

### Product features

#### Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model SAP Code



- Device type: Gas unit

00110108

- 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]: 4,5
- Power consumption of the zone 6 [kW]: 4,5
- 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	00110108	Power consumption of the zone 3 [kW]	6
Net Width [mm]	1200	Power consumption of the zone 4 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 5 [kW]	4,5
Net Height [mm]	900	Power consumption of the zone 6 [kW]	4,5
Net Weight [kg]	129.00	Type of internal part of the appliance 1 (eg oven)	Gas
Power gas [kW]	37.000	Type of internal part of the appliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	682
Number of zones	6	Depth of internal part [mm]	558
Power consumption of the zone 1 [kW]	6	Height of internal part [mm]	348
Power consumption of the zone 2 [kW]	6	Diameter of device [mm]	100



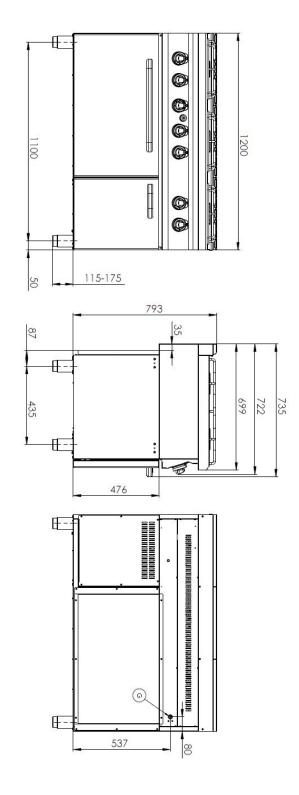
Technical drawing

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

Model

**SAP Code** 

00110108





**Product benefits** 

#### Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model SAP Code 00110108

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 - 6x burner ECO			
Model	SAP Code	00110108	
<b>1. SAP Code:</b> 00110108		<b>15. Worktop material:</b> AISI 304	
2. Net Width [mm]: 1200		16. Worktop Thickness [mm]: 1.20	
<b>3. Net Depth [mm]:</b> 700		17. Number of zones:	
<b>4. Net Height [mm]:</b> 900		18. Power consumption of the zone 1 [kW]:	
5. Net Weight [kg]: 129.00		19. Power consumption of the zone 2 [kW]:	
<b>6. Gross Width [mm]:</b> 1240		20. Power consumption of the zone 3 [kW]:	
7. Gross depth [mm]:		21. Power consumption of the zone 4 [kW]:	
8. Gross Height [mm]: 975		22. Power consumption of the zone 5 [kW]: 4,5	
9. Gross Weight [kg]: 146.00		23. Power consumption of the zone 6 [kW]: 4,5	
.0. Device type: Gas unit		<b>24. Number of power control stages:</b>	
1. Construction type of device: With substructure		25. Adjustable feet: Yes	
2. Power gas [kW]: 37.000		<b>26. Number of burners/hot plates:</b>	
13. Type of gas: Natural gas, propane butane		27. Diameter of device [mm]: 100	

14. Material:

AISI 304 top plate, AISI 430 cladding

28. Type of gas cooking zones:

Cast iron burners



### Technical parameters

Cooking range gas with static gas oven GN 2/1 - 6x burner ECO			
Model SAP Code	00110108		
<b>29. Type of internal part of the appliance 1 (eg oven):</b> Gas	33. Height of internal part [mm]:  348		
<b>30. Type of internal part of the appliance 2 (eg oven):</b> Static	34. Maximum temperature of the inner chamber [°C]:		
<b>31. Width of internal part [mm]:</b> 682	<b>35. Minimum temperature of the inner chamber [°C]:</b> 50		
32. Depth of internal part [mm]: 558	36. Connection to a ball valve:		