

Technical data sheet



Product features

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

Model	SAP Code	00110116
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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]: 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

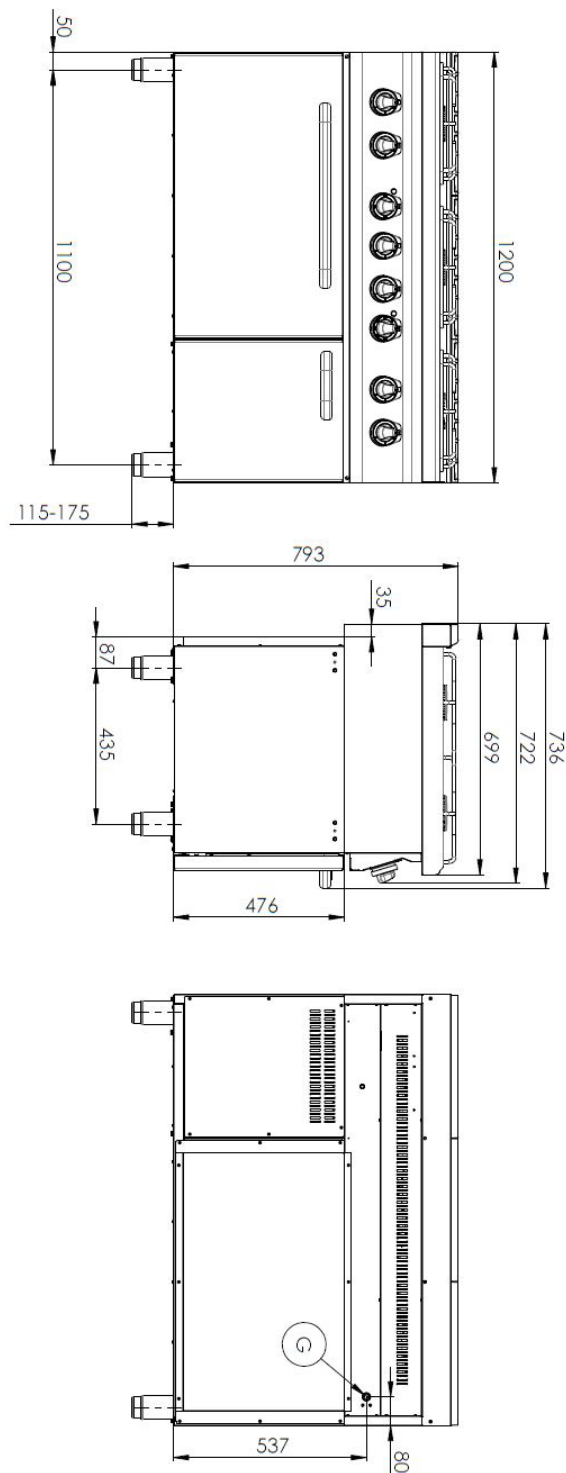
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Technical drawing

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

Model	SAP Code	00110116
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Cooking range combined with static electric oven GN 2/1 - 6x 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

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Technical parameters

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

Model	SAP Code	00110116
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1. SAP Code:

00110116

2. Net Width [mm]:

1200

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

125.00

6. Gross Width [mm]:

1240

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

141.00

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]:

39.000

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:

6

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]:

7,5

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

4,5

26. Power consumption of the zone 6 [kW]:

4,5

27. Number of power control stages:

6

28. Safety thermostat up to x ° C:

360

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Technical parameters

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

Model

SAP Code

00110116

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]:

100

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 [mm²]:

1

- Výkon (kW): 3,7-5 (230 V); 6,4-8,7 (400 V)

35. Width of internal part [mm]:

682