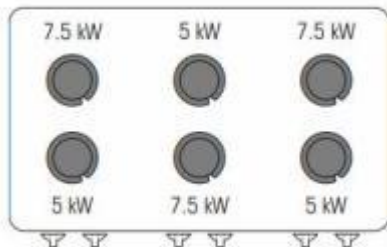


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PFH12V7

6-BURNER HERMETIC GAS COOKER ON GN1/1 ELECTRIC CONVECTION OVEN WITH 1 GRID



- 6-burner gas cooker on a GN 1/1 electric convection oven (80 cm) and a cabinet with a door (40 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, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 1/1 ELECTRIC CONVECTION 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 2 fans with 2 heating elements with 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 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	37,5 + 5 kW	GAS POWER	37,5 kW
ELECTRIC POWER	5 kW	FREQUENCY	50/60 Hz
VOLTAGE	380-415 3N~ V	OVEN POWER	5 kW
OPEN BURNER POWER	3x5 + 3x7,5 n°- kW	BOILING TOP POWER	30 kW
TRAY CAPACITY	n° 5xGN1/1	NATURAL GAS CONSUMPTION	3,96 m³/h
LPG CONSUMPTION	2.96 kg/h	COOKING CHAMBER DIMENSIONS	57x51,5x30 cm
OVEN DIMENSIONS	GN1/1	CABINET DIMENSIONS	33x57,4x39,5 cm
GUIDES	n° 5	NUMBER OF BURNERS	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	5 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	Convection
ELECTRICAL CONNECTION HEIGHT (H)	0 mm	ELECTRICAL CONNECTION HEIGHT (X)	1050 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)	1166 mm
GAS CONNECTION HEIGHT (Y)	-412 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	IPX RATING	4
WIDTH	120 cm	DEPTH	70 cm
HEIGHT	90 cm	PACKAGE WIDTH	127 cm
PACKAGE DEPTH	81 cm	PACKAGE HEIGHT	114 cm
NET WEIGHT	136 kg	GROSS WEIGHT	163 kg
VOLUME	1,17 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	4500.0 W	SENSIBLE HEAT RELEASE	11250.0 W
STEAM RELEASE	6600.0 g/h		

ACCESSORIES

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

INSTALLATION SCHEMES

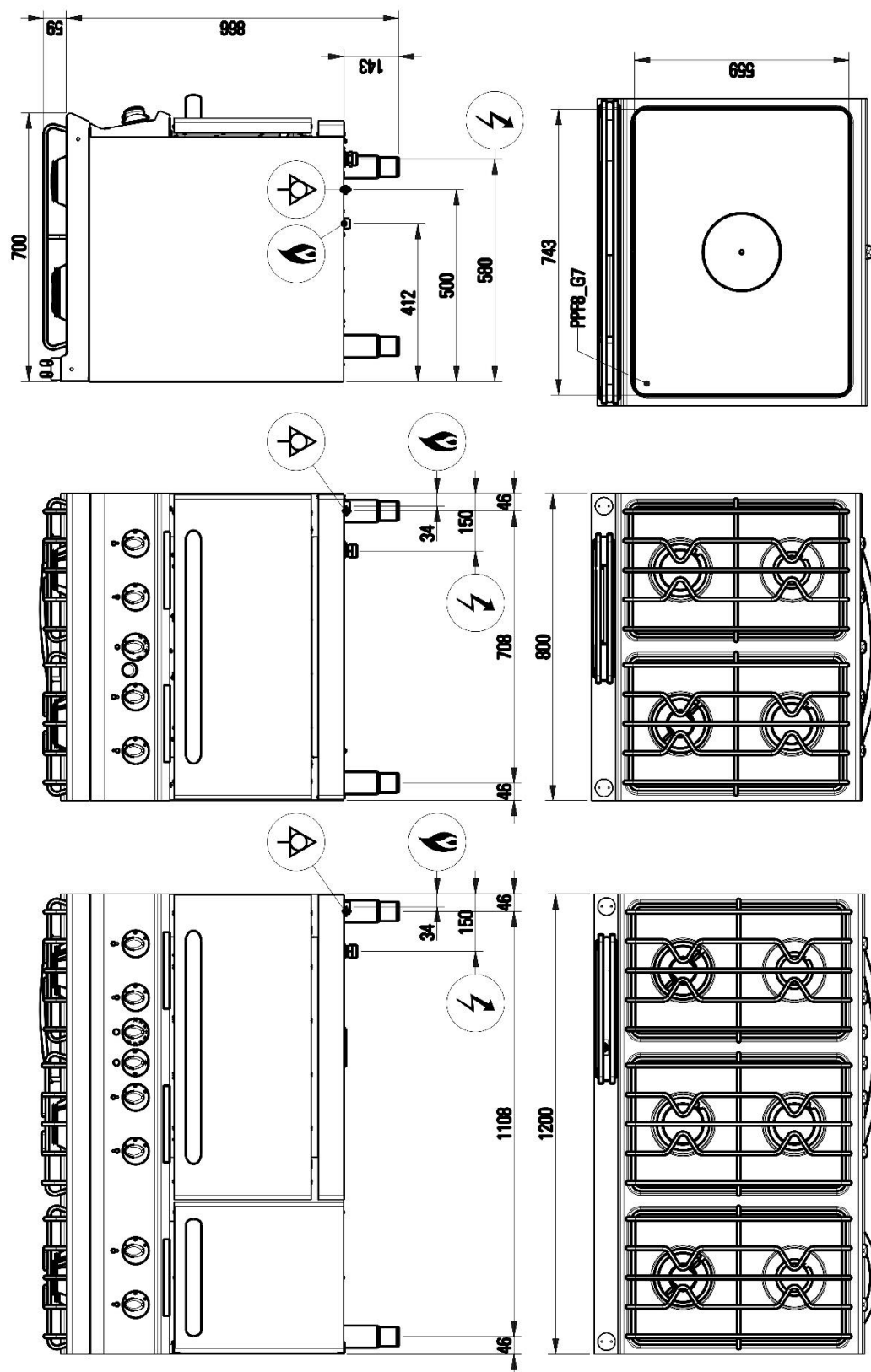


Fig.1 | Abb.1 | pnc.1 - 5415647.00