

Technical data sheet

Product features



Stove combined with static electric oven 2x GN 2/1 - 8x burner

Model	SAP Code	00000325
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- Power consumption of the zone 4 [kW]: 7
- Power consumption of the zone 5 [kW]: 7
- Power consumption of the zone 6 [kW]: 7
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: AISI 304

SAP Code	00000325	Power consumption of the zone 3 [kW]	7
Net Width [mm]	1600	Power consumption of the zone 4 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 5 [kW]	7
Net Height [mm]	900	Power consumption of the zone 6 [kW]	7
Net Weight [kg]	286.00	Power consumption of the zone 7 [kW]	4
Power electric [kW]	13.400	Power consumption of the zone 8 [kW]	4
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 1 (eg oven)	Electric
Power gas [kW]	56.000	Type of internal part of the appliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	680
Number of zones	8	Depth of internal part [mm]	730
Power consumption of the zone 1 [kW]	10	Height of internal part [mm]	340
Power consumption of the zone 2 [kW]	10		

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Product benefits



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1

Massive construction of burners

- high performance and efficiency
- brass burners removable
- eternal flame
- long life
- demountable
 - energy saving (perfect combustion)
 - time saving for food preparation
 - easy maintenance/cleaning

2

Hygienic moldings of the top plate

- absence of sharp corners and edges (potential places where dirt could stick)
- smooth transitions
 - 0

3

Large oven with four rack positions with static cooking

- static baking
- high capacity and variability
- all-stainless design
 - suitable for yeast dishes and desserts
 - long service life
 - easy to clean

4

Degree of protection of the control elements IPX5

- maintenance-free system
- resistance to splash water
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

5

All-stainless steel construction

- the material does not cut
- wear resistance of the material
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

6

Safety element – thermocouple

- safe service for staff
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

7

Piezoelectric ignition

- instant flame ignition
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

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Technical parameters



Stove combined with static electric oven 2x GN 2/1 - 8x burner

Model

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00000325

1. SAP Code:

00000325

2. Net Width [mm]:

1600

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

286.00

6. Gross Width [mm]:

1670

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

312.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.400

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

56.000

15. Ignition:

Eternal flame

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Exterior color of the device:

Stainless steel

19. Material:

AISI 304

20. Worktop type:

Molded - comfortable cleaning maintenance

21. Worktop material:

AISI 304

22. Worktop Thickness [mm]:

2.00

23. Number of zones:

8

24. Power consumption of the zone 1 [kW]:

10

25. Power consumption of the zone 2 [kW]:

10

26. Power consumption of the zone 3 [kW]:

7

27. Power consumption of the zone 4 [kW]:

7

28. Power consumption of the zone 5 [kW]:

7

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29. Power consumption of the zone 6 [kW]:

7

30. Power consumption of the zone 7 [kW]:

4

31. Power consumption of the zone 8 [kW]:

4

32. Maximum device temperature [°C]:

300

33. Minimum device temperature [°C]:

50

34. Number of power control stages:

6

35. Grid material:

Cast iron

36. Service accessibility:

From the front by removing the front panel and waste fluid containers

37. Safety thermocouple:

Yes

38. Safety thermostat up to x ° C:

360

39. Adjustable feet:

Yes

40. Number of burners/hot plates:

8

41. Type of gas cooking zones:

Classic

42. Burner type:

Brass, detachable

43. Oven Type:

electrical static

44. Oven size:

GN 2/1

45. Oven material:

Stainless steel

46. Type of internal part of the appliance 1 (eg oven):

Electric

47. Type of internal part of the appliance 2 (eg oven):

Static

48. Width of internal part [mm]:

680

49. Depth of internal part [mm]:

730

50. Height of internal part [mm]:

340

51. Gasket:

Yes

52. Maximum temperature of the inner chamber [°C]:

300

53. Minimum temperature of the inner chamber [°C]:

50

54. Connection to a ball valve:

1/2

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55. Cross-section of conductors CU [mm²]:

4

– Výkon (kW): 30-37 (230 V); 53-64 (400 V)