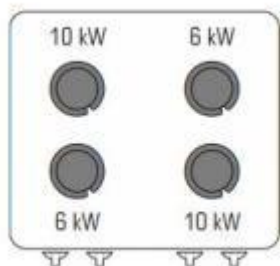


**313273**

PFH8GG9

**4-BURNER HERMETIC GAS BOILING TOP WITH  
CAST IRON GRIDS ON GN2/1 GAS STATIC OVEN  
WITH 1 GRID**



- 4-burner gas cooker on a GN 2/1 gas static oven (80 cm).
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring 6kW and 10kW.
- 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).

>> GN 2/1 GAS 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.

>> Equipped with thermostatic valve, 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	39 kW	GAS POWER	39 kW
OVEN POWER	7 kW	OPEN BURNER POWER	2X6 + 2X10 n°- kW
BOILING TOP POWER	32 kW	TRAY CAPACITY	n° 4xGN2/1
NATURAL GAS CONSUMPTION	4,13 m³/h	LPG CONSUMPTION	3.07 m³/h
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	OVEN DIMENSIONS	GN2/1
GUIDES	n° 4	NUMBER OF BURNERS	n° 4
VERTICAL DISTANCE BETWEEN TRAYS	6 cm	OVEN TEMPERATURE RANGE	150÷290 °C
BOILING PAN SUPPORT	RAAF enamelled cast iron	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)	766 mm	GAS CONNECTION HEIGHT (Y)	-75 mm
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	80 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	87,0 cm
PACKAGE DEPTH	101,0 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	127 kg	GROSS WEIGHT	148 kg
VOLUME	0,99 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	4680.0 W	SENSIBLE HEAT RELEASE	11700.0 W
STEAM RELEASE	6864.0 g/h		

ACCESSORIES

- 220590 EXTRA OVEN GRID GN2/1 (53X63CM)
- 319010 REAR COVERING PANEL FOR CABINET (L=80CM)
- 319067 10KW HERMETIC FLAME SPREADER
- 319068 HERMETIC FLAME SPREADER (5 - 6 - 7 KW)
- 399569 ADJUSTABLE WATER TAP FOR KITCHENS WITH A FLUE
- 399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)
- 619012 GN2/1 INOX TRAY

## INSTALLATION SCHEMES

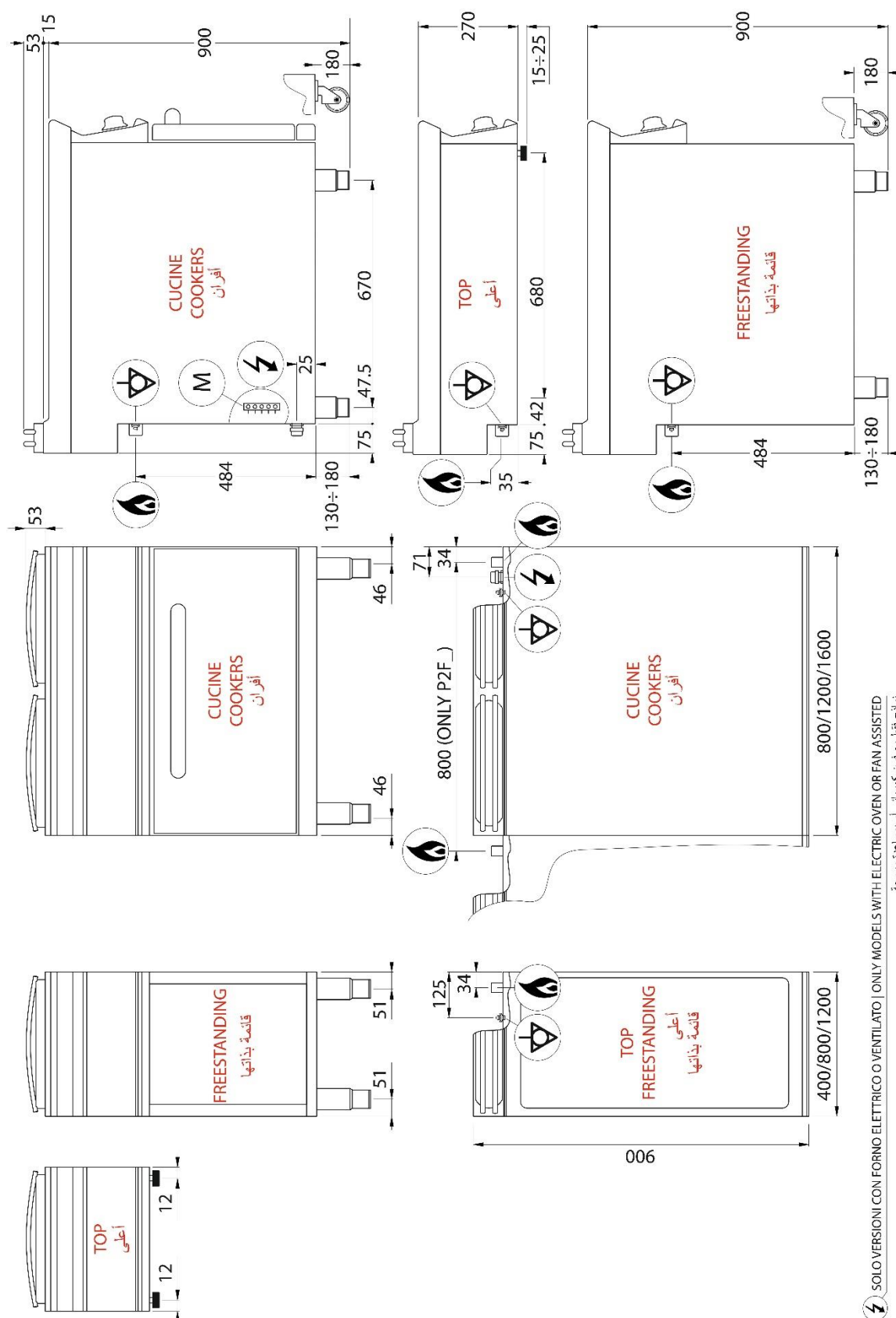


Fig.1 | Abb.1 | рис.1 | ١ | الصورة رقم - 5415.618.00

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