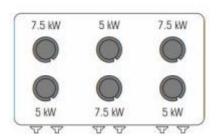


713214

PFXH12GG7

## 6-BURNER HERMETIC GAS COOKER WITH CAST IRON GRID ON FULL-SIZE GAS OVEN (92.5X63X30 CM) WITH 1 GRID





- 6-burner gas cooker on a FULL-SIZE gas static oven (H30 92.5x63x30 cm).
- $\bullet$  High-efficiency hermetic burners, cast-iron base and brass flame spreader with power 5 kW and 7,5 kW
- Deep drawn worktop with rounded corners to avoid overflow and for maximum hygiene and easy cleaning.
- Main burner ignition via always-on pilot burner with safety thermocouple.
- · Valved gas cock.
- Setup for installing a water tap.
- Enamelled cast iron pan support grid to resist acids, acids, alkalis and flames.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).
  - >> FULL-SIZE GAS STATIC OVEN H30 92.5x63x30 cm.
  - >> 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 with maximum temperature 300°C.
- >> Pilot burner ignition with a thermocouple through a piezoelectric device.
  - >> Stainless steel removable side tray racks.
  - >> 1 grid included
- AISI 304 stainless steel worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- 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 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	44,5 kW	GAS POWER	44,5 kW
OVEN POWER	7 kW	OPEN BURNER POWER	3x5 + 3x7,5 n°- kW
BOILING TOP POWER	37,5 kW	TRAY CAPACITY	n° 4x(883x603)
NATURAL GAS CONSUMPTION	4,70 m³/h	LPG CONSUMPTION	3.51 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
ELECTRICAL CONNECTION HEIGHT (H)	0 mm	ELECTRICAL CONNECTION HEIGHT (X)	1050 mm
ELECTRICAL CONNECTION HEIGHT (Y)	-580 mm	GAS CONNECTION DIAMETER	3/4"G EN10226-1
GAS CONNECTION HEIGHT (H)	0 mm	GAS CONNECTION HEIGHT (X)	1166 mm
GAS CONNECTION HEIGHT (Y)	-412 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	WIDTH	120 cm
DEPTH	70 cm	HEIGHT	90 cm
PACKAGE WIDTH	125,0 cm	PACKAGE DEPTH	80 cm
PACKAGE HEIGHT	110 cm	NET WEIGHT	160,5 kg
GROSS WEIGHT	183,4 kg	VOLUME	1,10 m <sup>3</sup>
HARMONISED CODE	84198180	LATENT HEAT RELEASE	5340.0 W

STEAM RELEASE

7832.0 g/h

## **ACCESSORIES**

SENSIBLE HEAT RELEASE

319068 HERMETIC FLAME SPREADER (5 - 6 - 7 KW)

13350.0 W



## **INSTALLATION SCHEMES**

