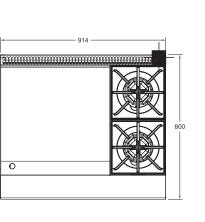
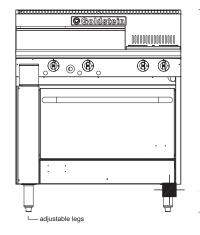


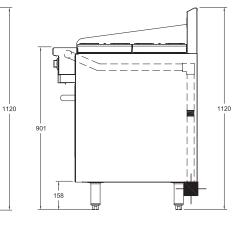
# **800 SERIES RANGES** 705 mm Gas Oven

## **PF24G228** - Gas

- High performance, even heat 24 Mj cooktop burners for peak productivity
- Constant pilot flame as standard, maximises operating and energy efficiency
- Pilot flame failure on open burners, flame failure to oven burner
- · Heavy duty removable, easy clean cast iron trivets
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Flexible modular cooktop design enables many combinations of Burners, Griddle and BBQ
- Static, fan forced or convection oven options in gastronorm compatible sizes
- Ovens are fully insulated vitreous enamel for even heat and easy cleaning
- Heavy duty welded steel body for rigidity and durability







### PF24G228 oven & griddle options

#### **SPECIFICATIONS**

Dimensions (WxDxH)	914 x 800 x 1120 mm
Working height	914 mm
Oven Size (WxDxH)	705 x 560 x 355 mm
Griddle Size (WxH) / Burners	610 x 20 mm / 2

Weight	220 kg
Packed	0.8 m <sup>3</sup>
Gas Connection	3/4" BSP
Rating	II8 Mj

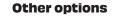
### Australia's premier food service equipment manufacturer



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100 YEARS OF SERVICE



Gas fan forced or convection oven

Electric fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill

- 3/4" BSP Gas Connection