



Cooking range combined with electric convection oven GN 1/1 - 4x burner

Model SAP Code 00005607



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 5,5
- Power consumption of the zone 2 [kW]: 5,5
- Power consumption of the zone 3 [kW]: 3,5
- Power consumption of the zone 4 [kW]: 3,5
- Ignition: Electric
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air with grill
- Protection of controls: IPX5
- Material: AISI 304 top plate and cladding

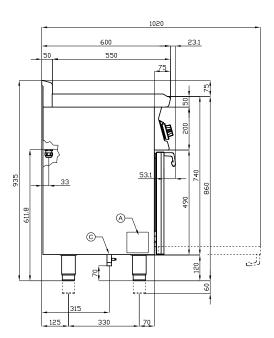
SAP Code	00005607	Power consumption of the zone 1 [kW]	5,5
Net Width [mm]	600	Power consumption of the zone 2 [kW]	5,5
Net Depth [mm]	600	Power consumption of the zone 3 [kW]	3,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Weight [kg]	65.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	3.050	Type of internal part of the appliance 2 (eg oven)	Hot air with grill
Loading	230 V / 1N - 50 Hz	Width of internal part [mm]	460
Power gas [kW]	18.000	Depth of internal part [mm]	370
Type of gas	Natural gas, propane butane	Height of internal part [mm]	350
Number of zones	4		

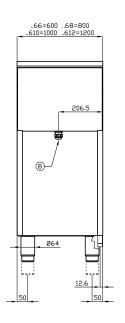


Technical drawing

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Α	Data plate		В	Electrical connection	
C	Gas connection	ISO 7-1 1/2" M			





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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 IPX5

maintenance-free system resistance to splash water long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

All-stainless design

the material does not cut wear resistance of the material long life

- savings on service interventions
- easy cleaning and maintenance of equipment

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

Electric ignition

instant flame ignition there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

Hot air oven

hot air baking high capacity and variability all-stainless design

- suitable for meat, fish, baked pasta, white meat, sweet pastries
- long service life
- easy to clean

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Technical parameters

Cooking range combined with ele	ectric convection o	ven GN 1/1 - 4x burner	
Model	SAP Code	00005607	
1. SAP Code: 00005607		15. Power gas [kW]: 18.000	
2. Article group: Stoves with oven		16. Ignition: Electric	
3. Net Width [mm]: 600		17. Type of gas: Natural gas, propane butane	
4. Net Depth [mm]: 600		18. Protection of controls:	
5. Net Height [mm]: 900		19. Device color: Stainless steel	
6. Net Weight [kg]: 65.00		20. Material: AISI 304 top plate and cladding	
7. Gross Width [mm]: 630		21. Indicators: operation and warm-up	
8. Gross depth [mm]: 670		22. Worktop material: AISI 304	
9. Gross Height [mm]: 1110		23. Worktop Thickness [mm]:	
10. Gross Weight [kg]: 70.00		24. Number of zones:	
11. Device type: Combined unit		25. Power consumption of the zone 1 [kW]: 5,5	
12. Construction type of device: With substructure		26. Power consumption of the zone 2 [kW]: 5,5	
13. Power electric [kW]: 3.050		27. Power consumption of the zone 3 [kW]: 3,5	
14. Loading:		28. Power consumption of the zone 4 [kW]:	

230 V / 1N - 50 Hz

3,5



Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 4x burner				
Model SAP	Code 00005607			
29. Number of power control stages:	38. Oven size:			
6	GN 1/1			
30. Service accessibility: Trough the frontal panel	39. Type of internal part of the appliance 1 (eg oven): Electric			
31. Safety thermocouple: Yes	40. Type of internal part of the appliance 2 (eg oven): Hot air with grill			
32. Safety thermostat: Yes	41. Width of internal part [mm]:			
33. Safety thermostat up to x ° C: 360	42. Depth of internal part [mm]:			
34. Adjustable feet: Yes	43. Height of internal part [mm]: 350			
35. Number of burners/hot plates: 4	44. Maximum temperature of the inner chamber [°C]:			
36. Type of gas cooking zones: Brass burners	45. Minimum temperature of the inner chamber [°C]: 50			
37. Oven Type:	46. Number of internal parts:			

4

electric hot air with grill