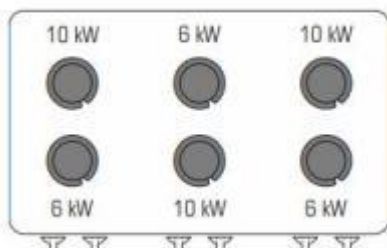


313290

PFXH12GG9

**6-BURNER HERMETIC GAS BOILING TOP WITH
CAST IRON GRIDS ON GN1/1 GAS STATIC FULLSIZE
OVEN WITH 1 GRID**



- 6-burner gas cooker on a FULL-SIZE gas static oven H30 92.5x63x30 cm, total width 120 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).

>> FULL-SIZE GAS STATIC OVEN H30 92.5x63x30CMm.

>> 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 2-branch tubular burner.

>> Operating thermostatic valve, maximum temperature 300°C.

>> 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	57 kW	GAS POWER	57 kW
OVEN POWER	9 kW	OPEN BURNER POWER	6X3 + 10X3 n°- kW
BOILING TOP POWER	48 kW	TRAY CAPACITY	n° 4x(883x603)
NATURAL GAS CONSUMPTION	5,93 m³/h	LPG CONSUMPTION	4.49 m³/h
COOKING CHAMBER DIMENSIONS	92,5x63x30 cm	OVEN DIMENSIONS	Full size H. 30 cm
GUIDES	n° 4	NUMBER OF BURNERS	n° 6
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)	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	127 cm
PACKAGE DEPTH	100 cm	PACKAGE HEIGHT	117 cm
NET WEIGHT	180,7 kg	GROSS WEIGHT	199,7 kg
VOLUME	1,48 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	6840.0 W	SENSIBLE HEAT RELEASE	17100.0 W
STEAM RELEASE	10032.0 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

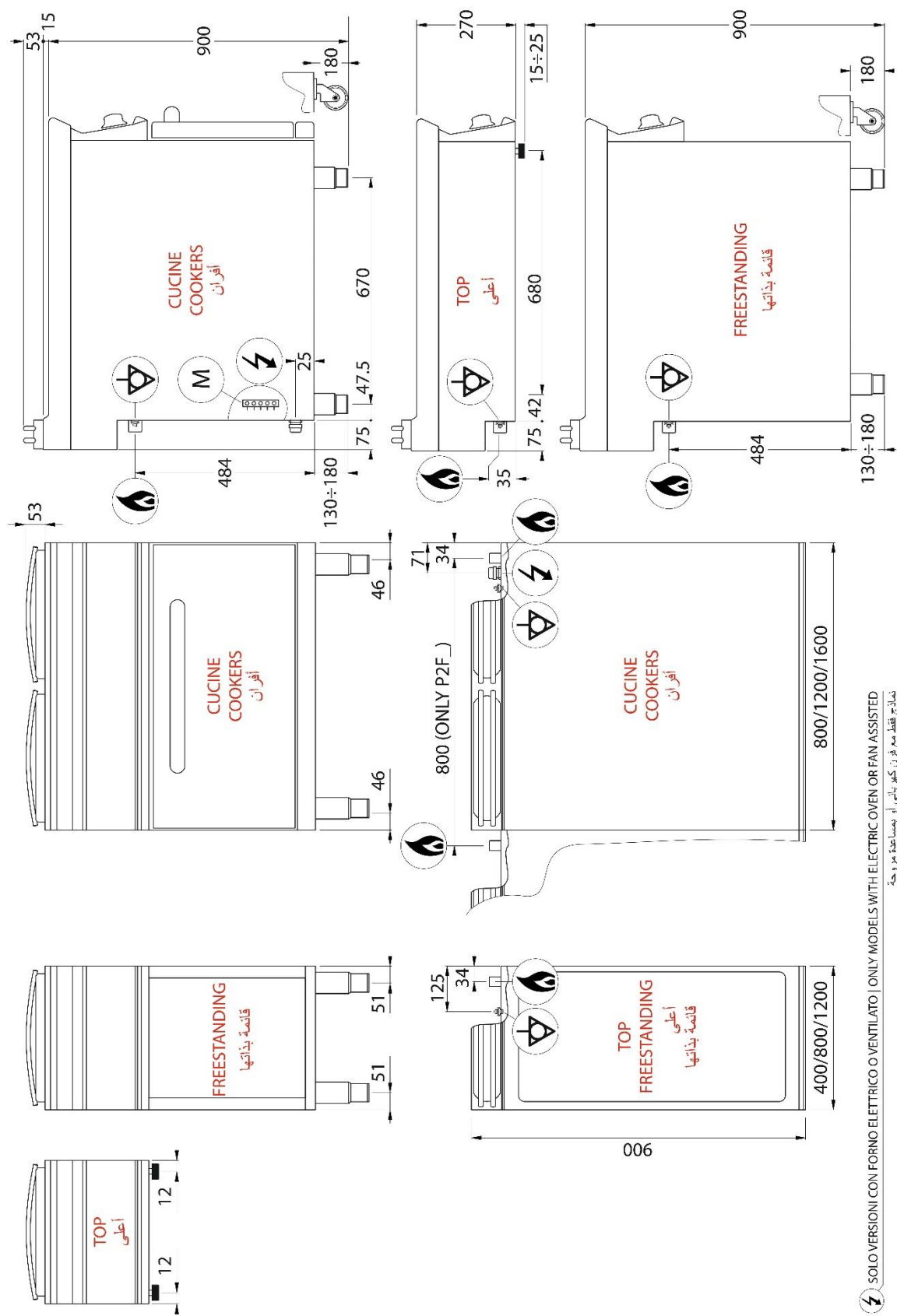


Fig.1 | Abb.1 | рис.1 || الصورة رقم ١ - 5415.618.00

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