

# Technical data sheet

Product features



## Stove combined with static electric oven 3x GN 1/1 - 8x burner

<b>Model</b>	<b>SAP Code</b>	00005941
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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

<b>SAP Code</b>	00005941	<b>Power consumption of the zone 3 [kW]</b>	7
<b>Net Width [mm]</b>	1600	<b>Power consumption of the zone 4 [kW]</b>	7
<b>Net Depth [mm]</b>	900	<b>Power consumption of the zone 5 [kW]</b>	7
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 6 [kW]</b>	7
<b>Net Weight [kg]</b>	273.00	<b>Power consumption of the zone 7 [kW]</b>	4
<b>Power electric [kW]</b>	9.200	<b>Power consumption of the zone 8 [kW]</b>	4
<b>Loading</b>	400 V / 3N - 50 Hz	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Power gas [kW]</b>	56.000	<b>Type of internal part of the appliance 2 (eg oven)</b>	Static
<b>Type of gas</b>	Natural gas, propane butane	<b>Width of internal part [mm]</b>	1080
<b>Number of zones</b>	8	<b>Depth of internal part [mm]</b>	730
<b>Power consumption of the zone 1 [kW]</b>	10	<b>Height of internal part [mm]</b>	340
<b>Power consumption of the zone 2 [kW]</b>	10		

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## Product benefits



### Stove combined with static electric oven 3x GN 1/1 - 8x burner

Model

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#### 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

7

#### Large electric oven with four positions for racks with static cooking

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

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 IPX5

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

4

#### All-stainless design

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

5

#### Safety element – thermocouple

- safe operation for personnel
- there is no overheating and damage to the thallus
- long life
  - savings on service interventions
  - easier and faster operation

6

#### Piezoelectric ignition

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

# Technical data sheet

Technical parameters



## Stove combined with static electric oven 3x GN 1/1 - 8x burner

**Model**

**SAP Code**

00005941

**1. SAP Code:**

00005941

**2. Net Width [mm]:**

1600

**3. Net Depth [mm]:**

900

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

273.00

**6. Gross Width [mm]:**

1670

**7. Gross depth [mm]:**

1050

**8. Gross Height [mm]:**

1120

**9. Gross Weight [kg]:**

299.00

**10. Device type:**

Combined unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

9.200

**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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Technical parameters



Stove combined with static electric oven 3x GN 1/1 - 8x burner

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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:**

gas static

**44. Oven size:**

GN 3x 1/1

**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]:**

1080

**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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Technical parameters



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## 55. Cross-section of conductors CU [mm<sup>2</sup>]:

2

– Výkon (kW): 9-11 (230 V); 15-19 (400 V)