

# Technical data sheet

## Product features



### Cooking range solid top combined with static electric oven 3x GN 1/1 - 3x burner

<b>Model</b>	<b>SAP Code</b>	00005942
--------------	-----------------	----------



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 12
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- Ignition: Piezo+večný plamen
- 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: AISI 304

<b>SAP Code</b>	00005942	<b>Power consumption of the zone 1 [kW]</b>	12
<b>Net Width [mm]</b>	1200	<b>Power consumption of the zone 2 [kW]</b>	10
<b>Net Depth [mm]</b>	900	<b>Power consumption of the zone 3 [kW]</b>	7
<b>Net Height [mm]</b>	900	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Net Weight [kg]</b>	250.00	<b>Type of internal part of the appliance 2 (eg oven)</b>	Static
<b>Power electric [kW]</b>	9.200	<b>Width of internal part [mm]</b>	1080
<b>Loading</b>	400 V / 3N - 50 Hz	<b>Depth of internal part [mm]</b>	730
<b>Power gas [kW]</b>	29.000	<b>Height of internal part [mm]</b>	340
<b>Type of gas</b>	Natural gas, propane butane	<b>Solid top dimensions [mm x mm]</b>	770 x 730
<b>Number of zones</b>	3		

# Technical data sheet

Technical drawing

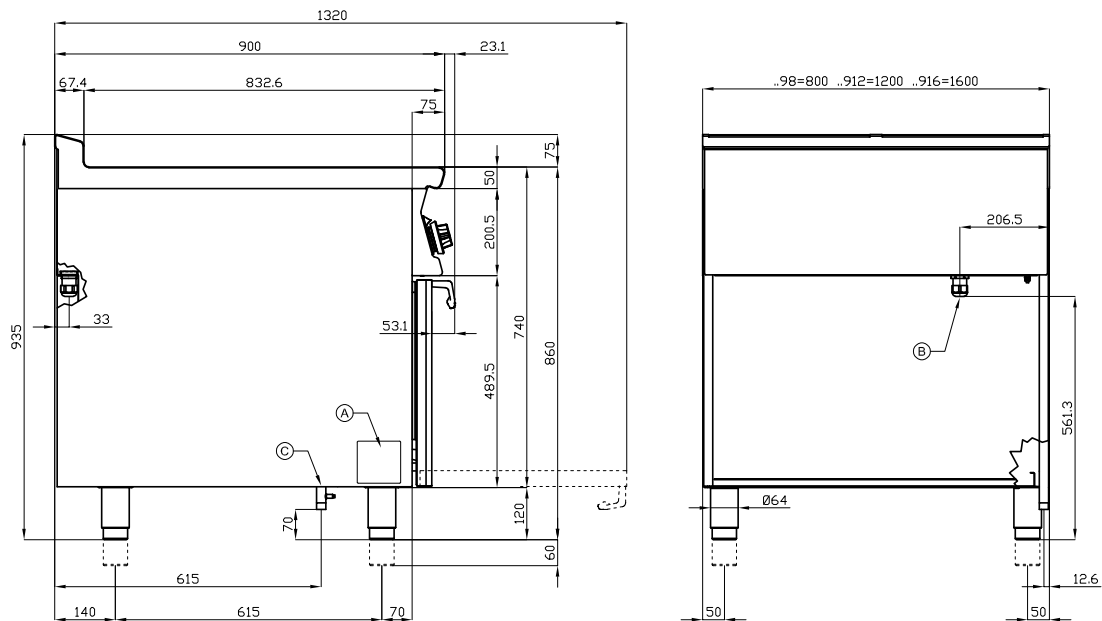


Cooking range solid top combined with static electric oven 3x GN 1/1 - 3x burner

Model

SAP Code

00005942



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

# Technical data sheet

## Product benefits



### Cooking range solid top combined with static electric oven 3x GN 1/1 - 3x burner

Model

SAP Code

00005942

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

#### Piezoelectric ignition

instant flame ignition  
there is no unnecessary gas leakage  
long life

- savings on service interventions
- easier and faster operation

7

#### 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

8

#### Massive thal

15mm material ensures even distribution of heat and heating of the product (heat several pots at the same time at the same temperature)  
material resistance  
long life

- time saving
- ease of operation
- savings on service interventions

# Technical data sheet

Technical parameters



Cooking range solid top combined with static electric oven 3x GN 1/1 - 3x burner

Model

SAP Code

00005942

**1. SAP Code:**

00005942

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

1200

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

900

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

900

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

250.00

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

1230

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

970

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

1110

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

260.00

**10. Device type:**

Combined unit

**11. Construction type of device:**

With substructure

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

9.200

**13. Loading:**

400 V / 3N - 50 Hz

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

29.000

**15. Ignition:**

Piezo+večný plamen

**16. Type of gas:**

Natural gas, propane butane

**17. Protection of controls:**

IPX5

**18. Device color:**

Stainless steel

**19. Material:**

AISI 304

**20. Worktop type:**

Molded - comfortable cleaning maintenance

**21. Worktop material:**

AISI 304

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

2.00

**23. Number of zones:**

3

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

12

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

10

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

7

**27. Number of power control stages:**

6

**28. Grid material:**

Cast iron

# Technical data sheet

Technical parameters



Cooking range solid top combined with static electric oven 3x GN 1/1 - 3x burner

Model

SAP Code

00005942

**29. Service accessibility:**

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

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

Static

**30. Safety thermocouple:**

Yes

**41. Width of internal part [mm]:**

1080

**31. Safety thermostat up to x ° C:**

360

**42. Depth of internal part [mm]:**

730

**32. Adjustable feet:**

Yes

**43. Height of internal part [mm]:**

340

**33. Number of burners/hot plates:**

3

**44. Gasket:**

Yes

**34. Type of gas cooking zones:**

Fire protection to install + Classic burners

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

300

**35. Burner type:**

Brass, undetachable

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

50

**36. Oven Type:**

electrical static

**47. Number of internal parts:**

4

**37. Oven size:**

GN 3x 1/1

**48. Solid top thickness [mm]:**

15

**38. Oven material:**

Stainless steel

**49. Solid top dimensions [mm x mm]:**

770 x 730

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

Electric

**50. Solid top ignition:**

Piezo + Eternal Flame