

713069

PFXG12G7

CUCINA GAS 6 FUOCHI CON FORNO ELETTRICO VENTILATO "FULLSIZE"

6 BURNERS GAS RANGE WITH "FULLSIZE" FAN ASSISTED
ELECTRIC OVEN



CARATTERISTICHE TECNICHE

Costruito in acciaio inox

Dotata di piedi regolabili, può essere disposta a parete o ad isola

Funzionamento a gas metano o liquido; in dotazione ugelli intercambiabili

Cassetti recupero residui posti al di sotto dei bruciatori dei fuochi aperti

Comandi e componenti facilmente accessibili rimuovendo il cruscotto

Rubinetti valvolati

Bruciatori a gas in ghisa smaltata vetrificata, dotati di fiamma pilota e termocoppia di sicurezza

Guide portateglie smaltate e suola rimovibili

Doppia corona sui bruciatori da 7,2 kW

SPECIFICATIONS

Made of stainless steel

Equipped with adjustable feet. It can be positioned by the wall or combined with other appliances as a central island.

Natural gas or LPG functioning; interchangeable nozzles are provided

Residue collection drawer positioned underneath the burners

Easy to reach controls and units thanks to the removable front panel

Safety gas valves

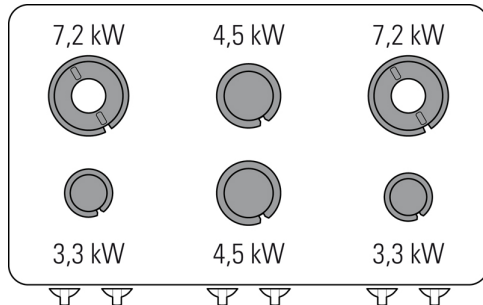
Gas burners made of vitreous enamelled cast iron equipped with pilot flame and safety thermocouple

Bottom and enamelled runners for backing trays are removable

7,2 kW burners featuring double crown

Disposizioni potenze sul piano

Power levels distribution on the top



Information shown is provided only as a guide. The company reserves the right to modify these data without notifying anytime.

La validità dei dati riportati è indicativa. L'azienda si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.



TECNOINOX S.r.l. - via Torricelli 1 - 33080 Porcia PN - Italy
tel.: +39.0434.920110 - fax: +39.0434.920422
www.tecnoinox.it - tecnoinox@tecnoinox.it





DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	30 + 6,3
Gas Power	kW	30
EL Power	kW	6,3
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	6,3
Open Burners Power	n°x kW	2x7,2+2x3,3+2x4,5
Top Power	kW	30
Trays capacity	n°x	4x(883x603)
Natural Gas Consumption	m³/h	3,17
Oven Chamber Dimensions (WxDxH)	cm	92,5x63x30
Oven dimension		Full size h=30 cm
Runners	n°	4
Number of Burners	n°	6
Distance between shelves	cm	6
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 1,5
Pan Holders		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
Cable Type		H07 RN-F
Oven Version		Statico-Static
CE Certificate Nr. (Gas Appliance)		CE-0085BO0091
Electr. Supply Height from Ground/Position		Fondo-Bottom
Gas Supply Height from Ground/Position		Fondo-Bottom
	mm	0
	mm	1050
	mm	-580
Gas Connection Diameter		3/4"G EN10226-1
	mm	0
	mm	1166
	mm	-412
	mm	155
	mm	155/250
		3
Width	cm	120
Depth	cm	70
Height	cm	90

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Packaging Width	cm	125,0
Packaging Depth	cm	82,0
Packaging Height	cm	112,0
Net Weight	kg	146,1000
Gross Weight	kg	169,0000
Volume	m ³	01,1500
S.H. Codes		84198180
Maximum weight for s tacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		40004
		173,174,177