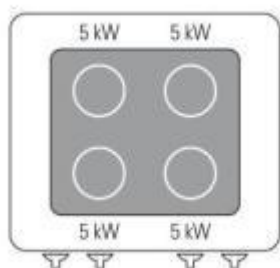


316305

PFC8E9

80 CM INDUCTION COOKER WITH 4 INDEPENDENT COOKING ZONES ON GN 2/1 STATIC ELECTRIC OVEN.



- An induction boiling top combined with an integrated static oven offers a unique, made-in-Italy solution for professional kitchens, optimising space and guaranteeing excellent cooking results.
- An advanced filtration system also protects the equipment, ensuring a long service life.
- GN 2/1 static electric oven
- AISI 304 stainless steel oven door.
- Stainless steel cooking chamber and long-life gasket made of steel mesh and high-temperature resistant fiberglass.
- Heating via top and bottom heating elements that can be activated together or separately.
- Thermostatic control 60-270°C.
- Removable stainless steel side runners.
- 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.
- 6 mm thick induction hob hermetically sealed to the top for maximum hygiene and easy cleaning.
- Independent cooking zones, 5 kW each.
- 0-6-infinity power regulator.
- Faster heating speed compared to other types of hobs.
- Heating activates only upon contact with the pan, resulting in energy savings and reduced ambient heat.
- Front drawers for air filters, easily accessible for cleaning and replacement.
- Led indicators for pan detection, operation, and error report.
- For maximum efficiency, use high-quality induction pans with a minimum diameter of 12 cm and a maximum of 32 cm.
- Provision for water column installation.
- Technical compartment for easy connection to the power supply.

TECHNICAL DATA

TOTAL POWER	20 kW	ELECTRIC POWER	20 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N~ V
OVEN POWER	5,3 kW	BOILING TOP POWER	13,6 kW
COOKING ZONE POWER	4x5 n°- kW	TRAY CAPACITY	n° 4
COOKING CHAMBER DIMENSIONS	57,5x65x30 cm	GUIDES	n° 4
NUMBER OF COOKING ZONES	n° 4	VERTICAL DISTANCE BETWEEN TRAYS	6 cm
OVEN TEMPERATURE RANGE	60±270 °C	MINIMUM POWER CABLE CROSS-SECTION	5 x 6 n° - mm ²
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Statico
CAMPO_0079	0001	HEATING ZONES	n° 4
ELECTRICAL CONNECTION HEIGHT (H)	484 mm	ELECTRICAL CONNECTION HEIGHT (X)	729 mm
ELECTRICAL 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	86 cm
PACKAGE DEPTH	101 cm	PACKAGE HEIGHT	113 cm
NET WEIGHT	107 kg	GROSS WEIGHT	127 kg
VOLUME	0,98 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	1600.0 W	SENSIBLE HEAT RELEASE	4000.0 W
STEAM RELEASE	2360.0 g/h		

ACCESSORIES

