

TECNO90

313110

PFG8V9

CUCINA GAS 4 FUOCHI CON FORNO ELETTRICO
VENTILATO GN1/1

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



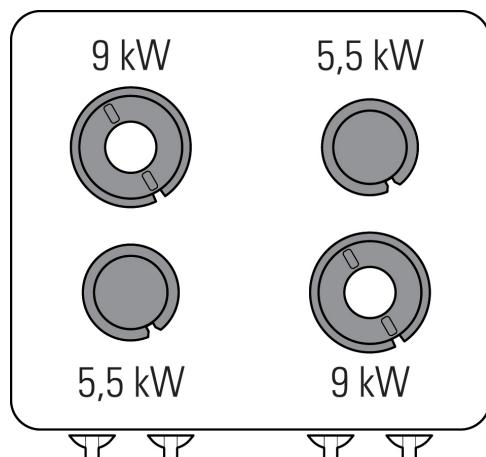
CARATTERISTICHE TECNICHE

- Costruito in acciaio inox
- 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
- Guide portateglie in acciaio inox 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
- Removable stainless steel runners for backing trays

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	29 + 5
Gas Power	kW	29
EL Power	kW	5
Frequency	Hz	50-60
Voltage	V	400 2N ~
Oven Power	kW	5
Open Burners Power	n°x kW	2x5,5 + 2x9
Top Power	kW	29
Trays capacity	n°x	5xGN1/1
Natural Gas Consumption	m³/h	3,06
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		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
Cable Type		H07 RN-F
Oven Version		Ventilato-Fan Assisted
CE Certificate Nr. (Gas Appliance)		CE-0085BQ0326
Electr. Supply Height from Ground/Position		17,5cm
Gas Supply Height from Ground/Position		64cm
	mm	25
	mm	729
	mm	-75
Gas Connection Diameter		3/4"G EN10226-1
	mm	484
	mm	766
	mm	-75
	mm	133
	mm	133/195
		3
Width	cm	80
Depth	cm	90
Height	cm	90

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Packaging Width	cm	86,0
Packaging Depth	cm	100,0
Packaging Height	cm	113,0
Net Weight	kg	137,0000
Gross Weight	kg	161,0000
Volume	m ³	0,9700
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		30007
		173,174,177,194