

613103

PF70G7

4 BURNERS GAS BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID





- 4-burner gas cooker on a GN 2/1 electric static oven (70 cm).
- Deep drawn worktop featuring rounded corners to prevent overflows and ensure enhanced hygiene and easy cleaning. Made with AISI 304 stainless steel with Scotch Brite finish.
- High-efficiency cast iron burners and flame spreaders with a single ring (3.3 and 4.5 kW) and double ring (7.2 kW).
- Main burner ignition via pilot burner with safety thermocouple.
- Valved gas cock.
- Enamelled cast iron pan support grid to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

>> GN 2/1 ELECTRIC STATIC OVEN

- >> Stainless steel oven door and cooking chamber.
- >> Long-lasting steel mesh and glass fibre gasket resistant to high temperatures.
- >> Heating through upper and lower heating elements that can be enabled together or individually.
 - >> Thermostatic control 60-270°C.
 - >> Stainless steel removable side tray racks.
- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- 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 equipment is delivered in accordance with the customer's specifications in terms of installed nozzles, even during testing. G20 natural gas is the standard configuration. In addition, spare nozzles are included should conversion be necessary on site.



TECHNICAL DATA			
TOTAL POWER	19,5 + 5,3 kW	GAS POWER	19,5 kW
ELECTRIC POWER	5,3 kW	FREQUENCY	50/60 Hz
VOLTAGE	400 3N ~ V	OVEN POWER	5,3 kW
OPEN BURNER POWER	1x7,2+1x3,3+2x4,5 n°- kW	BOILING TOP POWER	19,5 kW
TRAY CAPACITY	n° 4xGN2/1	NATURAL GAS CONSUMPTION	2,06 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	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	Static
CE GAS CERTIFICATE NUMBER	CE-0085BO0091	ELECTRICAL CONNECTION HEIGHT (H)	0 mm
ELECTRICAL CONNECTION HEIGHT (X)	600 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-593 mm
GAS CONNECTION DIAMETER	1/2"G EN10226-1	GAS CONNECTION HEIGHT (H)	0 mm
GAS CONNECTION HEIGHT (X)	671 mm	GAS CONNECTION HEIGHT (Y)	-425 mm
FOOT HEIGHT	155 mm	FOOT ADJUSTMENT	155/250 mm
IPX RATING	4	WIDTH	70 cm
DEPTH	70 cm	HEIGHT	85 cm
PACKAGE WIDTH	76,0 cm	PACKAGE DEPTH	81 cm
PACKAGE HEIGHT	114,0 cm	NET WEIGHT	92,5 kg
GROSS WEIGHT	108 kg	VOLUME	0,7000 m³
HARMONISED CODE	84198180	LPG CONSUMPTION	1.54 m³/h
LATENT HEAT RELEASE	2340.0 W	SENSIBLE HEAT RELEASE	5850.0 W
STEAM RELEASE	3432.0 g/h		

ACCESSORIES

120655 PAN SUPPORT REDUCER

220585 JOINT

220590 EXTRA OVEN GRID GN2/1 (53X63CM)

619012 GN2/1 INOX TRAY



INSTALLATION SCHEMES

