

# Technical data sheet



## Product features

### Cooking range combined with electric convection oven GN 1/1 - 4x burner

<b>Model</b>	<b>SAP Code</b>	00110117
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- 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]: 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): Hot air
- Material: AISI 304 top plate, AISI 430 cladding

<b>SAP Code</b>	00110117	<b>Power consumption of the zone 1 [kW]</b>	7,5
<b>Net Width [mm]</b>	800	<b>Power consumption of the zone 2 [kW]</b>	7,5
<b>Net Depth [mm]</b>	700	<b>Power consumption of the zone 3 [kW]</b>	7,5
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 4 [kW]</b>	4,5
<b>Net Weight [kg]</b>	78.00	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Power electric [kW]</b>	3.130	<b>Type of internal part of the appliance 2 (eg oven)</b>	Hot air
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Width of internal part [mm]</b>	548
<b>Power gas [kW]</b>	27.000	<b>Depth of internal part [mm]</b>	360
<b>Type of gas</b>	Natural gas, propane butane	<b>Height of internal part [mm]</b>	338
<b>Number of zones</b>	4	<b>Diameter of device [mm]</b>	100

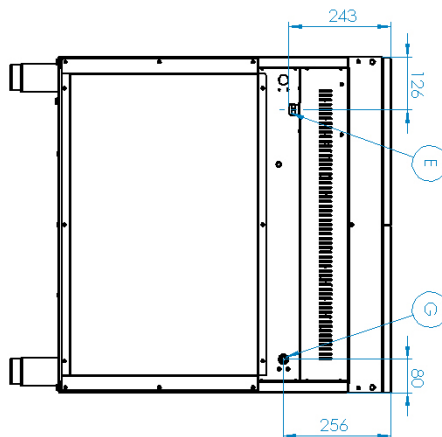
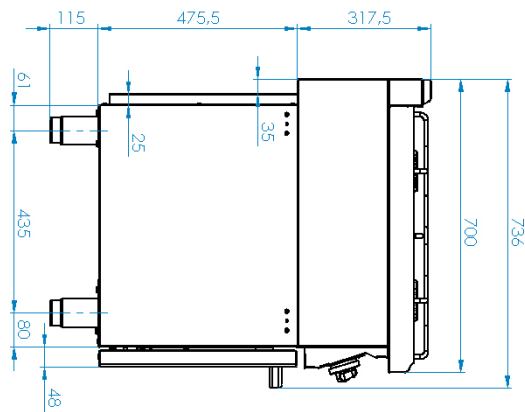
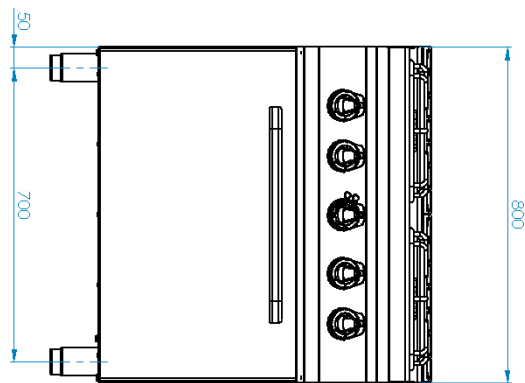
# Technical data sheet



Technical drawing

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

<b>Model</b>	<b>SAP Code</b>	00110117
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### Cooking range combined with electric convection oven GN 1/1 - 4x burner

Model

SAP Code

00110117

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

#### 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

# Technical data sheet



## Technical parameters

### Cooking range combined with electric convection oven GN 1/1 - 4x burner

**Model**

**SAP Code**

00110117

**1. SAP Code:**

00110117

**2. Net Width [mm]:**

800

**3. Net Depth [mm]:**

700

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

78.00

**6. Gross Width [mm]:**

840

**7. Gross depth [mm]:**

800

**8. Gross Height [mm]:**

975

**9. Gross Weight [kg]:**

91.00

**10. Device type:**

Combined unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

3.130

**13. Loading:**

230 V / 1N - 50 Hz

**14. Power gas [kW]:**

27.000

**15. Ignition:**

Eternal flame

**16. Type of gas:**

Natural gas, propane butane

**17. Material:**

AISI 304 top plate, AISI 430 cladding

**18. Worktop material:**

AISI 304

**19. Worktop Thickness [mm]:**

1.20

**20. Number of zones:**

4

**21. Power consumption of the zone 1 [kW]:**

7,5

**22. Power consumption of the zone 2 [kW]:**

7,5

**23. Power consumption of the zone 3 [kW]:**

7,5

**24. Power consumption of the zone 4 [kW]:**

4,5

**25. Number of power control stages:**

6

**26. Safety thermostat up to x ° C:**

360

**27. Adjustable feet:**

Yes

**28. Number of burners/hot plates:**

4

# Technical data sheet



## Technical parameters

### Cooking range combined with electric convection oven GN 1/1 - 4x burner

Model

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00110117

**29. Diameter of device [mm]:**

100

**30. Type of gas cooking zones:**

Brass burners

**31. Oven size:**

GN 1/1

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

Electric

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

Hot air

**34. Width of internal part [mm]:**

548

**35. Depth of internal part [mm]:**

360

**36. Height of internal part [mm]:**

338

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

300

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

50

**39. Connection to a ball valve:**

1/2

**40. Cross-section of conductors CU [mm<sup>2</sup>):**

0,75

- Výkon (kW): 3,3-3,7 (230 V)