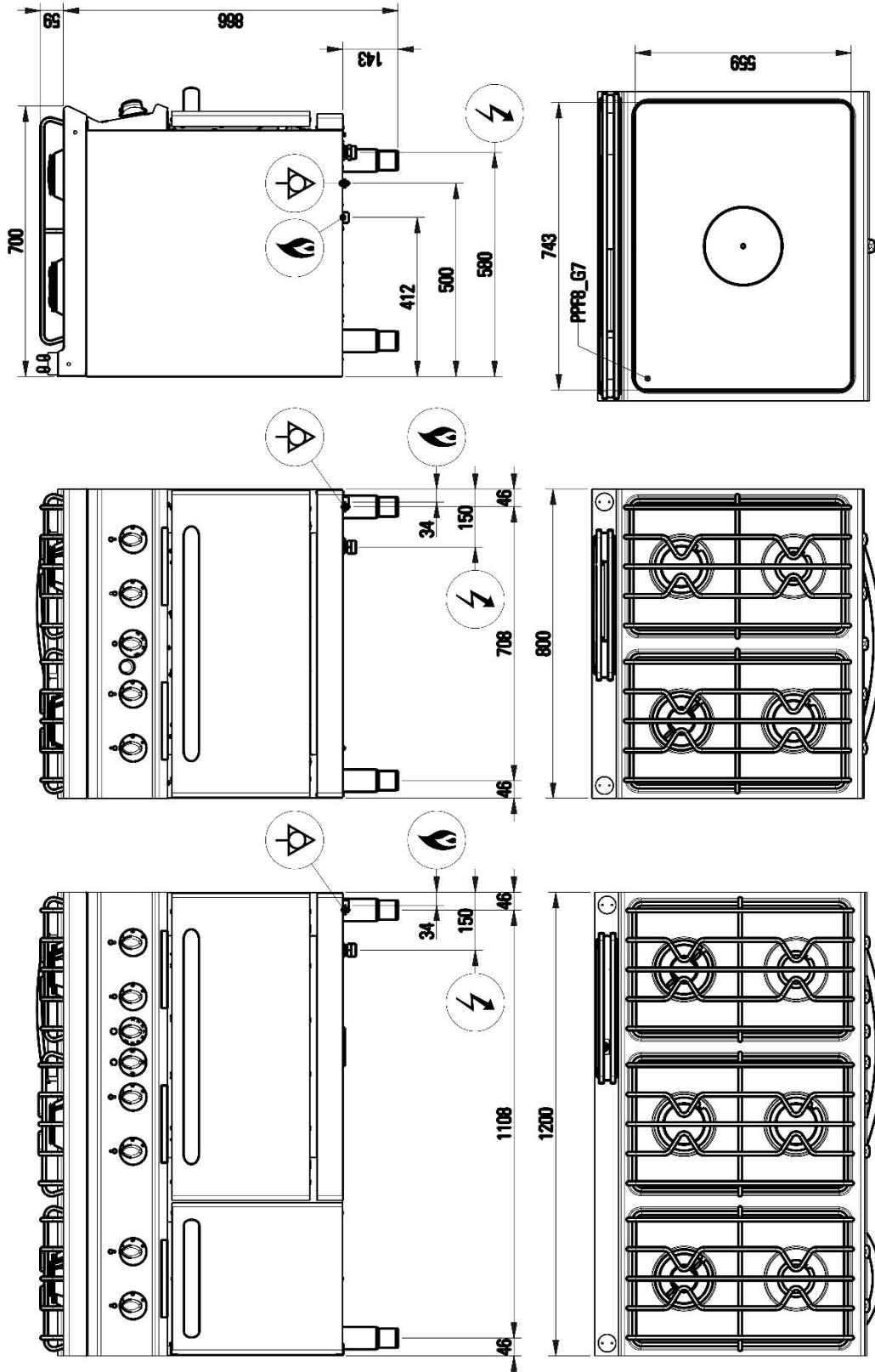


Fig.1 | Abb.1 | pnc.1 - 5415.647.00