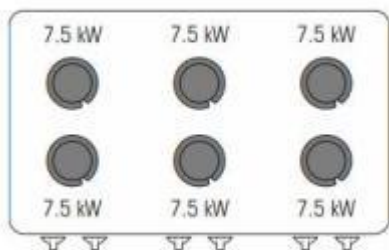


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**6-BURNER HERMETIC GAS BOILING TOP SUPER
WITH CAST IRON GRIDS ON GAS STATIC FULLSIZE
OVEN AND ELECTRIC GRILL WITH 1 GRID**



- Cucina a gas 6 fuochi versione SUPER su forno a gas statico FULL-SIZE H40 92,5x63x40 cm con GRILL ELETTRICO.
- Bruciatori ermetici con basamento in ghisa e ghiera spartifiamma in ottone monocorona da 7,5 kW
- Piano di lavoro stampato in profondità per evitare traboccamenti e con angoli arrotondati per la massima igiene e facilità di pulizia.
- Accensione del bruciatore principale tramite fiamma pilota antispegnimento dotata di termocoppia di sicurezza.
- Rubinetto a gas valvolato.
- Predisposizione per installazione colonnina d'acqua.
- Griglie posapentole in ghisa smaltate per essere resistenti agli acidi, agli alcali e alla fiamma.
- Piedini in acciaio inossidabile AISI 304 regolabili in altezza 133/195 mm.

>> FORNO A GAS STATICO FULL-SIZE H40 92,5x63x40 CM CON GRILL ELETTRICO.

>> Porta forno in acciaio inossidabile AISI 304.

>> Camera di cottura in acciaio inox con 2 fondi rimovibili in acciaio decappato spessore 3 mm.

>> Guarnizione di lunga durata in maglia d'acciaio e fibra di vetro resistente alle alte temperature.

>> Bruciatore tubolare in acciaio cromato.

>> Dotato di rubinetto termostatico, regolazione 0-150-290°C.

>> Accensione della fiamma pilota con termocoppia tramite piezoelettrico.

>> Guide laterali in acciaio inox rimovibili.

>> 1 griglia in dotazione.

- 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 + 3 kW	GAS POWER	52 kW
ELECTRIC POWER	3 kW	FREQUENCY	50/60 Hz
VOLTAGE	230 ~ V	OVEN POWER	7 + 3(grill) kW
OPEN BURNER POWER	6x7,5 n°- kW	BOILING TOP POWER	45 kW
TRAY CAPACITY	n° 4x(883x603)	NATURAL GAS CONSUMPTION	5,50 m³/h
LPG CONSUMPTION	4.1 kg/h	COOKING CHAMBER DIMENSIONS	92,5x63x40 cm
OVEN DIMENSIONS	Full size H. 40 cm	GUIDES	n° 4
NUMBER OF BURNERS	n° 6	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	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
IPX RATING	4	WIDTH	120 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	125,0 cm	PACKAGE DEPTH	82,0 cm
PACKAGE HEIGHT	112,0 cm	NET WEIGHT	168 kg
GROSS WEIGHT	188 kg	VOLUME	01,1500 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

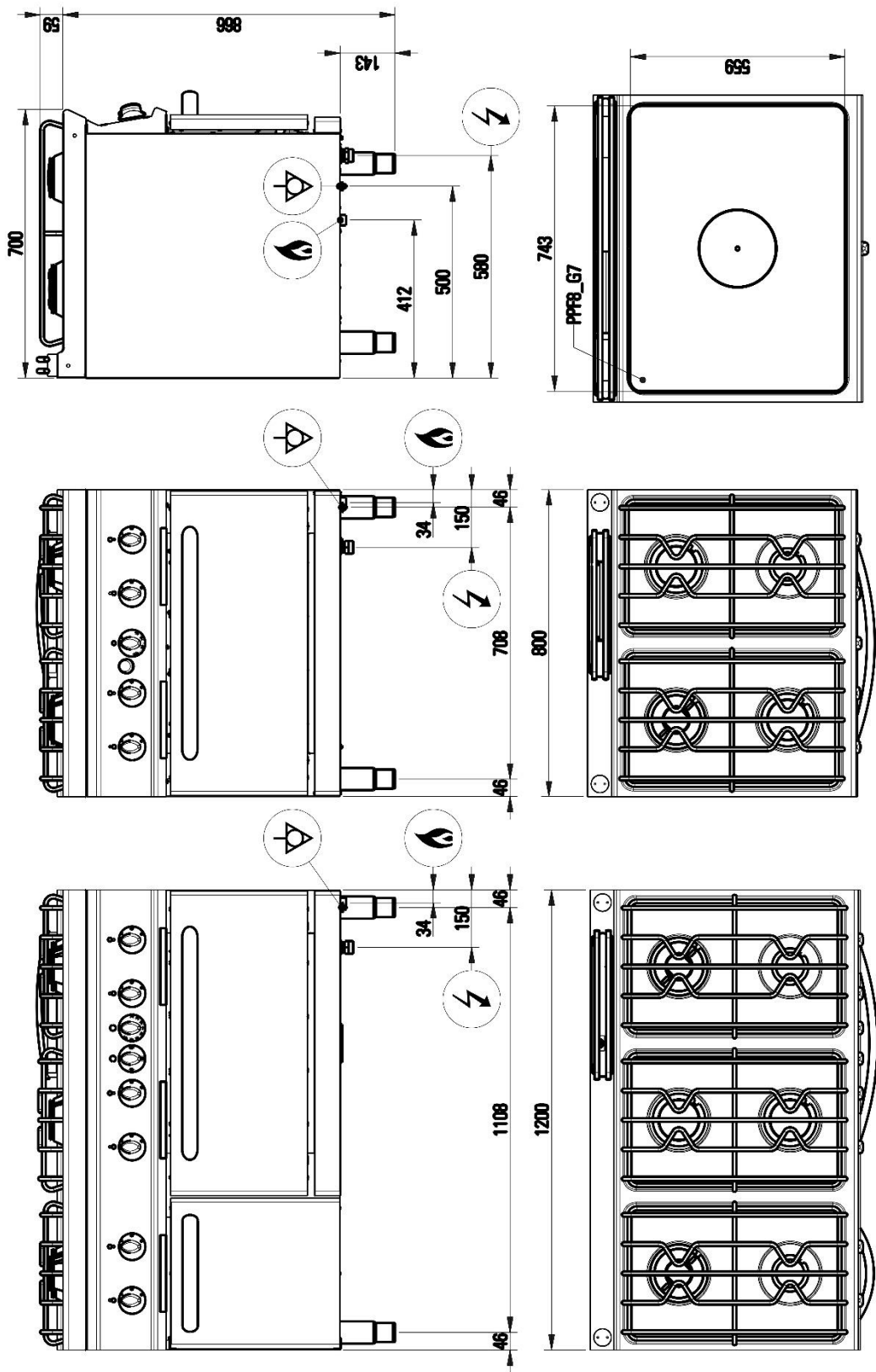


Fig.1 | Abb.1 | pnc.1 - 5415647.00