

713072

PF8V7

CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO VENTILATO GN1/1

4 BURNERS GAS RANGE WITH GN1/1 FAN ASSISTED
ELECTRIC OVEN



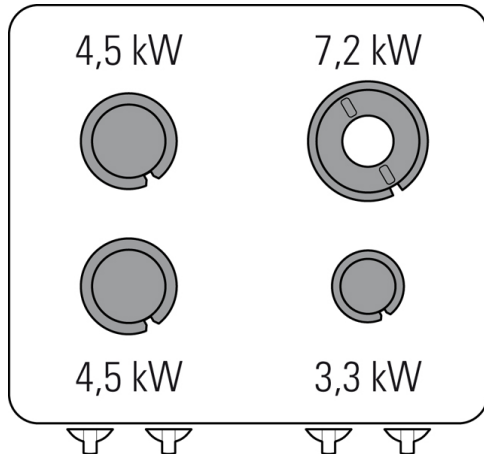
CARATTERISTICHE TECNICHE

- 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 in acciaio inox 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
- Removable stainless steel runners for backing trays
- 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.



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VENTILATO GN1/1**

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DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	19,5 + 5
Gas Power	kW	19,5
EL Power	kW	5
Frequency	Hz	50-60
Voltage	V	400 2N ~
Oven Power	kW	5
Open Burners Power	n°x kW	1x3,3+2x4,5+1x7,2
Top Power	kW	19,5
Trays capacity	n°x	5xGN1/1
Natural Gas Consumption	m³/h	2,06
Oven Chamber Dimensions (WxDxH)	cm	57x51,5x30
Oven dimension		GN1/1
Runners	n°	5
Number of Burners	n°	4
Distance between shelves	cm	5
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 1,5
Pan Holders		Tondino inox-Stainless Steel Rod
Cable Type		H07 RN-F
Oven Version		Ventilato-Fan Assisted
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	650
	mm	-580
Gas Connection Diameter		1/2"G EN10226-1
	mm	0
	mm	766
	mm	-412
	mm	155
	mm	155/250
		3
Width	cm	80
Depth	cm	70
Height	cm	90

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Packaging Width	cm	85,0
Packaging Depth	cm	82,0
Packaging Height	cm	114,0
Net Weight	kg	96,5000
Gross Weight	kg	114,0000
Volume	m ³	0,7900
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		30007
		173,174,177,194