

Technical data sheet

Product features



Electric range with static oven

Model	SAP Code	00014792
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2,5
- Power consumption of the zone 2 [kW]: 2,5
- Power consumption of the zone 3 [kW]: 2,5
- Power consumption of the zone 4 [kW]: 2,5
- Power consumption of the zone 5 [kW]: 2,5
- Power consumption of the zone 6 [kW]: 2,5
- 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: IP24
- Material: AISI 304 top plate and cladding

SAP Code	00014792	Power consumption of the zone 1 [kW]	2,5
Net Width [mm]	1200	Power consumption of the zone 2 [kW]	2,5
Net Depth [mm]	730	Power consumption of the zone 3 [kW]	2,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	2,5
Net Weight [kg]	300.00	Power consumption of the zone 5 [kW]	2,5
Power electric [kW]	21.300	Power consumption of the zone 6 [kW]	2,5
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 1 (eg oven)	Electric
Number of zones	6	Type of internal part of the appliance 2 (eg oven)	Static

Technical data sheet

Technical drawing

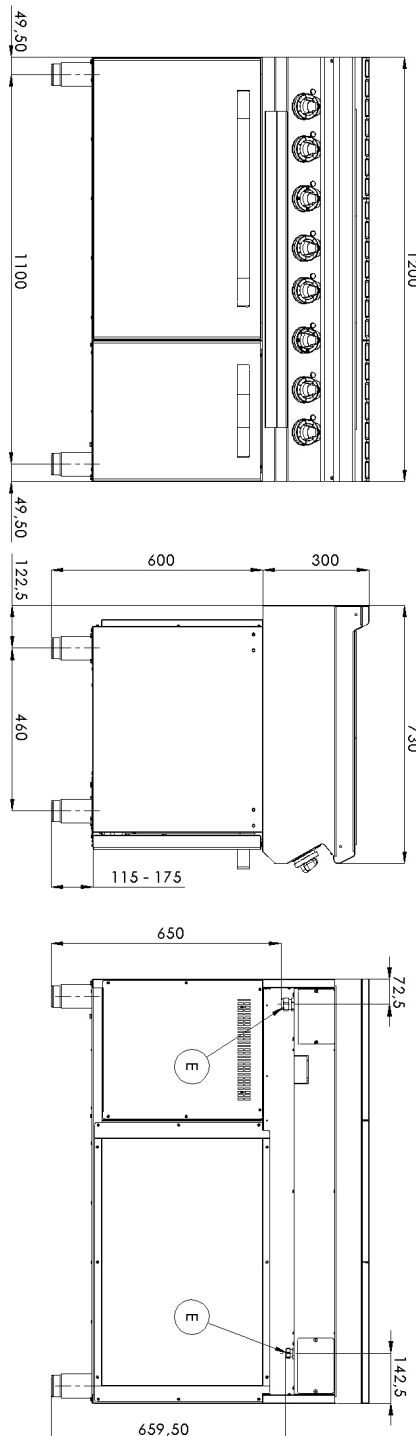


Electric range with static oven

Model

SAP Code

00014792



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Product benefits



Electric range with static oven

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1

Square

heat

Effective cooking on a large neighborhood

- saving time when preparing meals
- Easy to operate thanks to a large area

2

Internal thermostatic protection of the hob

a longer life of the hob

3

Degree of protection of controls IPX4

maintenance -free

water resistance

long life

- Savings on service interventions
- easy cleaning of the device

4

Nationheres

long life

Cut -made steel of 10 mm thick boards

- Savings on service interventions
- higher corrosion resistance

5

Hygienic embossments of the top plate

absence of sharp corners and edges (potential places where dirt could adhere)

smooth transitions

- Simple fast cleaning

6

Large El.Troubta with four positions for grates with static baking

static baking

high capacity and variability

nationheres

- Suitable for yeast dishes and desserts
- long life
- simple cleaning

Technical data sheet

Technical parameters



Electric range with static oven

Model

SAP Code

00014792

1. SAP Code:

00014792

2. Net Width [mm]:

1200

3. Net Depth [mm]:

730

4. Net Height [mm]:

900

5. Net Weight [kg]:

300.00

6. Gross Width [mm]:

1260

7. Gross depth [mm]:

820

8. Gross Height [mm]:

1080

9. Gross Weight [kg]:

317.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

21.300

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IP24

15. Exterior color of the device:

Stainless steel

16. Material:

AISI 304 top plate and cladding

17. Indicators:

operation

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.50

21. Number of zones:

6

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

2,5

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

2,5

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

2,5

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

2,5

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

2,5

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

2,5

28. Maximum device temperature [°C]:

400

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Technical parameters



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29. Minimum device temperature [°C]:

50

30. Number of power control stages:

6

31. Service accessibility:

Trough the frontal panel

32. Adjustable feet:

Yes

33. Number of burners/hot plates:

6

34. Type of electric cooking zones:

Squared

35. Oven Type:

electrical static

36. Oven power electric [kW]:

6.30

37. Oven size:

GN 2/1

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

Electric

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

Static

40. Gasket:

Yes

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

300

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

50