

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	•	•	•
1 safety gas tube	•	•	•
ACCESSORIES			
ZWM F07 Built-in wing door – hinged on the left	o		
ZWM F12 1 pair of built-in wing doors		0	
ZWM F15 1 pair of built-in wing doors			0
ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	0	0	0
Injector sets for different gas types	see page 69	see page 69	see page 69

O = Optional (price on request)



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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	0	0	0
ZUB 201 GN 1/1 grid, matt chrome-plated	0	0	0
ZUB 220 Extra baking tray, GN 2/1, enamelled	0	0	0
ZUB 240 Extra baking tray, aluminium, GN 2/1			0
ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	0	0	0
Injector sets for different gas types	see page 69	see page 69	see page 69

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Mominal heat load in kW natural gas E, 20 mbar 38.7 38.7 44.7		FGH 613	FGH 615	FGH 617
Nominal heat load in kW natural gas E, 20 mbar 38.7 38.7 44.7	Overall dimensions, W × D × H in mm	1200 × 850 × 900	1200 × 850 × 900	1200 × 850 × 900
A	Weight in kg	210	218	216
Debumers (5.6 kW each) 3 3 3 3 3 3 3 3 3	Nominal heat load in kW natural gas E, 20 mbar	38.7	38.7	44.7
2 2 2 2 2 2 2 2 2 2	Electrical connection in kW 400 V 3N 50/60 Hz	4.0/4.6*	8.2/8.8*	
Conventional electric oven with top and bottom heat, 2.0 kW each	Electrical connection in kW 230 V 1N 50/60 Hz			0.6*
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 Dipen compartment next to oven in H2 hygiene design STANDARD ACCESSORY Ibaking tray 6N 2/1, enamelled Ibaking tray 6N 2/1, aluminium I chrome-plated GN 2/1 grid TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Least to oven Hold foodatoptimum temperatures prior to service Ideal for keeping plates warm O O ACCESSORIES RUB 200 Additional grid, 530 × 650 mm O O RUB 201 EN 1/1 grid, matt chrome-plated, 325 × 530 mm O O RUB 202 Extra baking tray, emailliert, 530 × 650 × 22 mm O RUB 205 Pair of shelf supports for warming cabinet O O CUB 832 Safety gas tube Vi", 600 mm for connection through the rear wall O O O CUB 832 Safety gas tube Vi", 600 mm for connection through the rear wall	D burners (5.6 kW each)	3	3	3
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 Dipen compartment next to oven in H2 hygiene design STANDARD ACCESSORY I baking tray GN 2/1, enamelled I baking tray GN 2/1, enamelled I baking tray GN 2/1, aluminium I chrome-plated GN 2/1 grid TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Text to oven Hold foodatoptimum temperatures prior to service I deal for keeping plates warm O O O ACCESSORIES ZUB 200 Additional grid, 530 × 650 mm O O O ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm O O O ZUB 202 Extra baking tray, emailliert, 530 × 650 × 22 mm O O O ZUB 240 Extra baking tray, emailliert, 530 × 650 × 22 mm O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 507 Pair of shelf supports for warming cabinet	E burners (7.3 kW each)	3	3	3
with convection air by means of 2 fans, 4.0 kW each Conventional gas oven 6.0 kW, piezo igniter Copen compartment next to oven in H2 hygiene design STANDARD ACCESSORY It baking tray GN 2/1, enamelled It baking tray GN 2/1, enamelled It baking tray GN 2/1, aluminium It chrome-plated GN 2/1 grid It safety gas tube TOP OPTION TOP OPTION TOP OPTION ACCESSORIES ZUB 200 Additional grid, 530 × 650 mm Cub 200 Additional grid, 530 × 650 mm Cub 200 Additional grid, 530 × 650 × 22 mm Cub 200 Each gray as tube It grid, salve gray, aluminium, 530 × 650 × 22 mm Cub 832 Safety gas tube It/2", 600 mm for connection through the rear wall Cub 832 Safety gas tube It/2", 600 mm for connection through the rear wall	Conventional electric oven with top and bottom heat, 2.0 kW each	•		
STANDARD ACCESSORY It baking tray GN 2/1, enametted It baking tray GN 2/1, aluminium It chrome-plated GN 2/1 grid It safety gas tube TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Text to oven It bid foodatoptimum temperatures prior to service It deal for keeping plates warm OOO OACCESSORIES ZUB 200 Additional grid, 530 × 650 mm OOO ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm OOO ZUB 200 Extra baking tray, emailtliert, 530 × 650 × 22 mm OOO ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm OOO ZUB 507 Pair of shelf supports for warming cabinet OOO OOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOO OOO OOO OOO OOO OOO OOO	Dual electric oven with top and bottom heat, 2.0 kW each, with convection air by means of 2 fans, 4.0 kW each		•	
STANDARD ACCESSORY I baking tray GN 2/1, enamelled I baking tray GN 2/1, aluminium I chrome-plated GN 2/1 grid I safety gas tube TOP OPTION TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Text to oven I hold foodatoptimum temperatures prior to service I hold foodatoptimum temperatures prior to service I hold for keeping plates warm OOO ACCESSORIES ZUB 200 Additional grid, 530 × 650 mm OOO ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm OOO ZUB 202 Extra baking tray, emailliert, 530 × 650 × 22 mm OOO ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm OOO ZUB 507 Pair of shelf supports for warming cabinet OOO ZUB 832 Safety gas tube ½*, 600 mm for connection through the rear wall OOO OOO CUB 832 Safety gas tube ½*, 600 mm for connection through the rear wall	Conventional gas oven 6.0 kW, piezo igniter			•
I baking tray GN 2/1, enamelled I baking tray GN 2/1, aluminium I chrome-plated GN 2/1 grid I safety gas tube TOP OPTION TOP OPTION TAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) ext to oven I blold foodatoptimum temperatures prior to service I deal for keeping plates warm OOO ACCESSORIES ZUB 200 Additional grid, 530 × 650 mm OOO ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm OOO ZUB 202 Extra baking tray, emailliert, 530 × 650 × 22 mm OOO ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm OOO ZUB 507 Pair of shelf supports for warming cabinet OOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	Open compartment next to oven in H2 hygiene design	•	•	•
It baking tray GN 2/1, aluminium It chrome-plated GN 2/1 grid It safety gas tube TOP OPTION TOP OP	STANDARD ACCESSORY			
I chrome-plated GN 2/1 grid I safety gas tube TOP OPTION TOP OP	1 baking tray GN 2/1, enamelled	•	•	••••
TOP OPTION TOP OPTION TAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Top option Hold foodatoptimum temperatures prior to service Ideal for keeping plates warm O O O ACCESSORIES TUB 200 Additional grid, 530 × 650 mm O CUB 200 Rating for matt chrome-plated, 325 × 530 mm O CUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm O CUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm O CUB 507 Pair of shelf supports for warming cabinet O CUB 832 Safety gas tube 1½", 600 mm for connection through the rear wall O O O O O O O O O O O O O O O O O O	1 baking tray GN 2/1, aluminium			•
TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) Next to oven Hold foodatoptimum temperatures prior to service Ideal for keeping plates warm O O O O ACCESSORIES ZUB 200 Additional grid, 530 × 650 mm O CUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm O CUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm O CUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm O CUB 250 Pair of shelf supports for warming cabinet O CUB 832 Safety gas tube ½", 600 mm for connection through the rear wall O O O O O O O O O O O O O O O O O O	1 chrome-plated GN 2/1 grid	•	•	•
VAR 009 H2 warming cabinet, 0.6 kW (30 °C - 110 °C) next to oven Hold foodatoptimum temperatures prior to service Ideal for keeping plates warm O O O O O O O O O O O O O O O O O O	1 safety gas tube	•	•	•
ZUB 200 Additional grid, 530 × 650 mm O O O ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm O O O ZUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm O O O ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm O O ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall O O O	TOP OPTION VAR 009 H2 warming cabinet, 0.6 kW (30 °C – 110 °C) next to oven • Hold foodatoptimum temperatures prior to service • Ideal for keeping plates warm	<u> </u>	<u>o</u>	<u>O</u>
ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm OOO ZUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm OOO ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm OOO ZUB 507 Pair of shelf supports for warming cabinet OOOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOOO	ACCESSORIES			
ZUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm OOO ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm OO ZUB 507 Pair of shelf supports for warming cabinet OOOO ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOOO OOOO	ZUB 200 Additional grid, 530 × 650 mm	0	0	0
ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm ZUB 507 Pair of shelf supports for warming cabinet O O O O O O O O O O O O O O O O O O	ZUB 201 GN 1/1 grid, matt chrome-plated, 325 × 530 mm	0	0	0
ZUB 507 Pair of shelf supports for warming cabinet O O O ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall O O O	ZUB 220 Extra baking tray, emailliert, 530 × 650 × 22 mm	0	0	0
ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall OOOO	ZUB 240 Extra baking tray, aluminium, 530 × 650 × 22 mm			0
70	ZUB 507 Pair of shelf supports for warming cabinet	0	0	0
Injector sets for different gas types see page 69 see page 69 see page 69	ZUB 832 Safety gas tube ½", 600 mm for connection through the rear wall	0	0	0
	Injector sets for different gas types	see page 69	see page 69	see page 69

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^{*} for model with a warming cabinet