

Product features

Cooking range gas with static gas oven GN 2/1 - 4x burner ECO

Model

SAP Code

00110111



- Device type: Gas 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]: 3,5
- Type of internal part of the appliance 1 (eg oven): Gas
- Type of internal part of the appliance 2 (eg oven): Static
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00110111	Power consumption of the zone 2 [kW]	6
Net Width [mm]	800	Power consumption of the zone 3 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	3,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Gas
Net Weight [kg]	84.00	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	27.500	Width of internal part [mm]	657
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	558
Number of zones	4	Height of internal part [mm]	355
Power consumption of the zone 1 [kW]	6	Diameter of device [mm]	100



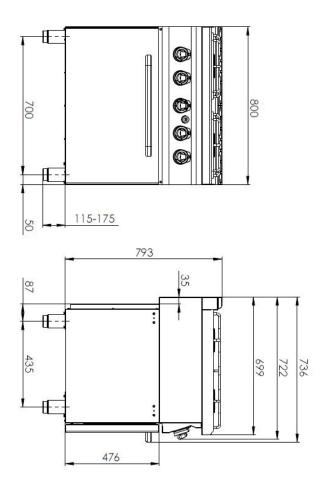
Technical drawing

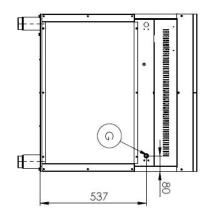
Cooking range gas with static gas oven GN 2/1 - 4x burner ECO

Model

SAP Code

00110111







Product benefits

Cooking range gas with static gas oven GN 2/1 - 4x burner ECO

Model SAP Code 00110111

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 gas with static gas oven GN 2/1 - 4x burner ECO			
Model	SAP Code	00110111	
1. SAP Code: 00110111		15. Worktop material: AISI 304	
2. Net Width [mm]: 800		16. Worktop Thickness [mm]: 1.20	
3. Net Depth [mm]: 700		17. Number of zones:	
4. Net Height [mm]: 900		18. Power consumption of the zone 1 [kW]:	
5. Net Weight [kg]: 84.00		19. Power consumption of the zone 2 [kW]:	
6. Gross Width [mm]: 840		20. Power consumption of the zone 3 [kW]:	
7. Gross depth [mm]: 800		21. Power consumption of the zone 4 [kW]: 3,5	
8. Gross Height [mm]: 975		22. Number of power control stages:	
9. Gross Weight [kg]: 107.00		23. Adjustable feet: Yes	
0. Device type: Gas unit		24. Number of burners/hot plates:	
.1. Construction type of device: With substructure		25. Diameter of device [mm]:	
2. Power gas [kW]: 27.500		26. Type of gas cooking zones: Cast iron burners	
3. Type of gas: Natural gas, propane butane		27. Type of internal part of the appliance 1 (eg oven): Gas	
4. Material:		28. Type of internal part of the appliance 2 (eg oven):	

AISI 304 top plate, AISI 430 cladding

Static



Technical parameters

Cooking range gas with static gas oven GN 2/1 - 4x burner ECO				
Model SAP Code		00110111		
29. Width of internal part [mm]: 657		32. Maximum temperature of the inner chamber [°C]: 300		
30. Depth of internal part [mm]: 558		33. Minimum temperature of the inner chamber [°C]: 50		
31. Height of internal part [mm]: 355		34. Connection to a ball valve: 1/2		