

Product features

Cooking range combined with static electric oven GN 2/1 - 6x burner		
Model	SAP Code	00110116
SPT 70/120 21 GE	A group of articles - web	Stoves



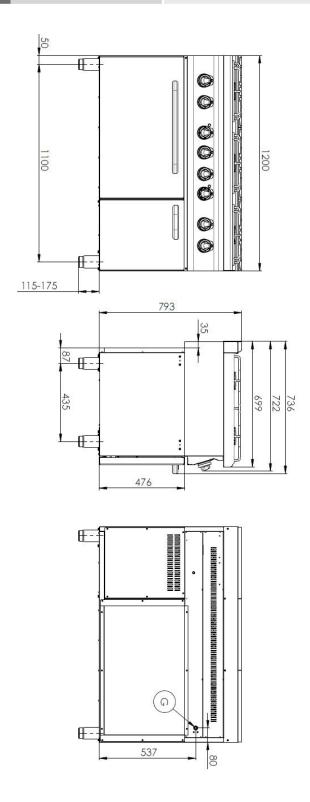
- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 7,5
- Power consumption of the zone 4 [kW]: 7,5
- Power consumption of the zone 5 [kW]: 4,5
- Power consumption of the zone 6 [kW]: 4,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00110116	Power consumption of the zone 2 [kW]	7,5
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	7,5
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	7,5
Net Height [mm]	900	Power consumption of the zone 5 [kW]	4,5
Net Weight [kg]	125.00	Power consumption of the zone 6 [kW]	4,5
Power electric [kW]	6.300	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	39.000	Width of internal part [mm]	682
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	558
Number of zones	6	Height of internal part [mm]	348
Power consumption of the zone 1 [kW]	7,5	Diameter of device [mm]	100



Technical drawing

Cooking range combined with static electric oven GN 2/1 - 6x burner		
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Product benefits

Cooking range combined with static electric oven GN 2/1 - 6x burner		
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Massive construction of burners

high performance and efficiency brass burners removable eternal flame long life demountable

Hygienic moldings of the top plate

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

Degree of protection of the control elements IPX4

maintenance-free system resistance to splash water long life

All-stainless design

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

Safety element – thermocouple

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

Large electric oven with four positions for racks with static cooking

possibility of baking high capacity and variability all-stainless design



Technical parameters

Cooking range combined with st	atic electric oven GN	2/1 - 6x burner
Model	SAP Code	00110116
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1. SAP Code: 00110116		15. Ignition: Eternal flame
2. Net Width [mm]: 1200		16. Type of gas: Natural gas, propane butane
3. Net Depth [mm]: 700		17. Material: AISI 304 top plate, AISI 430 cladding
4. Net Height [mm]: 900		18. Worktop material: AISI 304
5. Net Weight [kg]: 125.00		19. Worktop Thickness [mm]:
6. Gross Width [mm]: 1240		20. Number of zones:
7. Gross depth [mm]: 800		21. Power consumption of the zone 1 [kW]: 7,5
8. Gross Height [mm]: 975		22. Power consumption of the zone 2 [kW]: 7,5
9. Gross Weight [kg]: 141.00		23. Power consumption of the zone 3 [kW]: 7,5
10. Device type: Combined unit		24. Power consumption of the zone 4 [kW]: 7,5
11. Construction type of device: With substructure		25. Power consumption of the zone 5 [kW]: 4,5
12. Power electric [kW]: 6.300		26. Power consumption of the zone 6 [kW]: 4,5
13. Loading: 400 V / 3N - 50 Hz		27. Number of power control stages:
14. Power gas [kW]:		28. Safety thermostat up to x ° C:

360

39.000



Technical parameters

35. Width of internal part [mm]:

682

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Model	SAP Code	00110116
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29. Adjustable feet: Yes		36. Depth of internal part [mm]: 558
30. Number of burners/hot plates: 6		37. Height of internal part [mm]: 348
31. Diameter of device [mm]:		38. Maximum temperature of the inner chamber [°C]: 300
32. Type of gas cooking zones: Brass burners		39. Minimum temperature of the inner chamber [°C]: 50
33. Type of internal part of the appliance 1 (eg oven): Electric		40. Connection to a ball valve: 1/2
34. Type of internal part of the appliance 2 (eg oven): Static		41. Cross-section of conductors CU [mm ²]:

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