



Cooking range solid top combined with static electric oven GN 2/1 - 5x burner 1x plate 4 kW

Model

SAP Code

00006430



- 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]: 7
- Power consumption of the zone 5 [kW]: 4
- 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

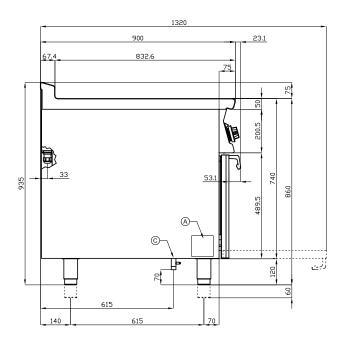
SAP Code	00006430	Power consumption of the zone 2 [kW]	7
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	7
Net Height [mm]	900	Power consumption of the zone 5 [kW]	4
Net Weight [kg]	235.00	Type of internal part of the appliance 1 (eg 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]	35.000	Depth of internal part [mm]	730
Type of gas	Natural gas, propane butane	Height of internal part [mm]	340
Number of zones	5	Solid top dimensions [mm x mm]	370 x 730
Power consumption of the zone 1 [kW]	10		

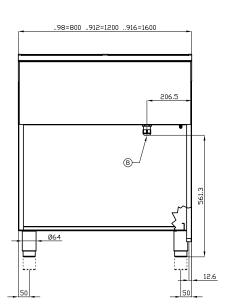


Technical drawing

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Α	Data plate		В	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

Product benefits



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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

Piezoelectric ignition

instant flame ignition there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

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

8

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

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Technical parameters

Cooking range solid top combined with static electric oven GN 2/1 - 5x burner 1x plate 4 kW		
Model SAP Code	00006430	
1. SAP Code:	15. Ignition:	
00006430	Piezo+večný plamen	
2. Net Width [mm]: 1200	16. Type of gas: Natural gas, propane butane	
3. Net Depth [mm]: 900	17. Protection of controls: IPX5	
4. Net Height [mm]: 900	18. Device color: Stainless steel	
5. Net Weight [kg]: 235.00	19. Material: AISI 304	
6. Gross Width [mm]: 1230	20. Worktop type: Molded - comfortable cleaning maintenance	
7. Gross depth [mm]: 970	21. Worktop material: AISI 304	
8. Gross Height [mm]: 1110	22. Worktop Thickness [mm]: 2.00	
9. Gross Weight [kg]: 245.00	23. Number of zones: 5	
10. Device type: Combined unit	24. Power consumption of the zone 1 [kW]:	
11. Construction type of device: With substructure	25. Power consumption of the zone 2 [kW]:	
12. Power electric [kW]: 6.700	26. Power consumption of the zone 3 [kW]:	
13. Loading: 400 V / 3N - 50 Hz	27. Power consumption of the zone 4 [kW]:	
14. Power gas [kW]:	28. Power consumption of the zone 5 [kW]:	

35.000

4



Technical parameters

Model	SAP Code	00006430	
29. Number of power control stages:		41. Type of internal part of the appliance 1 (eg oven): Electric	
80. Grid material: Cast iron		42. Type of internal part of the appliance 2 (eg oven): Static	
S1. Service accessibility: From the front by removing the fron fluid containers	t panel and waste	43. Width of internal part [mm]: 680	
2. Safety thermocouple: Yes		44. Depth of internal part [mm]: 730	
33. Safety thermostat up to x ° C: 360		45. Height of internal part [mm]: 340	
94. Adjustable feet: Yes		46. Gasket: Yes	
35. Number of burners/hot plates: 5		47. Maximum temperature of the inner chamber [°C]: 300	
36. Type of gas cooking zones: Fire protection to install + Classic bu	rners	48. Minimum temperature of the inner chamber [°C]: 50	
37. Burner type: Brass, detachable		49. Number of internal parts: 4	
88. Oven Type: electrical static		50. Solid top thickness [mm]: 15	
9. Oven size: GN 2/1		51. Solid top dimensions [mm x mm]: 370 × 730	
0. Oven material:		52. Solid top ignition:	

Piezo + Eternal Flame

Stainless steel