

Technical data sheet

Product features



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model	SAP Code	00000318
--------------	-----------------	----------



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 5,5
- Power consumption of the zone 4 [kW]: 5,5
- Power consumption of the zone 5 [kW]: 5,5
- Power consumption of the zone 6 [kW]: 3,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: Stainless steel

SAP Code	00000318	Power consumption of the zone 2 [kW]	7,5
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	5,5
Net Depth [mm]	705	Power consumption of the zone 4 [kW]	5,5
Net Height [mm]	900	Power consumption of the zone 5 [kW]	5,5
Net Weight [kg]	160.00	Power consumption of the zone 6 [kW]	3,5
Power electric [kW]	5.000	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	35.000	Width of internal part [mm]	670
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	550
Number of zones	6	Height of internal part [mm]	340
Power consumption of the zone 1 [kW]	7,5		

Technical data sheet

Technical drawing

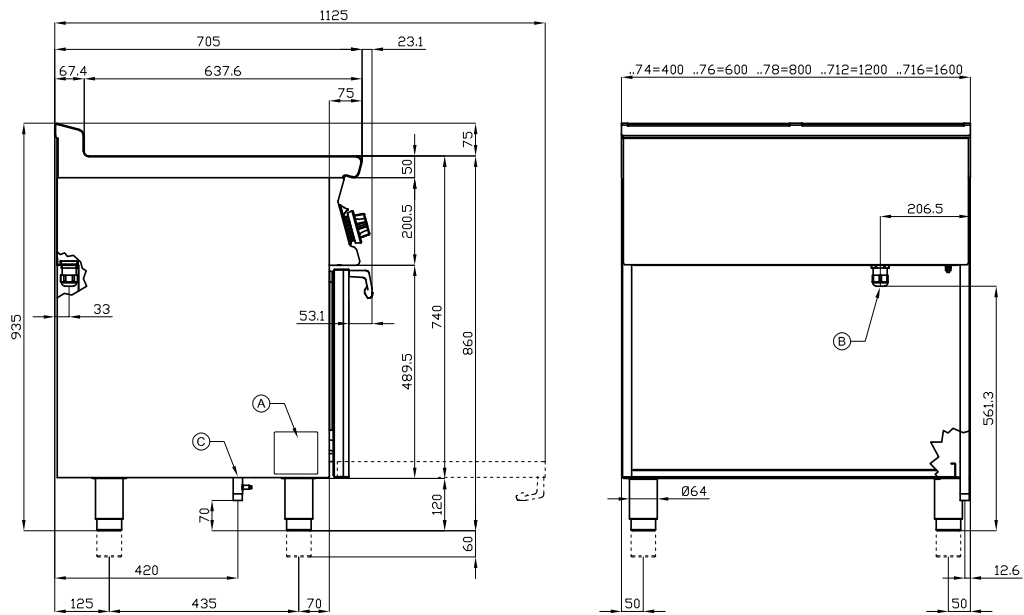


Cooking range combined with static electric oven GN 2/1 - 6x burner

Model

SAP Code

00000318



A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

Technical data sheet

Product benefits



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model	SAP Code	00000318
--------------	-----------------	----------

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
 - 0

3

Large oven with four rack positions with static cooking

- static baking
- high capacity and variability
- all-stainless design
 - suitable for yeast dishes and desserts
 - long service life
 - easy to clean

4

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

5

All-stainless steel construction

- the material does not cut
- wear resistance of the material
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

6

Safety element – thermocouple

- safe service for staff
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

7

Piezoelectric ignition

- instant flame ignition
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

Technical data sheet

Technical parameters



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model

SAP Code

00000318

1. SAP Code:

00000318

2. Net Width [mm]:

1200

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

160.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

177.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

5.000

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

35.000

15. Ignition:

Eternal flame

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Material:

Stainless steel

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

2.00

22. Number of zones:

6

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

7,5

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

7,5

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

5,5

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

5,5

27. Power consumption of the zone 5 [kW]:

5,5

28. Power consumption of the zone 6 [kW]:

3,5

Technical data sheet

Technical parameters



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model

SAP Code

00000318

29. Number of power control stages:

6

30. Service accessibility:

From the front by removing the front panel and waste fluid containers

31. Safety element:

thermocouple safety feature
safety thermostat 360 °C

32. Safety thermocouple:

Yes

33. Safety thermostat:

Yes

34. Safety thermostat up to x ° C:

360

35. Adjustable feet:

Yes

36. Additional information:

cabinet with door

37. Number of burners/hot plates:

6

38. Type of gas cooking zones:

Classic

39. Burner type:

Cast iron, detachable, with internal and external combustion

40. Oven Type:

electrical static

41. Oven size:

GN 2/1

42. Oven material:

Stainless steel

43. Type of internal part of the appliance 1 (eg oven):

Electric

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

Static

45. Width of internal part [mm]:

670

46. Depth of internal part [mm]:

550

47. Height of internal part [mm]:

340

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

300

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

50

50. Number of internal parts:

4