

03/2021

Mod:PFG-102/S

Production code: EQ-SMG910-HS/DI


DESCRIPTIONS


Capacité: 10 x 60x40 - 1/1 GN



Insertion : largeur du gastro



Dimensions: 920 x 862 x H 1133 mm



Panneau de commande: Analogique



Nombre de portions: 120







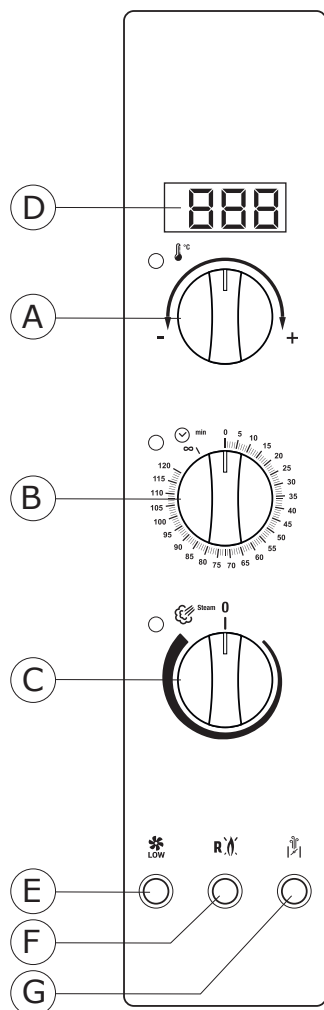
Type de chauffage: gaz



Génération de vapeur: Système direct

CUISSON ET MODES DE FONCTIONNEMENT

	Air pulsé	Plage de température: 50 °C - 270 °C
	Mixte avec regulation d'humidification	Quantité de vapeur réglable
	Autoreverse	Inversion automatique du sens de rotation de la ventilation
	Ventilation réduite	2 vitesses de ventilateur sélectionnables

DESCRIPTION DU PANNEAU DE COMMANDE


A	Encodeur régulation de température
B	Minuteur
C	Régulation de la vapeur
D	Thermostat digital
E	Bouton de ventilation réduite
F	Bouton reset gaz
G	Bouton de la hourà

CARACTÉRISTIQUES DE CONSTRUCTION

- Elements de chauffage situé à l'arrière de la chambre de cuisson;
- Chambre de cuisson hermétique en acier inoxydable AISI 304;
- Chambre de cuisson avec soudure externe;
- Châssis extérieurs en acier inoxydable AISI 430 satiné;
- Système de chauffage au gaz de la chambre de cuisson;
- Isolation thermique de la chambre de cuisson en matériaux céramique;
- Ventilateur de la chambre de cuisson en acier inoxydable;

DIMENSIONS

	Four	Emballage
Largeur	920 mm	950 mm
Profondeur (avec poignée)	862 mm	960 mm
Hauteur	1133 mm	1320 mm
Poids/Volume		135 kg / 1.20 m ³

PUISSANCE ÉLECTRIQUE

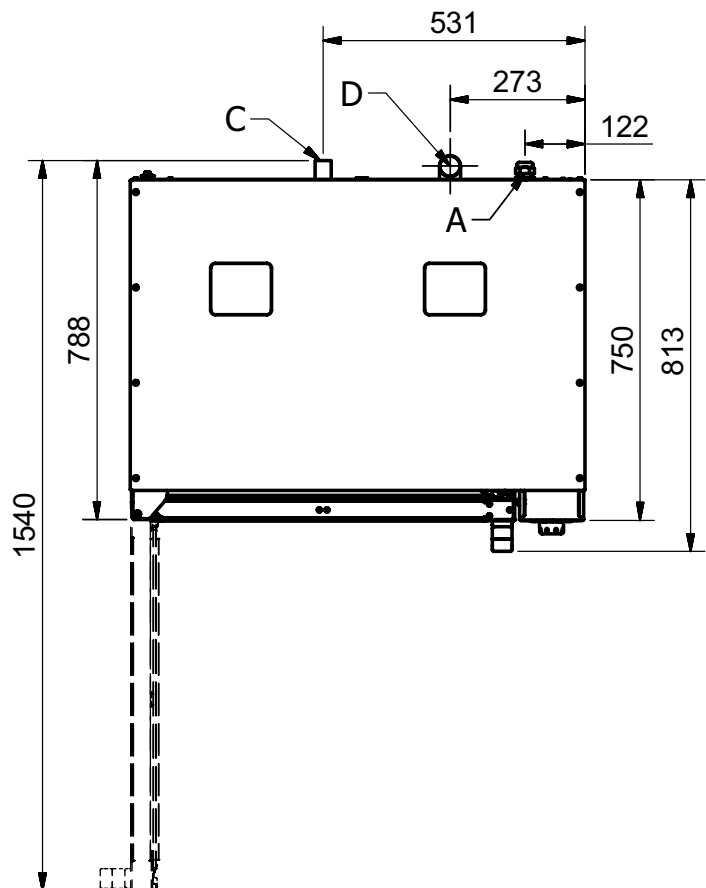
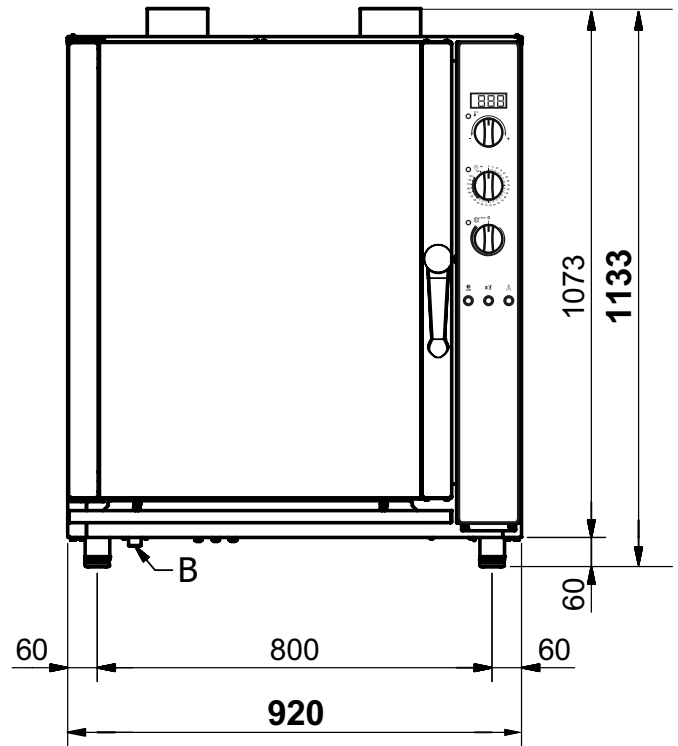
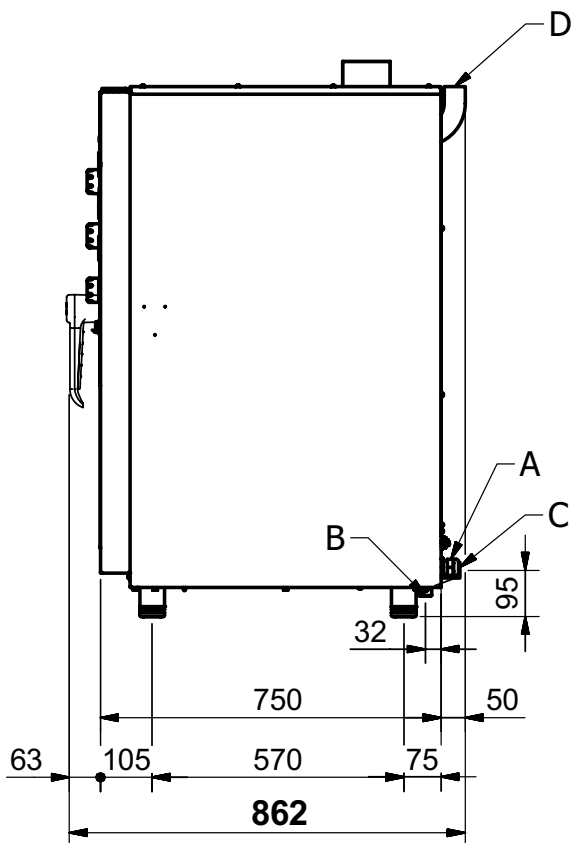
Modèle	PFG-102/P
Puissance absorbé	0.4 kW
Puiss. chambre	--
Puissance moteurs	n° 3 x 120 W
Max. puissance	0.4 kW
Voltage	220 - 240 V 1N ~ 50 Hz
Courant absorbé	1.6 A
Section cable	n° 3 x 1.5 mm ²
Capacité	10 x 60x40 - 1/1 GN
Ecartement grilles	75 mm

RACCORDEMENT EAU

Raccordem. arrivé eau	Ø ¾" gas
Pression de l'eau	1.5 - 2.5 bar
Dureté de l'eau	4 - 12 °f 40 - 120 ppm
Conductibilité de l'eau	50 e 2000 µS/cm
Concentr. en chlore Cl ₂	< 0.2 mg/litre
Concentr. en chlorures	<150 mg/litre
Raccordement vidange	Øe 40 mm

RACCORDEMENT GAZ

Suitable system for gas	Natural	G20
	Butane	G30
	Propane	G31
Gas supply coupling	Ø ½" gas	
Power loading	20 kW	
Cooking chamber power	20 kW	



- A Connexion électrique
- B Entrée d'eau Ø 3/4" gas
- C Vidange Ø 40 mm
- D Hourà
- G Entrée du gaz Ø 1/2" gas
- F Sortie fumées


DESCRIZIONE


Capacità: 10 x 60x40 - 1/1 GN



Inserimento teglie: Crosswise



Dimensioni: 920 x 862 x H 1133 mm



Pannello comandi: Analogico



Numero porzioni orientativo: 120







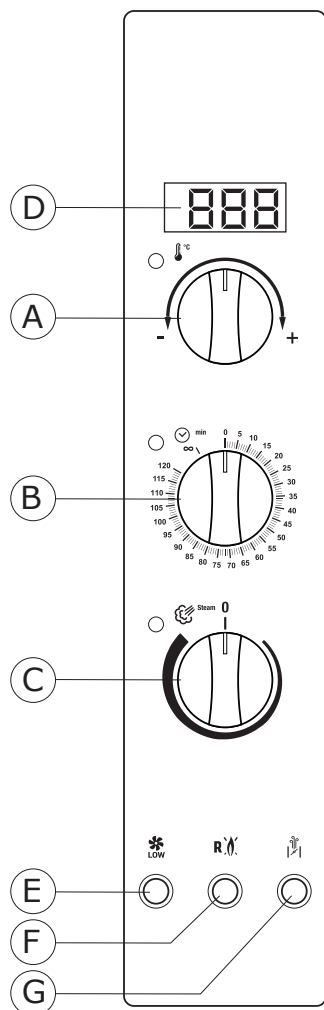
Riscaldamento camera: Gas



Generazione vapore: sistema diretto

COTTURE E MODALITÀ DI FUNZIONAMENTO

	Modalità convezione	Campo di temperatura: 50 °C - 270 °C
	Convezione con vapore	Quantità di vapore regolabile
	Autoreverse	Inversione automatica del senso di rotazione della ventilazione
	Ventilazione ridotta	2 velocità di ventilazione selezionabili

DESCRIZIONE DEL PANNELLO COMANDI


A	Encoder regolazione temperatura
B	Timer
C	Regolazione vapore
D	Termostato digitale
E	Pulsante ventilazione ridotta
F	Pulsante reset gas
G	Pulsante valvola di sfato

CARATTERISTICHE COSTRUTTIVE

- Sistema riscaldante alloggiato nel lato posteriore della camera di cottura;
- Camera di cottura a tenuta stagna in acciaio inox AISI 304;
- Camera di cottura con saldatura esterna;
- Pannelli di rivestimento esterno in acciaio inox satinato AISI 430;
- Telaio in acciaio inox AISI 430;
- Riscaldamento a gas della camera di cottura;
- Isolamento termico della camera di cottura in materiale di fibra ceramica;
- Ventilatori camera di cottura in acciaio inox;

DIMENSIONI

	forno	imballo
Larghezza	920 mm	950 mm
Profondità (maniglia incl.)	862 mm	960 mm
Altezza	1133 mm	1320 mm
Peso/volume		135 kg / 1.20 m ³

ALIMENTAZIONE ELETTRICA

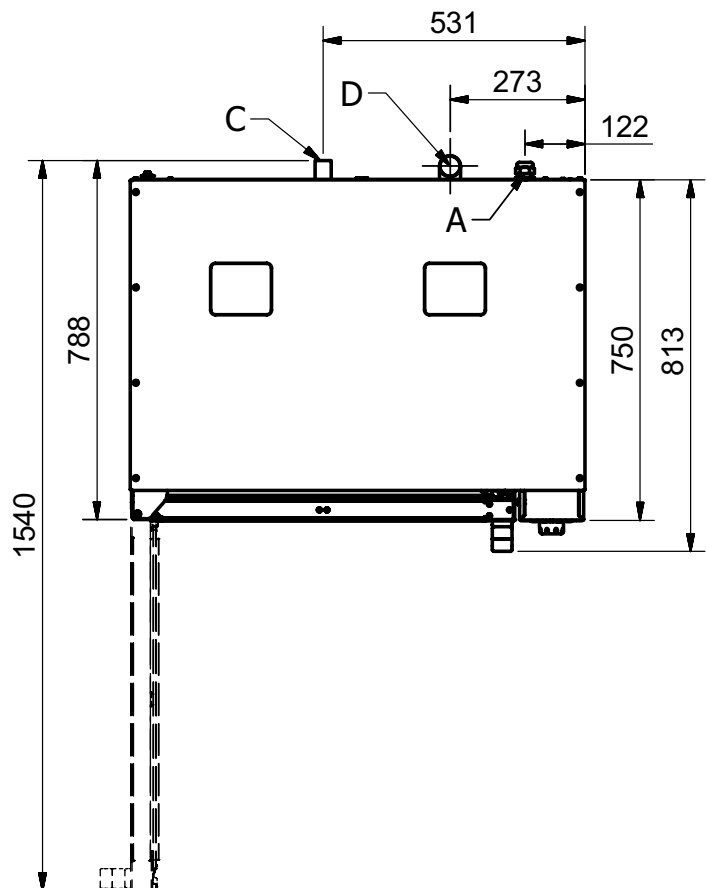
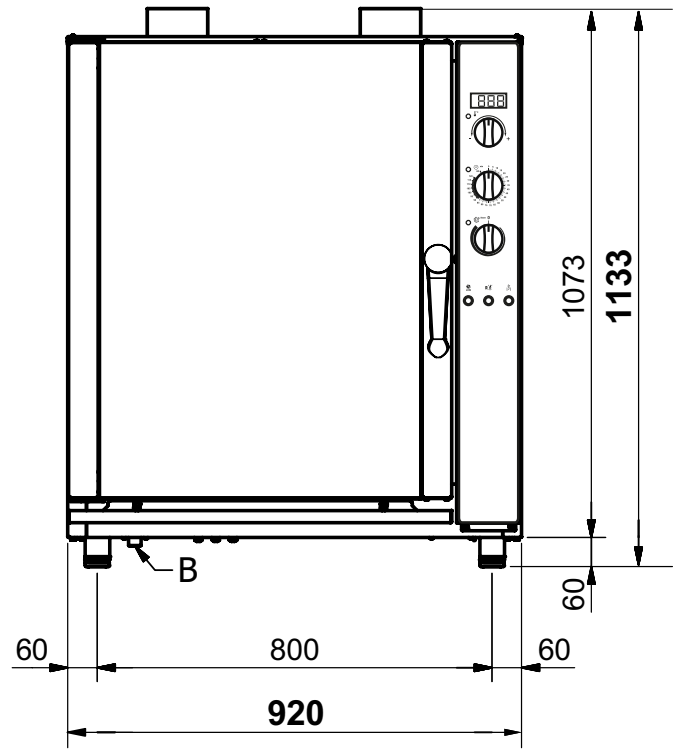
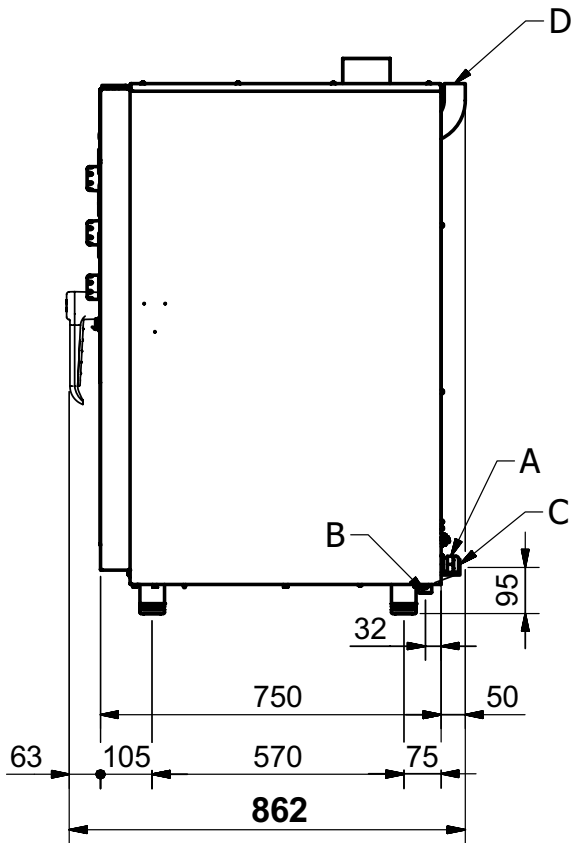
Modello	PFG-102/P
Potenza installata	0.4 kW
Potenza camera	--
Potenza motori	n° 3 x 120 W
Max. potenza assorbita	0.4 kW
Tensione alimentazione	220 - 240 V 1N ~ 50 Hz
Assorbimento	1.6 A
Sezione cavo elettrico	n° 3 x 1.5 mm ²
Capacità	10 x 60x40 - 1/1 GN
Distanza teglie	75 mm

ALIMENTAZIONE IDRICA

Raccordo entrata acqua	Ø ¾" gas
Pressione acqua	1.5 - 2.5 bar
Durezza acqua	4 - 12 °f 40 - 120 ppm
Conducibilità elettrica	50 e 2000 µS/cm
Concentr. cloro Cl₂	< 0.2 mg/litre
Conc. ione cloruro Cl⁻	<150 mg/litre
Raccordo scarico acqua	Øe 40 mm

ALIMENTAZIONE GAS

Sistema idoneo per gas	Metano	G20
	Butano	G30
	Propano	G31
Raccordo entrata gas	Ø ½" gas	
Potenza totale installata	20 kW	
Potenza camera	20 kW	



- A Connessione elettrica
- B Entrata acqua Ø 3/4" gas
- C Scarico Ø 40 mm
- D Sfiato camera cottura
- G Entrata gas Ø 1/2" gas
- F Uscita fumi Øe 115 mm

Il costruttore declina ogni responsabilità a causa di errori e/o errori di stampa.


DESCRIPTION


Capacity: 10 x 60x40 - 1/1 GN



Trays insertion: Crosswise



Dimensions: 920 x 862 x H 1133 mm



Control panel: Analogic



Indicative quantity of meals: 120







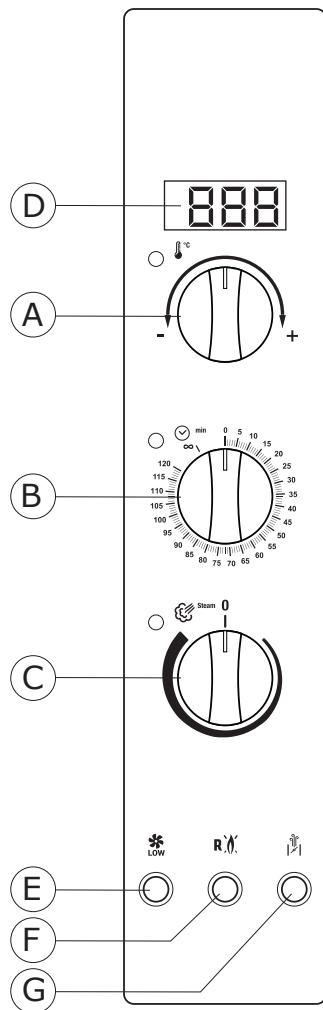
Cooking chamber heating: Gas



Steam generation: direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 270 °C
	Convection-Steam mode	Temperature range between 50 °C and 270 °C
	Autoreverse	Autoreverse device for rotation direction reversal
	Reduced ventilation	2 selectable fan speeds

CONTROL PANEL COMPONENT DESCRIPTION


A	Temperature regulation encoder
B	Timer
C	Steam regulation
D	Digital thermostat
E	Reduced ventilation button
F	Reset gas button
G	Release valve button

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of galvanized steel;
- Base chassis made of stainless steel AISI 430;
- Cooking chamber gas heating system;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

DIMENSIONS

	OVEN	PACKAGE
Width	920 mm	950 mm
Depth (with door handle)	862 mm	960 mm
Height	1133 mm	1320 mm
Weight/Volume		135 kg / 1.20 m ³

POWER SUPPLY

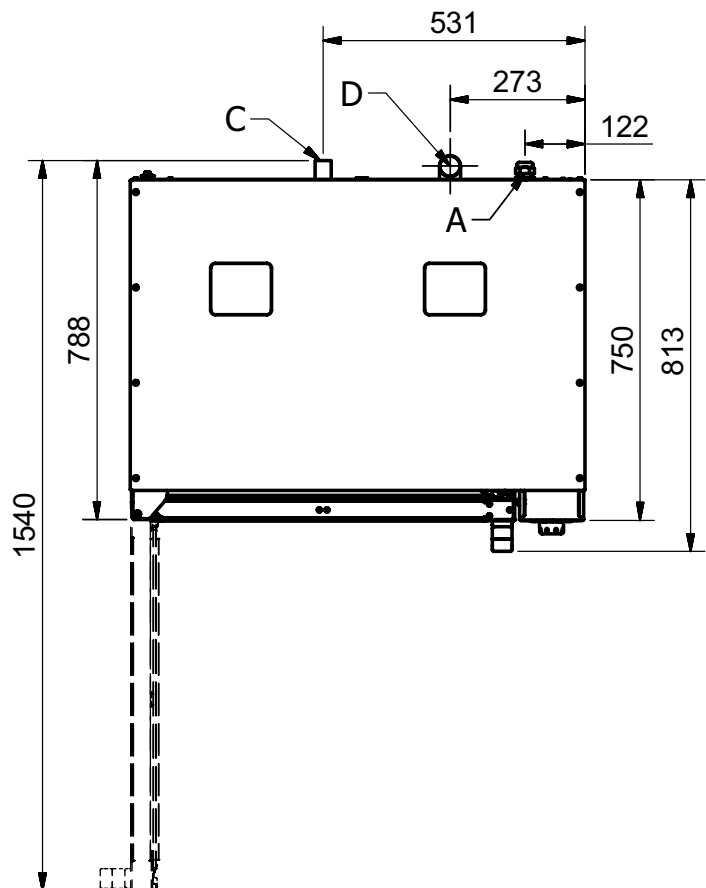
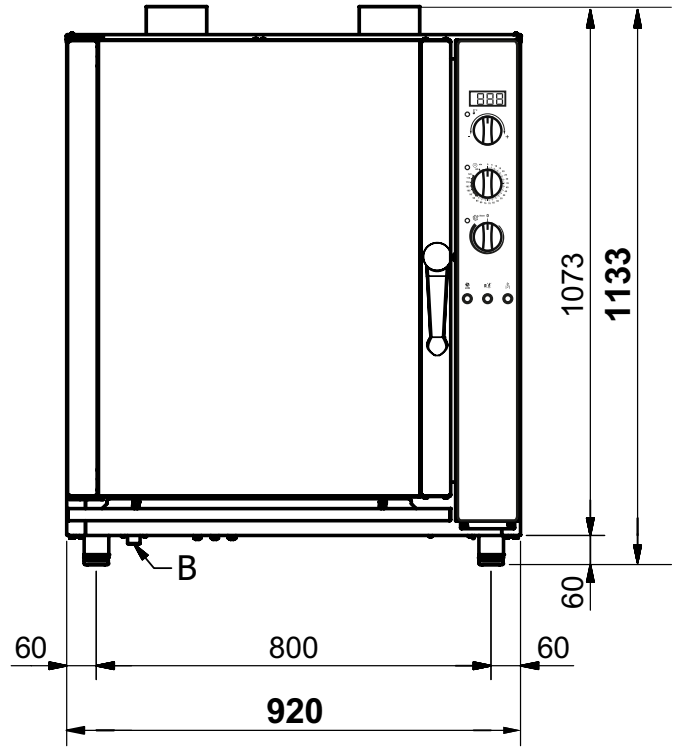
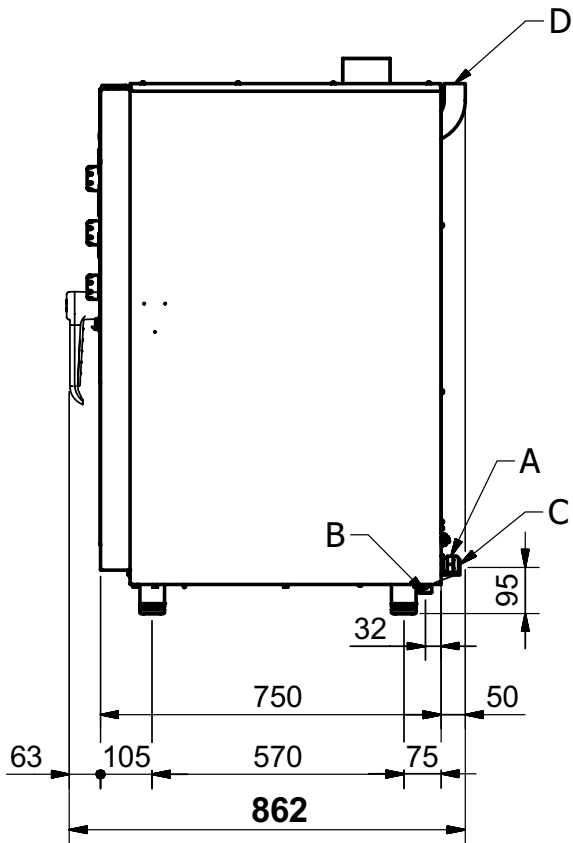
Model	PFG-102/P
Power loading	0.4 kW
Chamber power	--
Power of the motors	n° 3 x 120 W
Max. power loading	0.4 kW
Voltage	220 - 240 V 1N ~ 50 Hz
Absorbed current	1.6 A
Feed cable section	n° 3 x 1.5 mm ²
Capacity	10 x 60x40 - 1/1 GN
Pitch between trays	75 mm

WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl ₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 40 mm

GAS SUPPLY

Suitable system for gas	Natural	G20
	Butane	G30
	Propane	G31
Gas supply coupling	Ø ½" gas	
Power loading	20 kW	
Cooking chamber power	20 kW	



- A Electrical connection
- B Water inlet Ø 3/4" gas
- C Dranaigeo Ø 40 mm
- D Cooking chamber release valve
- G Gas inlet Ø 1/2" gas
- F Fumes discharge

The manufacturer declines all responsibility due to errors and/or misprints.