

313278

PFH8V9

4-BURNER HERMETIC GAS BOILING TOP WITH CAST IRON GRIDS ON GN1/1 ELECTRIC STATIC OVEN WITH 1 GRID

@IMMAGINE_PRODOTTO



- 4-burner gas cooker on a GN 1/1 electric convection 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 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.
 - >> 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	32 + 5 kW	GAS POWER	32 kW
ELECTRIC POWER	5 kW	FREQUENCY	50/60 Hz
VOLTAGE	400 2N ~ V	OVEN POWER	5 kW
OPEN BURNER POWER	6X2 + 10X2 n°- kW	BOILING TOP POWER	32 kW
TRAY CAPACITY	n° 5xGN1/1	NATURAL GAS CONSUMPTION	3,39 m³/h
LPG CONSUMPTION	2.52 kg/h	COOKING CHAMBER DIMENSIONS	57x51,5x30 cm
OVEN DIMENSIONS	GN1/1	GUIDES	n° 5
NUMBER OF BURNERS	n° 4	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	CE GAS CERTIFICATE NUMBER	CE-0085BQ0326
ELECTRICAL CONNECTION HEIGHT (H)	25 mm	ELECTRICAL CONNECTION HEIGHT (X)	729 mm
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	IPX RATING	4
WIDTH	80 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	87 cm
PACKAGE DEPTH	101 cm	PACKAGE HEIGHT	114 cm
NET WEIGHT	117,5 kg	GROSS WEIGHT	138,5 kg
VOLUME	1 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	3840.0 W	SENSIBLE HEAT RELEASE	9600.0 W
STEAM RELEASE	5632.0 g/h		

ACCESSORIES

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)

619004 EXTRA OVEN GRID GN1/1 (53X47CM)



INSTALLATION SCHEMES

