

800 SERIES RANGES GAS COOKTOPS

PFB12-X



Standard features and benefits

- High performance, even heat 33 MJ open burners
- · Heavy duty welded stainless steel body for rigidity and durability
- · Constant pilot flame, maximises operating and energy efficiency
- · Pilot flame failure on open burners
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Adjustable legs 140-170mm
- Easy to service

Burners

- · Removable, high performance, even heat 33 MJ cooktop burners for peak productivity
- 40% of the flame ports are in the centre cross of the burner
- · Cast iron star trivet

Other options

- · Bench mounted
- · Stand with undershelf













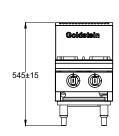


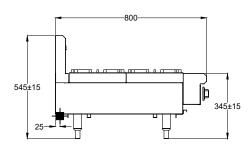
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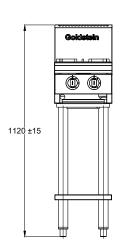


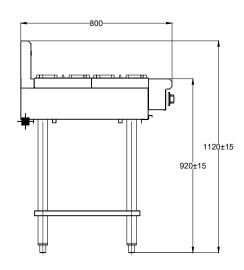
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- 3/4" BSP Gas Connection

SPECIFICATIONS

Dimensions	bench mounted	305 x 800 x 545 mm
(WxDxH)	on stand	305 x 800 x 1120 mm
Burners		2

Available in Natural and LP gas

Gas connection	3/4" BSPM
Rating NG/LPG	66/66 MJ
Packed dimensions	530 x 900 x 870 mm

INSTALLATION CLEARANCES (minimum)

Combustible Material	Sides	250* mm	Non-combustible Material	Sides	0 mm
	Back	50 mm		Back	0 mm

Note: * If adjacent surface is of combustible material and is 100mm below the cooking surface, then only 50mm clearance is required.

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



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