

Technical data sheet



Product features

Cooking range electric with static electric oven GN 2/1 - 4x plate 400 V

Model	SAP Code	00012396
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2,5
- Power consumption of the zone 2 [kW]: 2,5
- Power consumption of the zone 3 [kW]: 2,5
- Power consumption of the zone 4 [kW]: 2,5
- Type of internal part of the appliance 2 (eg oven): Hot air
- Protection of controls: IP24
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00012396	Power consumption of the zone 1 [kW]	2,5
Net Width [mm]	800	Power consumption of the zone 2 [kW]	2,5
Net Depth [mm]	900	Power consumption of the zone 3 [kW]	2,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	2,5
Net Weight [kg]	138.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	16.000	Width of internal part [mm]	682
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	558
Number of zones	4	Height of internal part [mm]	348

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1

Square plates

- quick warm-up
- efficient cooking on a large square surface
 - time-saving in food preparation
 - easy to use thanks to the large surface area of the cooking plates

2

Internal thermostatic plate protection

- longer service life of the plates
 - no overheating of the plates and no cracking

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

Hygienic moldings of the top plate

- absence of sharp corners and edges (potential places where dirt could stick)
- smooth transitions
 - easy quick cleaning

6

Large electric oven with four positions for racks with static cooking

- static 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 electric with static electric oven GN 2/1 - 4x plate 400 V

Model	SAP Code	00012396
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1. SAP Code:

00012396

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

138.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1160

9. Gross Weight [kg]:

153.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

16.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IP24

15. Exterior color of the device:

Stainless steel

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Indicators:

operation

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.50

21. Number of zones:

4

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

2,5

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

2,5

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

2,5

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

2,5

26. Maximum device temperature [°C]:

300

27. Minimum device temperature [°C]:

50

28. Number of power control stages:

6

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29. Service accessibility:

Trough the frontal panel

30. Adjustable feet:

Yes

31. Number of burners/hot plates:

4

32. Type of gas cooking zones:

Thales

33. Type of electric cooking zones:

Squared

34. Oven Type:

electrical static

35. Oven power electric [kW]:

6.30

36. Oven size:

GN 2/1

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

Hot air

38. Width of internal part [mm]:

682

39. Depth of internal part [mm]:

558

40. Height of internal part [mm]:

348

41. Gasket:

Yes

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

300

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

50