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PFPG12GG9

**CUCINA GAS 2 FUOCHI CON "TUTTA PIASTRA" E FORNO  
GAS GN2/1**

GAS SOLID TOP RANGE WITH 2 BURNERS AND GN2/1  
GAS OVEN



## CARATTERISTICHE TECNICHE

Costruito in acciaio inox

Piano di spessore 2 mm in acciaio inox AISI 304

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

Doppia corona sui bruciatori da 9 kW

Piastra in ghisa levigata composta da 2 semipiastrine scomponibili ad anello centrale esportabile

Bruciatore in acciaio sotto la piastra, accensione piezoelettrica

Guide portateglie e suola forno smaltate e rimovibili

## SPECIFICATIONS

Made of stainless steel

2-mm-thick top

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

9kW burners featuring double crown

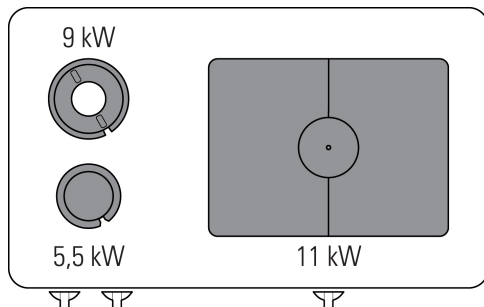
Smooth cast iron plate, 2 modular half-plates and removable central ring

Steel burner placed under the plate. Piezoelectric ignition

Bottom and runners for backing trays are enamelled and removable

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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## DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	32,5
Gas Power	kW	32,5
Oven Power	kW	7
Open Burners Power	n°x kW	1x5,5 + 1x9
Top Power	kW	25,5
Heating Plate Power	n°x kW	1x11
Trays capacity	n°x	4xGN2/1
Natural Gas Consumption	m³/h	3,43
Oven Chamber Dimensions (WxDxH)	cm	57,5x65x30
Oven dimension		GN2/1
Plate Dimension	cm	76,6x68,3
Cabinet inner dimensions (WxDxH)	cm	33x76,1x39,5
Runners	n°	4
Number of Burners	n°	2+1(piastra)-2+1(plate)
Distance between shelves	cm	6
Oven Temperature Range	°C	150÷290
Pan Holders		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
Oven Version		Statico-Static
Plate Type		Ghisa-Cast Iron
Heating Areas	n°	1
CE Certificate Nr. (Gas Appliance)		CE-0085BQ0327
Gas Supply Height from Ground/Position		64cm
	mm	25
	mm	1129
	mm	-75
Gas Connection Diameter		3/4"G EN10226-1
	mm	484
	mm	1166
	mm	-75
	mm	133
	mm	133/195
		3
Width	cm	120
Depth	cm	90
Height	cm	90
Packaging Width	cm	126,0

**DATI TECNICI - TECHNICAL SHEET**

	U.M.	
Packaging Depth	cm	100,0
Packaging Height	cm	116,0
Net Weight	kg	209,8000
Gross Weight	kg	236,0000
Volume	m <sup>3</sup>	01,4600
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		90001
		173,174,177,49