



800 SERIES RANGES

705 mm Gas Oven

PF628 - 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

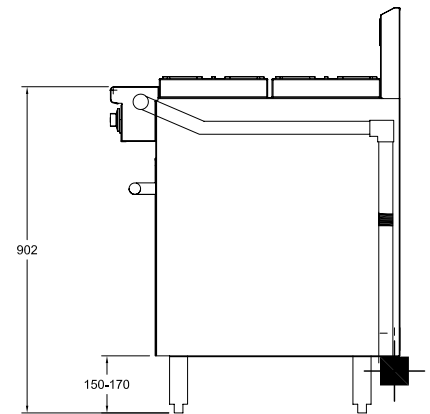
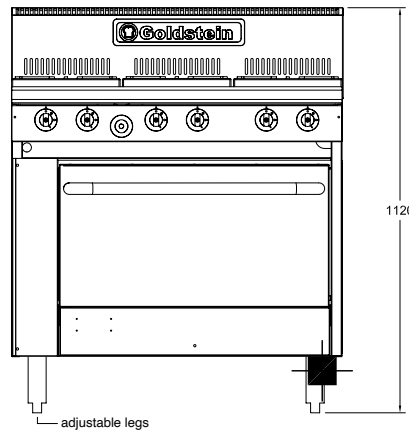
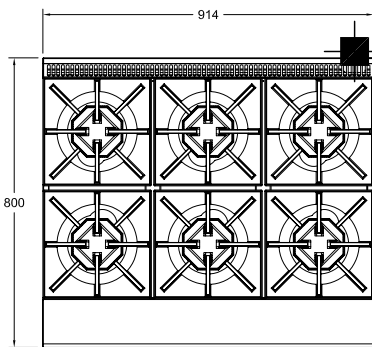
Gas fan forced or convection oven

Electric static, fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill



PF628

SPECIFICATIONS

| | |
|---------------------------|---------------------|
| Dimensions (WxDxH) | 914 x 800 x 1120 mm |
| Working height | 914 mm |
| Oven Size (WxDxH) | 705 x 560 x 355 mm |
| Burners | Up to 6* |

| | |
|-----------------------|--------------------|
| Weight | 220 kg |
| Packed | 0.8 m ³ |
| Gas Connection | 3/4" BSP |
| Rating | 174 Mj |

3/4" BSP Gas Connection

*See Griddle options

Australia's premier food service equipment manufacturer

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