

Product features

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

Model SAP Code 00110109



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 6
- Power consumption of the zone 2 [kW]: 6
- Power consumption of the zone 3 [kW]: 6
- Power consumption of the zone 4 [kW]: 6
- Power consumption of the zone 5 [kW]: 3,5
- Power consumption of the zone 6 [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
- Material: AISI 304 top plate, AISI 430 cladding

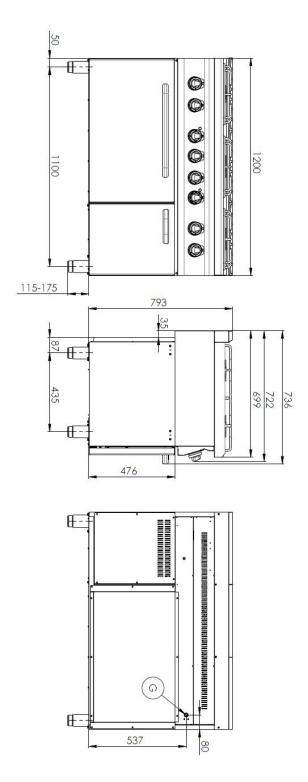
SAP Code	00110109	Power consumption of the zone 2 [kW]	6
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	6
Net Height [mm]	900	Power consumption of the zone 5 [kW]	3,5
Net Weight [kg]	115.00	Power consumption of the zone 6 [kW]	3,5
Power 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]	31.000	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]	6	Diameter of device [mm]	100



Technical drawing

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Product benefits

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

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1

Massive construction of burners

high performance and efficiency cast iron burners removable long life

- 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



Technical parameters

Cooking range combined with st	atic electric oven GN	2/1 - 6x burner ECO
Model	SAP Code	00110109
1. SAP Code: 00110109		15. Type of gas: Natural gas, propane butane
2. Net Width [mm]: 1200		16. Material: AISI 304 top plate, AISI 430 cladding
3. Net Depth [mm]: 700		17. Worktop material: AISI 304
4. Net Height [mm]: 900		18. Worktop Thickness [mm]:
5. Net Weight [kg]: 115.00		19. Number of zones:
6. Gross Width [mm]: 1240		20. Power consumption of the zone 1 [kW]:
7. Gross depth [mm]: 800		21. Power consumption of the zone 2 [kW]:
8. Gross Height [mm]: 975		22. Power consumption of the zone 3 [kW]:
9. Gross Weight [kg]: 132.00		23. Power consumption of the zone 4 [kW]:
10. Device type: Combined unit		24. Power consumption of the zone 5 [kW]: 3,5
11. Construction type of device: With substructure		25. Power consumption of the zone 6 [kW]: 3,5
12. Power electric [kW]: 6.300		26. Number of power control stages:
13. Loading: 400 V / 3N - 50 Hz		27. Safety thermostat up to x ° C: 360
14. Power gas [kW]:		28. Adjustable feet:

Yes

31.000



Technical parameters

Cooking range combined with static electric oven GN 2/1 - 6x burner ECO				
Model	SAP Code	00110109		
29. Number of burners/hot plates:		35. Depth of internal part [mm]: 558		
30. Diameter of device [mm]:		36. Height of internal part [mm]: 348		
31. Type of gas cooking zones: Cast iron burners		37. Maximum temperature of the inner chamber [°C]:		
32. Type of internal part of the appliance 1 (eg oven): Electric		38. Minimum temperature of the inner chamber [°C]: 50		
33. Type of internal part of the appliance 2 (eg oven): Static		39. Connection to a ball valve: 1/2		
34. Width of internal part [mm]: 682		40. Cross-section of conductors CU [mm ²]:		

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