

**Product features** 

#### Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

Model SAP Code 00012310



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 3,5
- Power consumption of the zone 2 [kW]: 3,5
- Power consumption of the zone 3 [kW]: 3,5
- Power consumption of the zone 4 [kW]: 3,5
- 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	00012310	Power consumption of the zone 2 [kW]	3,5
Net Width [mm]	800	Power consumption of the zone 3 [kW]	3,5
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	109.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	17.130	Width of internal part [mm]	360
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	548
Number of zones	4	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	3,5	Diameter of device [mm]	300



**Product benefits** 

#### Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

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### Round plates

quick warm-up efficient cooking on a round surface with easy adhesion to dishes

- time-saving in food preparation
- easy to use thanks to the large surface area of the cooking plates

#### Internal thermostatic plate protection

longer service life of the plates

- no overheating of the plates and no cracking

## 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

#### All-stainless design

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

- savings on service interventions
- higher corrosion resistance

#### Hygienic moldings of the top plate

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

- easy quick cleaning

#### 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

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### Technical parameters

Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V				
Model	SAP Code	00012310		
<b>1. SAP Code:</b> 00012310		<b>15. Worktop type:</b> Molded - comfortable cleaning maintenance		
<b>2. Net Width [mm]:</b> 800		<b>16. Worktop material:</b> AISI 304		
<b>3. Net Depth [mm]:</b> 900		17. Worktop Thickness [mm]: 1.50		
4. Net Height [mm]:		18. Number of zones:		
5. Net Weight [kg]: 109.00		19. Power consumption of the zone 1 [kW]: 3,5		
6. Gross Width [mm]: 970		20. Power consumption of the zone 2 [kW]: 3,5		
<b>7. Gross depth [mm]:</b> 840		21. Power consumption of the zone 3 [kW]: 3,5		
8. Gross Height [mm]:		22. Power consumption of the zone 4 [kW]: 3,5		
9. Gross Weight [kg]: 119.00		23. Maximum device temperature [°C]: 300		
10. Device type: Electric unit		<b>24. Minimum device temperature [°C]:</b> 50		
<b>11. Construction type of device:</b> Stationary		<b>25. Number of power control stages:</b> 6		
12. Power electric [kW]: 17.130		26. Safety element: internal thermostatic protection of the hotplate against overheating		
<b>13. Loading:</b> 400 V / 3N - 50 Hz		27. Adjustable feet: Yes		

28. Number of burners/hot plates:

4

14. Material:

AISI 304 top plate, AISI 430 cladding



## Technical parameters

Stainless steel

Cooking range electric v	vith electric convection ove	n GN 1/1 - 4x plate 400 V	
Model	SAP Code	00012310	
29. Diameter of device [m	m]:	<b>34. Type of internal part of the appliance 1 (eg oven):</b> Electric	
30. Type of electric cooking zones: Oval  31. Oven Type: electric hot air		35. Type of internal part of the appliance 2 (eg oven): Hot air  36. Width of internal part [mm]: 360	
33. Oven material:		38. Height of internal part [mm]:	

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