



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

Model

SAP Code

00005941



- 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

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





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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 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

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



Technical parameters

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Model	SAP Code	00005941	
1. SAP Code: 00005941		15. Ignition: Eternal flame	
2. Net Width [mm]: 1600		16. Type of gas: Natural gas, propane butane	
3. Net Depth [mm]: 900		17. Protection of controls:	
4. Net Height [mm]: 900		18. Exterior color of the device: Stainless steel	
5. Net Weight [kg]: 273.00		19. Material: AISI 304	
6. Gross Width [mm]: 1670		20. Worktop type: Molded - comfortable cleaning maintenance	
7. Gross depth [mm]: 1050		21. Worktop material: AISI 304	
8. Gross Height [mm]:		22. Worktop Thickness [mm]: 2.00	
9. Gross Weight [kg]: 299.00		23. Number of zones:	
0. Device type: Combined unit		24. Power consumption of the zone 1 [kW]:	
Construction type of device: With substructure		25. Power consumption of the zone 2 [kW]:	
2. Power electric [kW]: 9.200		26. Power consumption of the zone 3 [kW]: 7	
13. Loading: 400 V / 3N - 50 Hz		27. Power consumption of the zone 4 [kW]:	
14. Power gas [kW]:		28. Power consumption of the zone 5 [kW]:	

56.000



Technical parameters

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Model SAP Code	00005941		
29. Power consumption of the zone 6 [kW]:	43. Oven Type: gas static		
30. Power consumption of the zone 7 [kW]:	44. Oven size: GN 3x 1/1		
31. Power consumption of the zone 8 [kW]:	45. Oven material: Stainless steel		
32. Maximum device temperature [°C]: 300	46. Type of internal part of the appliance 1 (eg oven): Electric		
33. Minimum device temperature [°C]: 50	47. Type of internal part of the appliance 2 (eg oven): Static		
34. Number of power control stages: 6	48. Width of internal part [mm]: 1080		
35. Grid material: Cast iron	49. Depth of internal part [mm]: 730		
36. Service accessibility: From the front by removing the front panel and waste fluid containers	50. Height of internal part [mm]: 340		
37. Safety thermocouple: Yes	51. Gasket: Yes		
38. Safety thermostat up to x ° C: 360	52. Maximum temperature of the inner chamber [°C]: 300		
39. Adjustable feet: Yes	53. Minimum temperature of the inner chamber [°C]: 50		
40. Number of burners/hot plates:	54. Connection to a ball valve: 1/2		
41. Type of gas cooking zones: Classic	55. Cross-section of conductors CU [mm²]:		

42. Burner type:Brass, detachable