

Product features

Cooking range combined with static electric oven GN 2/1 - 4x burner

Model SAP Code 00011720



- 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
- 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: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00011720	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]	105.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	6.300	Type of internal part of the appliance 2 (eg oven)	Static
Loading	400 V / 3N - 50 Hz	Width of internal part [mm]	558
Power gas [kW]	24.500	Depth of internal part [mm]	682
Type of gas	Natural gas, propane butane	Height of internal part [mm]	248
Number of zones	4		



Product benefits

Cooking range combined with static electric oven GN 2/1 - 4x burner

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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

- 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 operation for personnel there is no overheating and damage to the thallus long life

- savings on service interventions
- easier and faster operation

6

Large electric oven with four positions for racks with static cooking

possibility of baking high capacity and variability all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean



Technical parameters

Cooking range combined with st	atic electric oven G	N 2/1 - 4x burner
Model	SAP Code	00011720
1. SAP Code: 00011720		15. Type of gas: Natural gas, propane butane
2. Net Width [mm]: 800		16. Protection of controls: IPX4
3. Net Depth [mm]: 900		17. Material: AISI 304 top plate, AISI 430 cladding
4. Net Height [mm]: 900		18. Worktop type: With removable containers - convenient maintenance, cleaning and service access
5. Net Weight [kg]: 105.00		19. Worktop material: AISI 304
6. Gross Width [mm]: 970		20. Worktop Thickness [mm]: 1.50
7. Gross depth [mm]: 840		21. Number of zones:
8. Gross Height [mm]: 1160		22. Power consumption of the zone 1 [kW]:
9. Gross Weight [kg]: 115.00		23. Power consumption of the zone 2 [kW]:
10. Device type: Combined unit		24. Power consumption of the zone 3 [kW]:
11. Construction type of device: With substructure		25. Power consumption of the zone 4 [kW]: 3,5
12. Power electric [kW]: 6.300		26. Service accessibility: Trough the frontal panel
13. Loading: 400 V / 3N - 50 Hz		27. Safety element: thermocouple

28. Safety thermostat up to x $^{\circ}$ C:

360

14. Power gas [kW]:

24.500



Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner				
Model	SAP Code	00011720		
29. Adjustable feet: Yes		37. Type of internal part of the appliance 1 (eg oven): Electric		
30. Number of burners/hot plates:		38. Type of internal part of the appliance 2 (eg oven): Static		
31. Type of gas cooking zones: Classic		39. Width of internal part [mm]: 558		
32. Burner type: Brass, detachable		40. Depth of internal part [mm]: 682		
33. Timer:		41. Height of internal part [mm]:		
34. Oven Type: electrical static		42. Gasket: Yes		
35. Oven size: GN 2/1		43. Maximum temperature of the inner chamber [°C]: 50		
36. Oven material:		44. Minimum temperature of the inner chamber [°C]:		

300

Stainless steel