

GAS RANGES

- Operation via control knob
- 80 mm deep hob
- Saucepan supports made of CrNi steel 1.4301
- Burners with thermoelectric safety pilot, pilot flame and manual ignition



	FGH 210	FGH 410	FGH 610
Overall dimensions, W × D × H in mm	600 × 850 × 900	800 × 850 × 900	1200 × 850 × 900
Weight in kg	82	114	155
Nominal heat load in kW natural gas E, 20 mbar	12.9	25.8	38.7
D burners (5.6 kW each)	1	2	3
E burners (7.3 kW each)	1	2	3
Open cupboard underneath	●	●	●
Hygienic bottom structure H2	●	●	●

STANDARD ACCESSORY

1 safety gas tube	●	●	●
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ACCESSORIES

ZWM F07 Built-in wing door – hinged on the left	○		
ZWM F12 1 pair of built-in wing doors		○	
ZWM F15 1 pair of built-in wing doors			○
ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	○	○	○
Injector sets for different gas types	see page 69	see page 69	see page 69

○ = Optional (price on request)



GAS RANGES WITH OVEN

- Operation via control knob
- 80 mm tiefgezogene Mulde
- Saucepan supports made of CrNi steel 1.4301
- Burners with thermoelectric safety pilot, pilot flame and manual ignition
- Oven in base unit



	FGH 413	FGH 415	FGH 417
Overall dimensions, W × D × H in mm	800 × 850 × 900	800 × 850 × 900	800 × 850 × 900
Weight in kg	152	164	155
Nominal heat load in kW natural gas E, 20 mbar	25.8	25.8	31.8
Electrical connection in kW 400 V 3N 50/60 Hz	4	8.2	
D burners (5.6 kW each)	2	2	2
E burners (7.3 kW each)	2	2	2
Conventional electric oven with top and bottom heat, 2.0 kW each	●		
Dual electric oven with top and bottom heat, 2.0 kW each, with convection air by means of 2 fans, 4.0 kW each		●	
Conventional gas oven 6.0 kW, piezo igniter			●
STANDARD ACCESSORY			
1 baking tray GN 2/1, enamelled	●	●	
1 baking tray GN 2/1, aluminium			●
1 chrome-plated GN 2/1 grid	●	●	●
1 safety gas tube	●	●	●
ACCESSORIES			
ZUB 200 Additional grid, GN 2/1, chrome-plated	○	○	○
ZUB 201 GN 1/1 grid, matt chrome-plated	○	○	○
ZUB 220 Extra baking tray, GN 2/1, enamelled	○	○	○
ZUB 240 Extra baking tray, aluminium, GN 2/1			○
ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	○	○	○
Injector sets for different gas types	see page 69	see page 69	see page 69

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GAS RANGES WITH OVEN

- Operation via control knob
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	FGH 613	FGH 615	FGH 617
Overall dimensions, W x D x H in mm	1200 x 850 x 900	1200 x 850 x 900	1200 x 850 x 900
Weight in kg	210	218	216
Nominal heat load in kW natural gas E, 20 mbar	38.7	38.7	44.7
Electrical connection in kW 400 V 3N 50/60 Hz	4.0/4.6*	8.2/8.8*	
Electrical connection in kW 230 V 1N 50/60 Hz			0.6*
D burners (5.6 kW each)	3	3	3
E burners (7.3 kW each)	3	3	3
Conventional electric oven with top and bottom heat, 2.0 kW each	●		
Dual electric oven with top and bottom heat, 2.0 kW each, with convection air by means of 2 fans, 4.0 kW each		●	
Conventional gas oven 6.0 kW, piezo igniter			●
Open compartment next to oven in H2 hygiene design	●	●	●

STANDARD ACCESSORY

1 baking tray GN 2/1, enamelled	●	●	
1 baking tray GN 2/1, aluminium			●
1 chrome-plated GN 2/1 grid	●	●	●
1 safety gas tube	●	●	●

TOP OPTION

VAR 009 H2 warming cabinet, 0.6 kW (30 °C – 110 °C) next to oven

- Hold food at optimum temperatures prior to service
- Ideal for keeping plates warm

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ACCESSORIES

ZUB 200 Additional grid, 530 x 650 mm	○	○	○
ZUB 201 GN 1/1 grid, matt chrome-plated, 325 x 530 mm	○	○	○
ZUB 220 Extra baking tray, emailiert, 530 x 650 x 22 mm	○	○	○
ZUB 240 Extra baking tray, aluminium, 530 x 650 x 22 mm			○
ZUB 507 Pair of shelf supports for warming cabinet	○	○	○
ZUB 832 Safety gas tube 1/2", 600 mm for connection through the rear wall	○	○	○
Injector sets for different gas types	see page 69	see page 69	see page 69

* for model with a warming cabinet

○ = Optional (price on request)