

716195

PFU8E7

4 COPLANAR SQUARE TILTING HOT PLATES BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID (PLATE 30X30CM - 11.8X11.8IN)



- Electric cooker (80 cm) with 4 coplanar, tilting electric plates on a GN2/1 electric static oven.
- Coplanar, tilting, squared, cast iron electric plates (30x30 cm and 8 mm thick) not hermetically sealed to the worktop.
- 3 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.
- Drawer to collect cooking residue.
- 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.
- \bullet 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	17,3 kW	ELECTRIC POWER	17,3 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	12 kW
COOKING ZONE POWER	4X3 n°- kW	TRAY CAPACITY	n° 4xGN2/1
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
ELECTRIC PLATE DIMENSIONS	30x30 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° - mm²
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Static
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	114,0 cm
NET WEIGHT	135 kg	GROSS WEIGHT	155,6 kg
VOLUME	0,76 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	1384.0 W	SENSIBLE HEAT RELEASE	3460.0 W
STEAM RELEASE	2041.4 g/h		

ACCESSORIES

220590 EXTRA OVEN GRID GN2/1 (53X63CM)

619012 GN2/1 INOX TRAY 799506 PAIR OF CLOSING ELEMENTS (L=70CM)



INSTALLATION SCHEMES

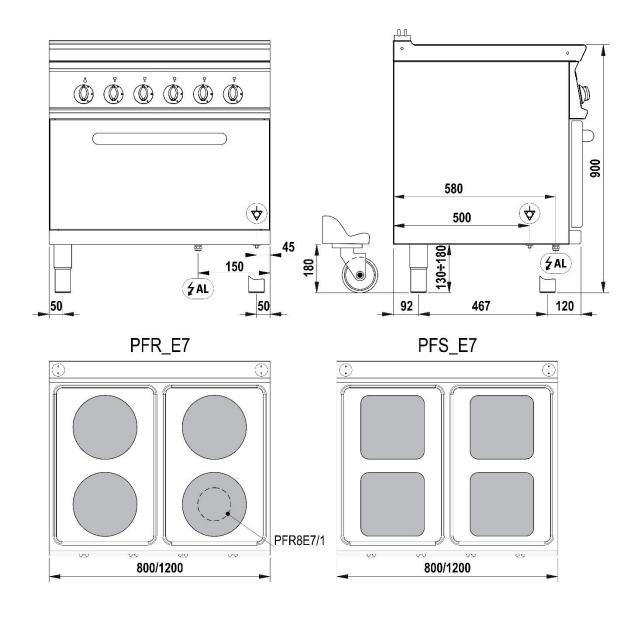


Fig.1 | Abb.1 | рис.1 - 5415.659.00