Technical data sheet

Product features

REDFOX®

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		

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

Model	SAP Code	00011720

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

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tel.: +420 381 582 284
e-mail: rmgastro@rmgastro.com
web: www.rmgastro.com

Technical data sheet

Technical parameters

REDFOX®

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

Model	SAP Code	00011720

1. SAP Code:
00011720

2. Net Width [mm]:
800

3. Net Depth [mm]:
900

4. Net Height [mm]:
900

5. Net Weight [kg]:
105.00

6. Gross Width [mm]:
970

7. Gross depth [mm]:
840

8. Gross Height [mm]:
1160

9. Gross Weight [kg]:
115.00

10. Device type:
Combined unit

11. Construction type of device:
With substructure

12. Power electric [kW]:
6.300

13. Loading:
400 V / 3N - 50 Hz

14. Power gas [kW]:
24.500

15. Type of gas:
Natural gas, propane butane

16. Protection of controls:
IPX4

17. Material:
AISI 304 top plate, AISI 430 cladding

18. Worktop type:
With removable containers - convenient maintenance, cleaning and service access

19. Worktop material:
AISI 304

20. Worktop Thickness [mm]:
1.50

21. Number of zones:
4

22. Power consumption of the zone 1 [kW]:
8

23. Power consumption of the zone 2 [kW]:
8

24. Power consumption of the zone 3 [kW]:
5

25. Power consumption of the zone 4 [kW]:
3,5

26. Service accessibility:
Trough the frontal panel

27. Safety element:
thermocouple

28. Safety thermostat up to x ° C:
360

Technical data sheet

Technical parameters

REDFOX®

Cooking range combined with static electric oven GN 2/1 - 4x burner		
Model	**SAP Code**	00011720

29. Adjustable feet:
Yes

30. Number of burners/hot plates:
4

31. Type of gas cooking zones:
Classic

32. Burner type:
Brass, detachable

33. Timer:
No

34. Oven Type:
electrical static

35. Oven size:
GN 2/1

36. Oven material:
Stainless steel

37. Type of internal part of the appliance 1 (eg oven):
Electric

38. Type of internal part of the appliance 2 (eg oven):
Static

39. Width of internal part [mm]:
558

40. Depth of internal part [mm]:
682

41. Height of internal part [mm]:
248

42. Gasket:
Yes

43. Maximum temperature of the inner chamber [°C]:
50

44. Minimum temperature of the inner chamber [°C]:
300

45. Connection to a ball valve:
1/2

46. Cross-section of conductors CU [mm²]:
1