



# 800 SERIES RANGES

## 705 mm Gas Oven

### PF12G428 - 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
- Gas static oven 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

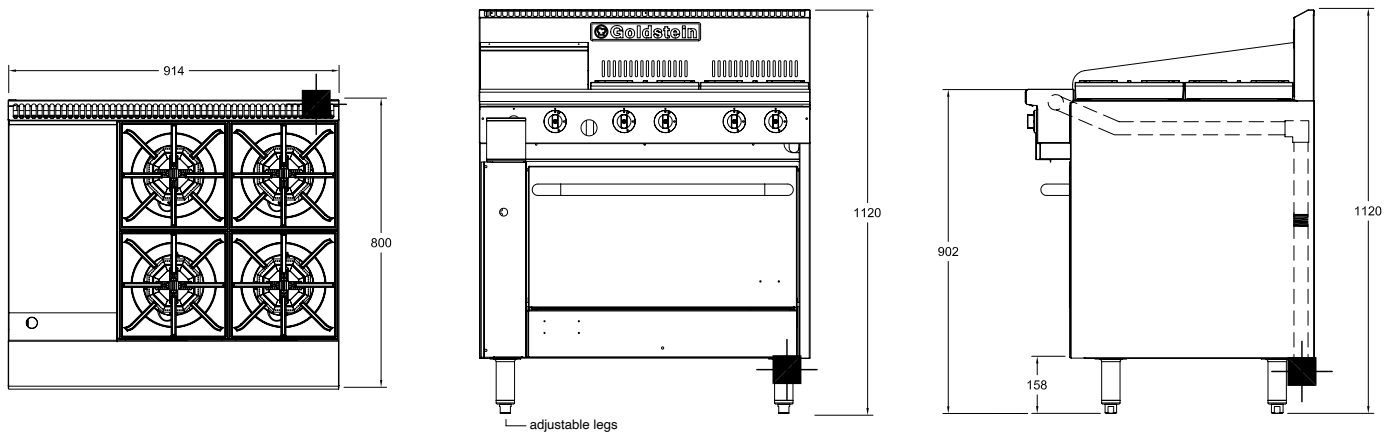
Gas fan forced or convection oven

Electric static, fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill



### PF12G428

#### SPECIFICATIONS

<b>Dimensions (WxDxH)</b>	914 x 800 x 1120 mm
<b>Working height</b>	914 mm
<b>Oven Size (WxDxH)</b>	705 x 560 x 355 mm
<b>Griddle Size (WxH) / Burners</b>	305 x 20 mm / 4

<b>Weight</b>	220 kg
<b>Packed</b>	0.8 m <sup>3</sup>
<b>Gas Connection</b>	3/4" BSP
<b>Rating</b>	146 MJ

3/4" BSP Gas Connection

Australia's premier food service  
equipment manufacturer

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