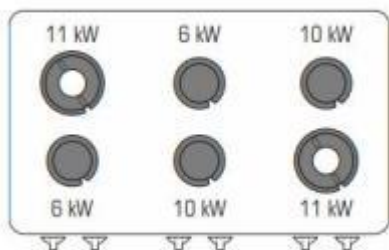


313294

PFXH12SGGE9

**6-BURNER HERMETIC GAS BOILING TOP SUPER
WITH CAST IRON GRIDS ON GAS STATIC FULL-
SIZE OVEN AND ELECTRIC GRILL WITH 1 GRID**



- 6-burner gas cooker on a FULL-SIZE gas static oven (H40 92.5x63x40 cm) with ELECTRIC GRILL, total width 120 cm, SUPER version.
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring (6kW and 10kW) and double ring (11kW).
- Deep drawn worktop to prevent overflows and with rounded corners for maximum hygiene and easy cleaning.
- Main burner ignition by means of a pilot burner with safety thermocouple.
- Valved gas cock.
- Enamelled cast iron pan support grids to resist acids, alkalis and flames.
- Setup for installing a water tap.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> FULL-SIZE GAS STATIC OVEN H40 92.5x63x40 CM WITH ELECTRIC GRILL.

>> 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 tubular burner.

>> Equipped with thermostatic valve, 0-150-290°C adjustment.

>> Pilot burner ignition with a thermocouple through a piezoelectric device.

>> Removable stainless steel side tray racks.

>> 1 grid included.

• AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.

• AISI 304 stainless steel control panel and side panels.

• Technical compartment to make easy the 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	61 + 3 kW	GAS POWER	61 kW
ELECTRIC POWER	3 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	OVEN POWER	10 kW
OPEN BURNER POWER	6X2 + 10X2 + 11X2 n°- kW	BOILING TOP POWER	54 kW
TRAY CAPACITY	n° 4x(883x603)	NATURAL GAS CONSUMPTION	6,46 m³/h
LPG CONSUMPTION	4.81 kg/h	COOKING CHAMBER DIMENSIONS	92,5x63x40 cm
OVEN DIMENSIONS	Full size H. 40 cm	GUIDES	n° 4
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	150÷290 °C
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²	BOILING PAN SUPPORT	RAAF enamelled cast iron
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Static
CE GAS CERTIFICATE NUMBER	CE-0085BQ0326	ELECTRICAL CONNECTION HEIGHT (Y)	-75 mm
GAS CONNECTION DIAMETER	3/4"G EN10226-1	GAS CONNECTION HEIGHT (H)	484 mm
GAS CONNECTION HEIGHT (X)	1166 mm	GAS CONNECTION HEIGHT (Y)	-75 mm
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	120 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	126 cm
PACKAGE DEPTH	100 cm	PACKAGE HEIGHT	116 cm
NET WEIGHT	210 kg	GROSS WEIGHT	229 kg
VOLUME	1,46 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	7320.0 W	SENSIBLE HEAT RELEASE	18300.0 W
STEAM RELEASE	10736.0 g/h		

ACCESSORIES

220595	EXTRA FULL-SIZE OVEN GRID (88X62CM)
319011	REAR COVERING PANEL FOR CABINET (L=120CM)
319067	10KW HERMETIC FLAME SPREADER
319068	HERMETIC FLAME SPREADER (5 - 6 - 7 KW)
399516	ADJUSTABLE WATER TAP
399538	PAN SUPPORT REDUCER
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)
619013	FULL SIZE INOX TRAY

INSTALLATION SCHEMES

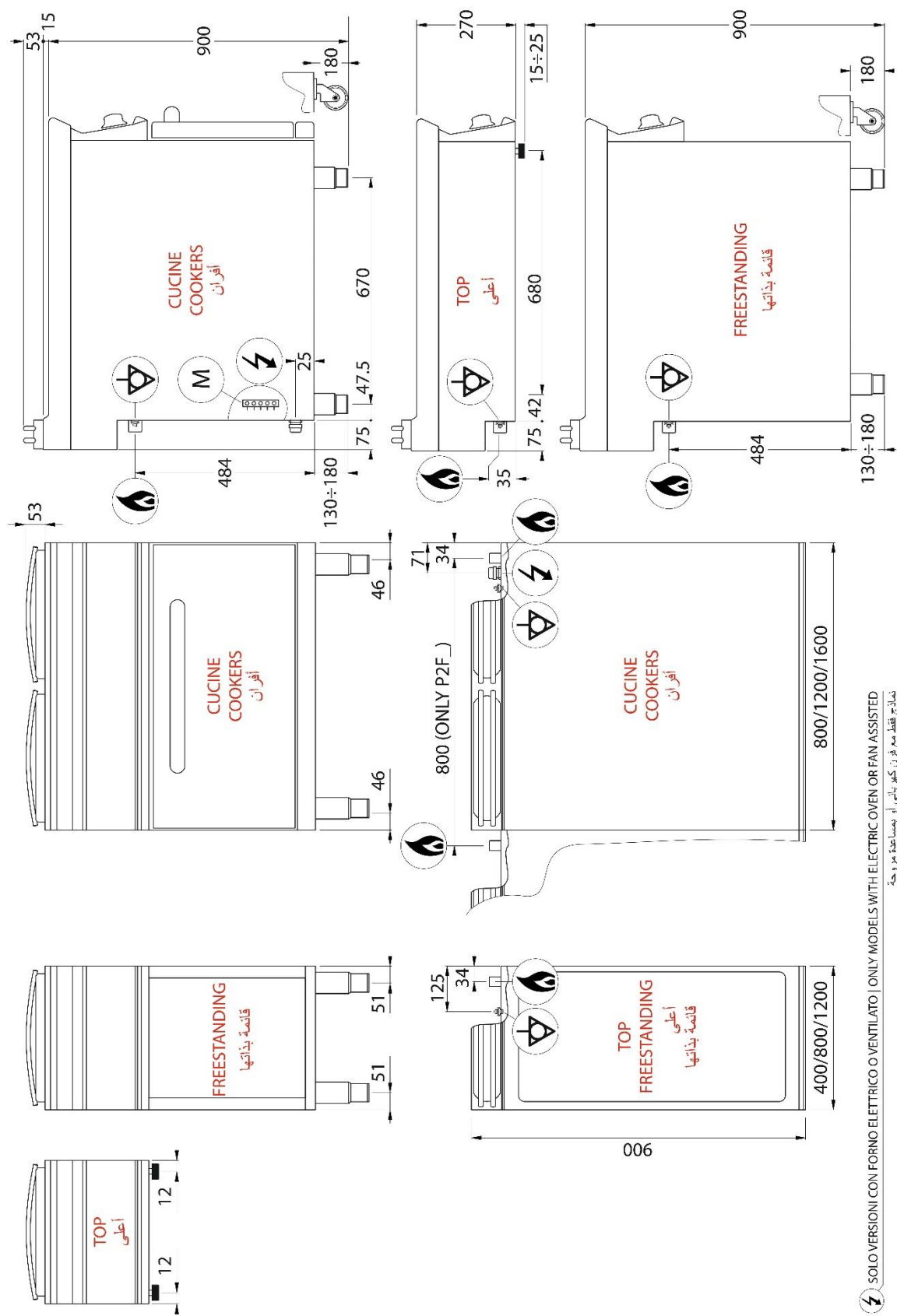


Fig.1 | Abb.1 | рис.1 || الصورة رقم ١ - 5415.618.00

⚡ SOLO VERSIONI CON FORNO ELETTRICO O VENTILATO | ONLY MODELS WITH ELECTRIC OVEN OR FAN ASSISTED
نماذج فقط مع فرن كهربائي أو بمساعدة مروحة