

Product features

Cooking range combined with electric convection oven GN 1/1 - 4x burner

SAP Code

Model

00012311



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 8
- Power consumption of the zone 2 [kW]: 8
- Power consumption of the zone 3 [kW]: 5
- Power consumption of the zone 4 [kW]: 3,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00012311	Power consumption of the zone 1 [kW]	8
Net Width [mm]	800	Power consumption of the zone 2 [kW]	8
Net Depth [mm]	900	Power consumption of the zone 3 [kW]	5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Weight [kg]	102.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	3.130	Type of internal part of the appliance 2 (eg oven)	Hot air
Power gas [kW]	24.500	Width of internal part [mm]	360
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	548
Number of zones	4	Height of internal part [mm]	338



Product benefits

Cooking range combined with electric convection oven GN 1/1 - 4x burner

Model SAP Code 00012311

1

Massive construction of burners

high performance and efficiency brass burners with heat distributor 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

- easy quick cleaning

3

Degree of protection of the control elements IPX4

maintenance-free system resistance to splash water long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

All-stainless design

long life resistance of a ground steel plate with a thickness of 10 mm

- savings on service interventions
- higher corrosion resistance

5

Safety element - thermocouple

safe service for staff there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

6

Hot air oven

hot air baking high capacity and variability all-stainless design

- suitable for meat, fish, baked pasta, white meat, sweet pastries
- long service life
- easy to clean



Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 4x burner				
Model	SAP Code	00012311		
1. SAP Code:		15. Type of gas:		
00012311		Natural gas, propane butane		
2. Net Width [mm]: 800		16. Material: AISI 304 top plate, AISI 430 cladding		
3. Net Depth [mm]: 900		17. Worktop material: AISI 304		
4. Net Height [mm]: 900		18. Worktop Thickness [mm]: 1.50		
5. Net Weight [kg]: 102.00		19. Number of zones:		
6. Gross Width [mm]: 970		20. Power consumption of the zone 1 [kW]:		
7. Gross depth [mm]: 840		21. Power consumption of the zone 2 [kW]:		
8. Gross Height [mm]:		22. Power consumption of the zone 3 [kW]:		
9. Gross Weight [kg]: 112.00		23. Power consumption of the zone 4 [kW]: 3,5		
10. Device type: Combined unit		24. Maximum device temperature [°C]: 300		
11. Construction type of device: Stationary		25. Minimum device temperature [°C]: 50		
12. Power electric [kW]: 3.130		26. Number of power control stages:		
13. Power gas [kW]: 24.500		27. Adjustable feet: Yes		
14. Ignition: Eternal flame		28. Number of burners/hot plates:		

4

Eternal flame

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



Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 4x burner				
Model	SAP Code	00012311		
29. Type of gas cooking zones: Classic		35. Type of internal part of the appliance 2 (eg oven): Hot air		
30. Burner type: Brass, detachable		36. Width of internal part [mm]: 360		
31. Oven Type: electric hot air		37. Depth of internal part [mm]: 548		
32. Oven size: GN 1/1		38. Height of internal part [mm]:		
33. Oven material: Stainless steel		39. Gasket: Yes		

Electric