

# Technical data sheet



## Product features

### Cooking range gas 6x burner on open cabinet

<b>Model</b>	<b>SAP Code</b>	00110097
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- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 2x 4.5 kW burner
- Power consumption of the zone 2 [kW]: 4x 7.5 kW burner
- 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
- Protection of controls: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

<b>SAP Code</b>	00110097	<b>Number of zones</b>	6
<b>Net Width [mm]</b>	1200	<b>Power consumption of the zone 1 [kW]</b>	2x 4.5 kW burner
<b>Net Depth [mm]</b>	700	<b>Power consumption of the zone 2 [kW]</b>	4x 7.5 kW burner
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 3 [kW]</b>	7,5
<b>Net Weight [kg]</b>	92.00	<b>Power consumption of the zone 4 [kW]</b>	7,5
<b>Power gas [kW]</b>	39.000	<b>Power consumption of the zone 5 [kW]</b>	4,5
<b>Type of gas</b>	Natural gas, propane butane	<b>Power consumption of the zone 6 [kW]</b>	4,5

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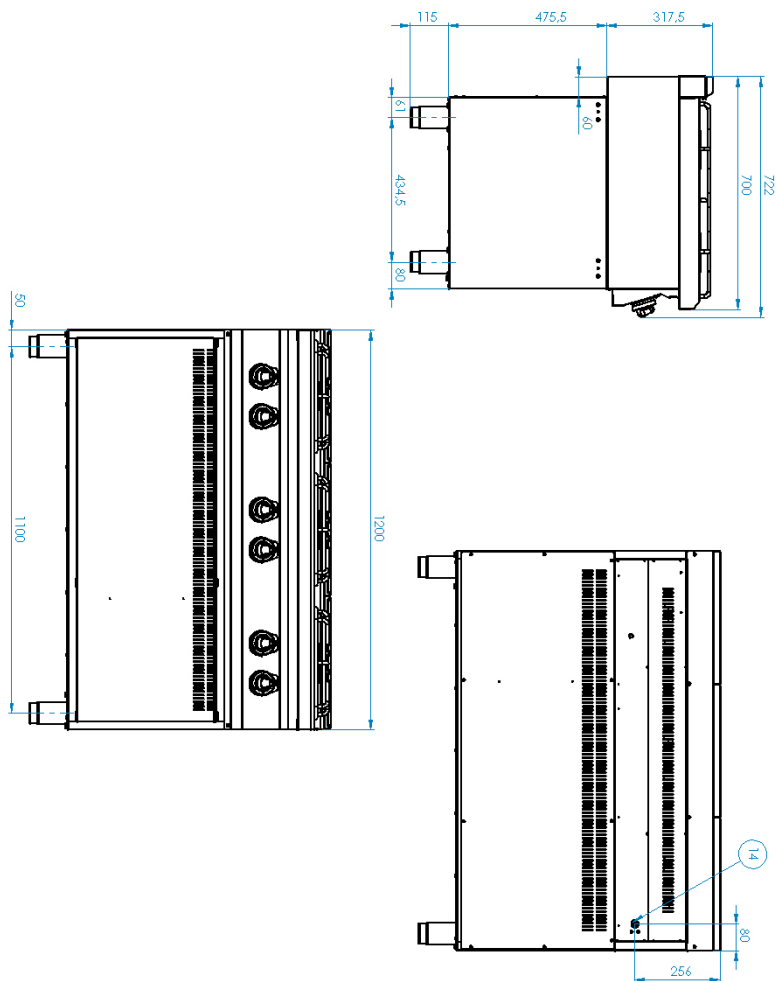
Technical drawing

Cooking range gas 6x burner on open cabinet

Model

SAP Code

00110097



### Cooking range gas 6x burner on open cabinet

Model

SAP Code

00110097

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

#### Variability

- the possibility of adding to the current line
- easy possibility of creating one module
- long life
  - cost saving
  - space saving
  - long service life

# Technical data sheet



## Technical parameters

### Cooking range gas 6x burner on open cabinet

**Model**

**SAP Code**

00110097

**1. SAP Code:**

00110097

**2. Net Width [mm]:**

1200

**3. Net Depth [mm]:**

700

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

92.00

**6. Gross Width [mm]:**

1240

**7. Gross depth [mm]:**

800

**8. Gross Height [mm]:**

975

**9. Gross Weight [kg]:**

108.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

**12. Power gas [kW]:**

39.000

**13. Ignition:**

Eternal flame

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Worktop material:**

AISI 304

**18. Worktop Thickness [mm]:**

1.20

**19. Number of zones:**

6

**20. Power consumption of the zone 1 [kW]:**

2x 4.5 kW burner

**21. Power consumption of the zone 2 [kW]:**

4x 7.5 kW burner

**22. Power consumption of the zone 3 [kW]:**

7,5

**23. Power consumption of the zone 4 [kW]:**

7,5

**24. Power consumption of the zone 5 [kW]:**

4,5

**25. Power consumption of the zone 6 [kW]:**

4,5

**26. Grid material:**

Cast iron

**27. Service accessibility:**

Trough the frontal panel

**28. Safety thermocouple:**

Yes

# Technical data sheet



Technical parameters

## Cooking range gas 6x burner on open cabinet

**Model**

**SAP Code**

00110097

### 29. Adjustable feet:

Yes

### 32. Burner type:

Cast iron, detachable, with internal and external combustion

### 30. Number of burners/hot plates:

6

### 33. Connection to a ball valve:

1/2

### 31. Type of gas cooking zones:

Brass burners