

Technical data sheet

Product features



Cooking range water gas with static gas oven GN 2/1 - 6x burner

Model	SAP Code	00007437
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- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 8,5
- Power consumption of the zone 2 [kW]: 8,5
- Power consumption of the zone 3 [kW]: 8,5
- 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]: 5,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Gas
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: AISI 304

SAP Code	00007437	Power consumption of the zone 3 [kW]	8,5
Net Width [mm]	1200	Power consumption of the zone 4 [kW]	5,5
Net Depth [mm]	900	Power consumption of the zone 5 [kW]	5,5
Net Height [mm]	900	Power consumption of the zone 6 [kW]	5,5
Net Weight [kg]	220.00	Type of internal part of the appliance 1 (eg oven)	Gas
Power gas [kW]	50.500	Type of internal part of the appliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	680
Number of zones	6	Depth of internal part [mm]	730
Power consumption of the zone 1 [kW]	8,5	Height of internal part [mm]	340
Power consumption of the zone 2 [kW]	8,5		

Technical drawing



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Product benefits



Cooking range water gas with static gas oven GN 2/1 - 6x burner

Model

SAP Code

00007437

1

Massive construction of burners

high performance and efficiency
cast iron burners removable
long life

- 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

Container for liquids under the burners

long service life of the surface, food residues fall into the water
material resistance

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

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

Technical data sheet

Technical parameters



Cooking range water gas with static gas oven GN 2/1 - 6x burner

Model

SAP Code

00007437

1. SAP Code:

00007437

2. Article group:

Stoves with oven

3. Net Width [mm]:

1200

4. Net Depth [mm]:

900

5. Net Height [mm]:

900

6. Net Weight [kg]:

220.00

7. Gross Width [mm]:

1230

8. Gross depth [mm]:

970

9. Gross Height [mm]:

1110

10. Gross Weight [kg]:

230.00

11. Device type:

Gas unit

12. Construction type of device:

With substructure

13. Power gas [kW]:

50.500

14. Ignition:

Eternal flame

15. Type of gas:

Natural gas, propane butane

16. Protection of controls:

IPX5

17. Device color:

Stainless steel

18. Material:

AISI 304

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]:

8,5

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

8,5

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

8,5

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]:

5,5

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Technical parameters



Cooking range water gas with static gas oven GN 2/1 - 6x burner

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29. Number of power control stages:

6

30. Grid material:

Cast iron

31. Service accessibility:

From the back

32. Safety thermocouple:

Yes

33. Adjustable feet:

Yes

34. Number of burners/hot plates:

6

35. Type of gas cooking zones:

Classic

36. Burner type:

Brass, detachable

37. Oven Type:

gas static

38. Oven size:

GN 2/1

39. Oven material:

Stainless steel

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

Gas

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

Static

42. Width of internal part [mm]:

680

43. Depth of internal part [mm]:

730

44. Height of internal part [mm]:

340

45. Gasket:

Yes

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

300

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

150

48. Inner ignition:

Piezoelectric

49. Number of internal parts:

4