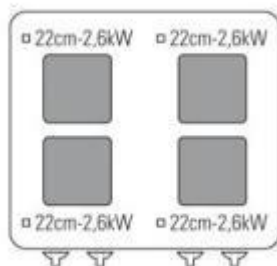


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## 4 SQUARE HERMETIC HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 22X22CM - 8.7X8.7IN)



- Electric cooker (80 cm) with 4 squared cast iron plates (22x22 cm) on a GN 2/1 electric static oven.
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Cast iron electric plates hermetically sealed to the deep drawn worktop.
- 2.6 kW power for each plate adjustable to 6 levels.
- Temperature limiter inside the plates to reduce energy consumption.
- Heating and control commands specific for each plate.
- Lights warning when the plates are on.
- Setup for installing a water tap.
- 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 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 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 electrical network.

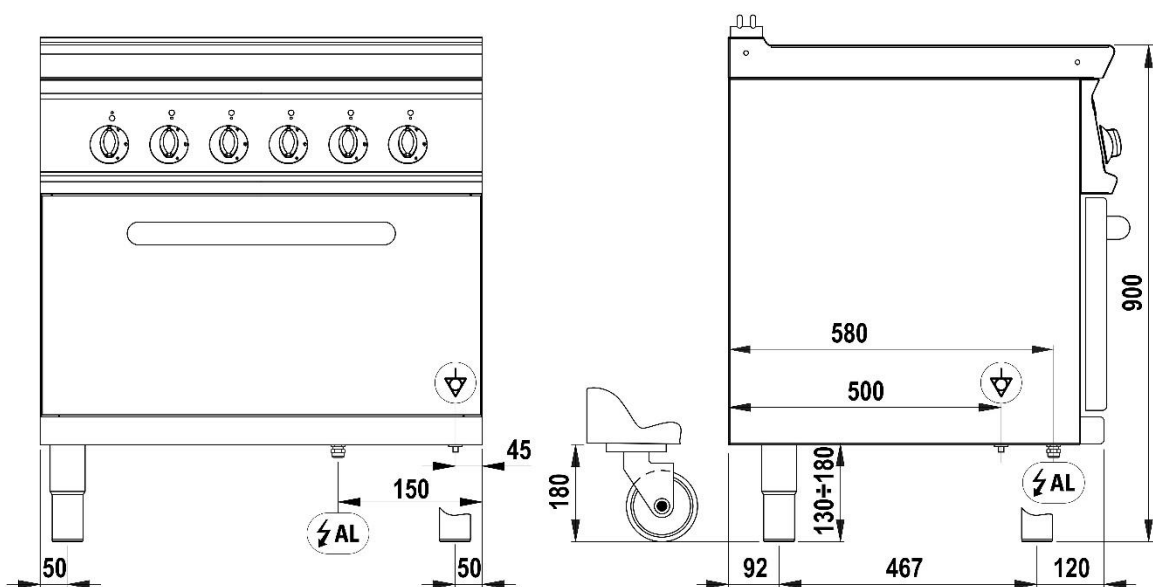
## TECHNICAL DATA

TOTAL POWER	15,7 kW	ELECTRIC POWER	15,7 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	10,4 kW
COOKING ZONE POWER	4x2,6 n°- kW	TRAY CAPACITY	n° 4xGN2/1
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	22x22 cm	GUIDES	n° 4
NUMBER OF COOKING ZONES	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	60÷270 °C	MINIMUM POWER CABLE CROSS-SECTION	5 x 4 n° - mm <sup>2</sup>
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	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	IPX RATING	4
WIDTH	80 cm	DEPTH	70 cm
HEIGHT	90 cm	PACKAGE WIDTH	85,0 cm
PACKAGE DEPTH	82,0 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	90,5000 kg	GROSS WEIGHT	110,4 kg
VOLUME	0,7900 m <sup>3</sup>	HARMONISED CODE	84198180
LATENT HEAT RELEASE	1256.0 W	SENSIBLE HEAT RELEASE	3140.0 W
STEAM RELEASE	1852.6 g/h		

## ACCESSORIES

220590	EXTRA OVEN GRID GN2/1 (53X63CM)
399516	ADJUSTABLE WATER TAP
619012	GN2/1 INOX TRAY
620690	TOP FRAME FOR 2 SQUARE HOT PLATES
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES



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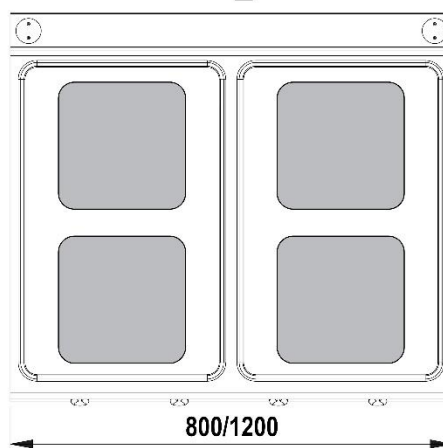
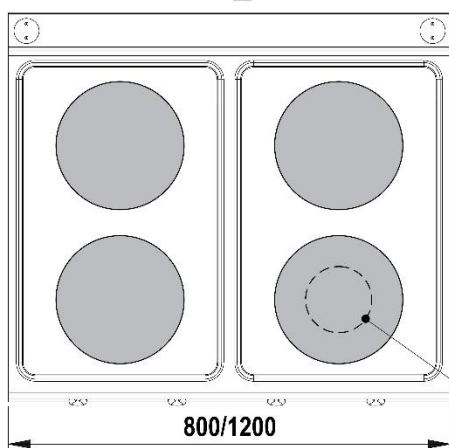


Fig.1 | Abb.1 | рис.1 - 5415.659.00