

# 800 SERIES RANGES

705 mm Gas Oven

## **PF36G228** - 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

#### Other options

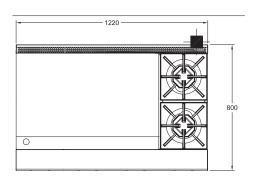
Gas fan forced or convection oven

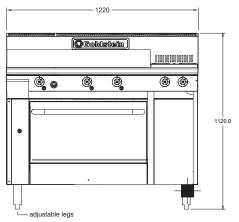
Electric fan forced or convection oven with gas cooktop

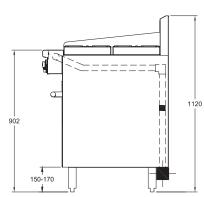
Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill







### PF36G228 oven & griddle options

#### **SPECIFICATIONS**

Dimensions (WxDxH)	1220 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

3/4" BSP Gas Connection

Weight	285 kg
Packed	I.I m <sup>3</sup>
Gas Connection	3/4" BSP
Rating	138 Mj







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