



# 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
- 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

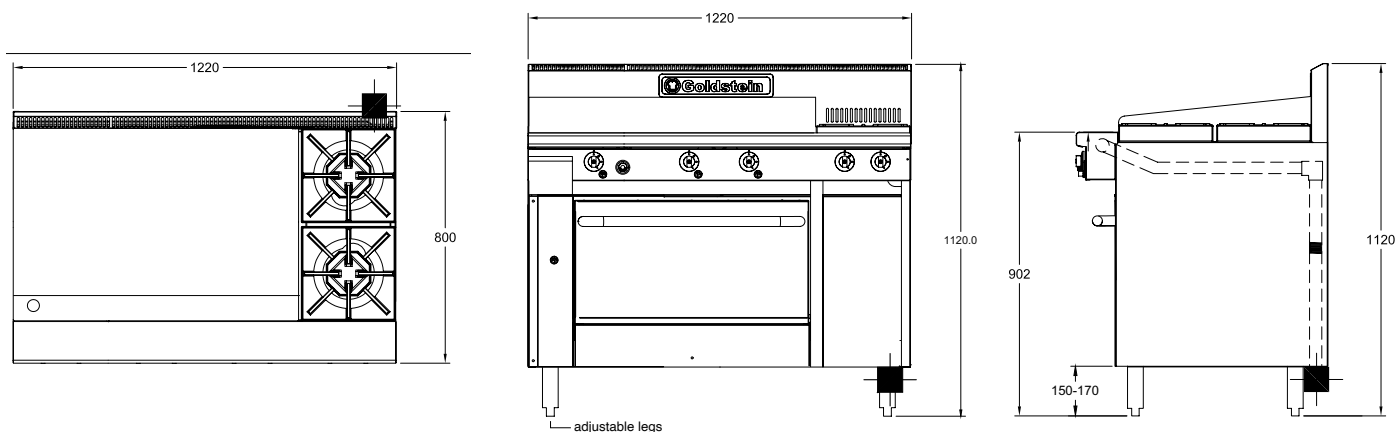
Gas fan forced or convection oven

Electric static, fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill



### PF36G228

#### SPECIFICATIONS

|                                     |                      |
|-------------------------------------|----------------------|
| <b>Dimensions (WxDxH)</b>           | 1220 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> | 610 x 20 mm / 2      |

3/4" BSP Gas Connection

|                       |                    |
|-----------------------|--------------------|
| <b>Weight</b>         | 285 kg             |
| <b>Packed</b>         | 1.1 m <sup>3</sup> |
| <b>Gas Connection</b> | 3/4" BSP           |
| <b>Rating</b>         | 138 MJ             |

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