Cooking range combined with static electric oven GN 2/1 - 4x burner

Model	SAP Code	00000308

- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 7
- Power consumption of the zone 3 [kW]: 7
- Power consumption of the zone 4 [kW]: 4
- 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
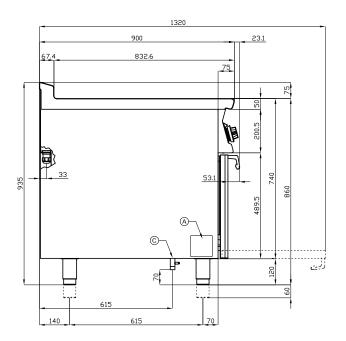- Protection of controls: IPX5
- Material: AISI 304

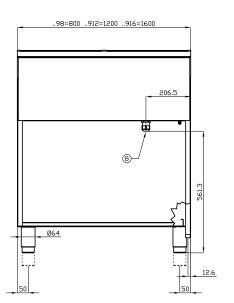|			
SAP Code	00000308	Power consumption of the zone 1 [kW]	10
Net Width [mm]	800	Power consumption of the zone 2 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 3 [kW]	7
Net Height [mm]	900	Power consumption of the zone 4 [kW]	4
Net Weight [kg]	148.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	6.700	Type of internal part of the appliance 2 (eg oven)	Static
Loading	400 V / 3N - 50 Hz	Width of internal part [mm]	680
Power gas [kW]	28.000	Depth of internal part [mm]	730
Type of gas	Natural gas, propane butane	Height of internal part [mm]	340
Number of zones	4		

2023-12-17

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Cooking range combined with static electric oven GN 2/1 - 4x burner		
Model	**SAP Code**	00000308

A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 1/2" M			

Cooking range combined with static electric oven GN 2/1 - 4x burner

Model	SAP Code	00000308

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

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Cooking range combined with static electric oven GN 2/1 - 4x burner

Model	SAP Code	00000308

1. SAP Code:
00000308

2. Article group:
Stoves with oven

3. Net Width [mm]:
800

4. Net Depth [mm]:
900

5. Net Height [mm]:
900

6. Net Weight [kg]:
148.00

7. Gross Width [mm]:
830

8. Gross depth [mm]:
970

9. Gross Height [mm]:
1110

10. Gross Weight [kg]:
164.00

11. Device type:
Combined unit

12. Construction type of device:
With substructure

13. Power electric [kW]:
6.700

14. Loading:
400 V / 3N - 50 Hz

15. Power gas [kW]:
28.000

16. Ignition:
Eternal flame

17. Type of gas:
Natural gas, propane butane

18. Protection of controls:
IPX5

19. Device color:
Stainless steel

20. Material:
AISI 304

21. Worktop type:
Molded - comfortable cleaning maintenance

22. Worktop material:
AISI 304

23. Worktop Thickness [mm]:
2.00

24. Number of zones:
4

25. Power consumption of the zone 1 [kW]:
10

26. Power consumption of the zone 2 [kW]:
7

27. Power consumption of the zone 3 [kW]:
7

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

Technical data sheet

Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner		
Model	**SAP Code**	00000308

29. Maximum device temperature [°C]:
300

30. Minimum device temperature [°C]:
50

31. Number of power control stages:
6

32. Grid material:
Cast iron

33. Service accessibility:
From the front by removing the front panel and waste fluid containers

34. Safety thermocouple:
Yes

35. Safety thermostat up to x ° C:
360

36. Adjustable feet:
Yes

37. Number of burners/hot plates:
4

38. Type of gas cooking zones:
Classic

39. Burner type:
Brass, detachable

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]:
680

46. Depth of internal part [mm]:
730

47. Height of internal part [mm]:
340

48. Gasket:
Yes

49. Maximum temperature of the inner chamber [°C]:
300

50. Minimum temperature of the inner chamber [°C]:
50

51. Inner ignition:
Piezoelectric

52. Number of internal parts:
4