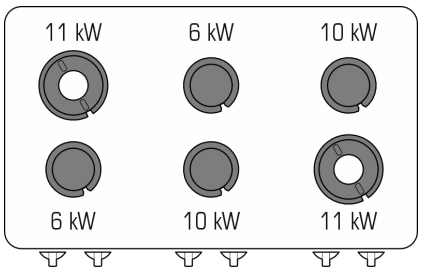
313291

PFXH12SGG9

6-burner hermetic gas boiling top Super with cast iron grids on gas static full-size oven with 1 grid



- 6-burner gas cooker on a FULL-SIZE gas static oven H30 92.5x63x30 cm, total width 120 cm, SUPER version.
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring (6kW and 10kW) and double ring (11kW).
- 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.

TECNOINOX Srl reserves the right to make changes at any time without prior notice.
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TECHNICAL DATA

TOTAL POWER	63 kW	GAS POWER	63 kW
OVEN POWER	9 kW	OPEN BURNER POWER	6X2 + 10X2 + 11X2 n°- kW
BOILING TOP POWER	54 kW	TRAY CAPACITY	n° 4X(883X603)
NATURAL GAS CONSUMPTION	6,67 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
GAS CONNECTION DIAMETER	3/4"G EN10226-1	WIDTH	120 cm
DEPTH	90 cm	HEIGHT	90 cm
PACKAGE WIDTH	126 cm	PACKAGE DEPTH	100,0 cm
PACKAGE HEIGHT	116,0 cm	NET WEIGHT	205 kg
GROSS WEIGHT	227,8 kg	VOLUME	1,46 m³

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 - 7,5 KW)
399516	ADJUSTABLE WATER TAP
399530	SIDE COVERING PANEL FOR A 1-MODULE CABINET
399538	PAN SUPPORT REDUCER
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

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INSTALLATION DIAGRAMS

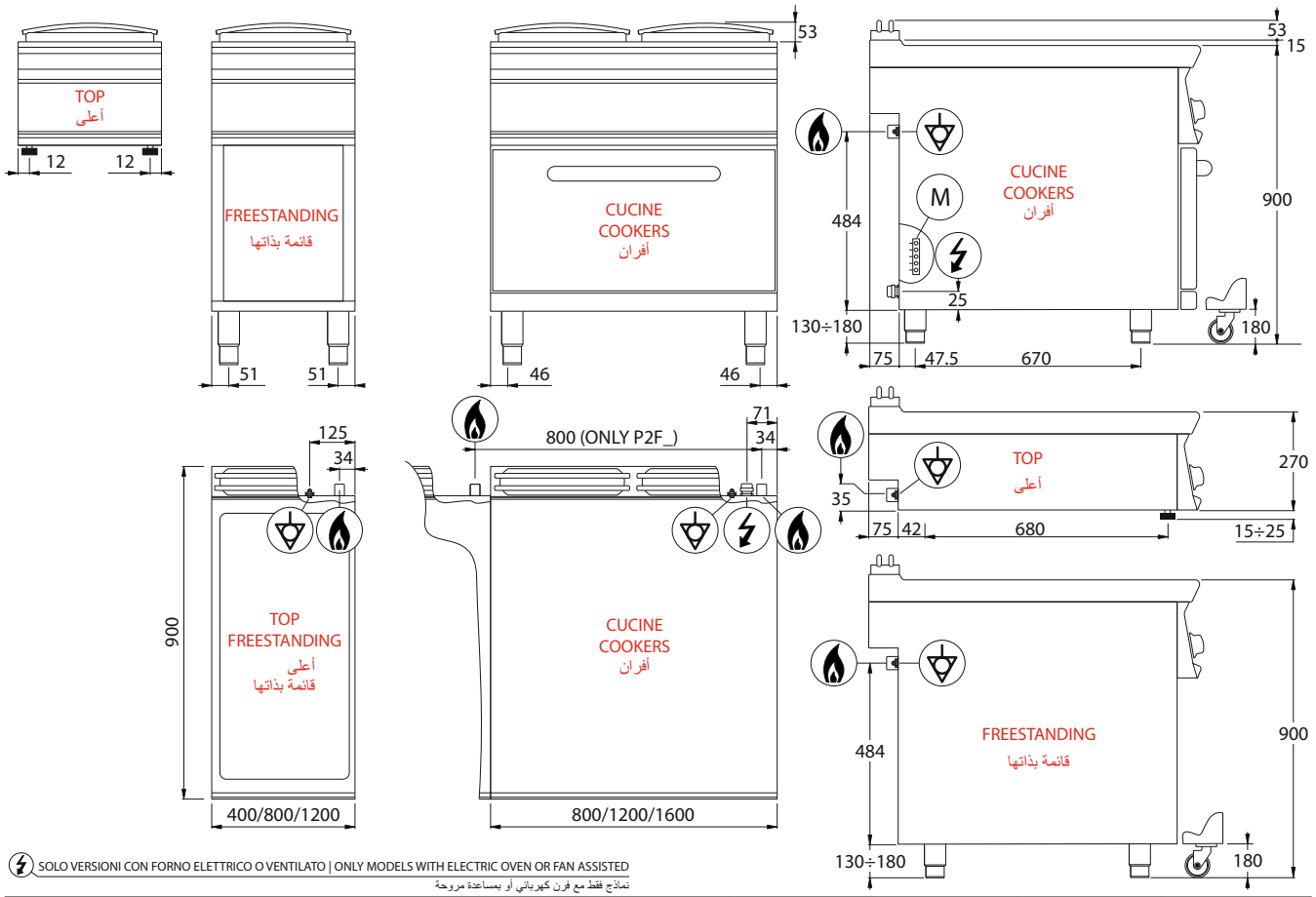

Fig.1 | Abb.1 | рис.1 | | ١ رق الصورة م- 5415.618.00