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

Model	SAP Code	00000299

- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 5,5
- Power consumption of the zone 3 [kW]: 5,5
- Power consumption of the zone 4 [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
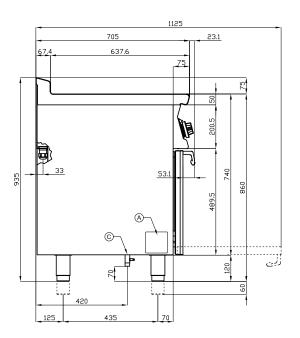- Protection of controls: IPX5
- Material: Stainless steel

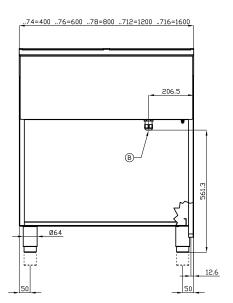|			
SAP Code	00000299	Power consumption of the zone 1 [kW]	7,5
Net Width [mm]	800	Power consumption of the zone 2 [kW]	5,5
Net Depth [mm]	705	Power consumption of the zone 3 [kW]	5,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Weight [kg]	119.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	5.000	Type of internal part of the appliance 2 (eg oven)	Static
Loading	400 V / 3N - 50 Hz	Width of internal part [mm]	670
Power gas [kW]	22.000	Depth of internal part [mm]	550
Type of gas	Natural gas, propane butane	Height of internal part [mm]	340
Number of zones	4		

2024-04-08

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Model	**SAP Code**	00000299

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**	00000299

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

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

Model	SAP Code	00000299

1. SAP Code:
00000299

2. Net Width [mm]:
800

3. Net Depth [mm]:
705

4. Net Height [mm]:
900

5. Net Weight [kg]:
119.00

6. Gross Width [mm]:
830

7. Gross depth [mm]:
770

8. Gross Height [mm]:
1110

9. Gross Weight [kg]:
132.00

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]:
22.000

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:
4

23. Power consumption of the zone 1 [kW]:
7,5

24. Power consumption of the zone 2 [kW]:
5,5

25. Power consumption of the zone 3 [kW]:
5,5

26. Power consumption of the zone 4 [kW]:
3,5

27. Number of power control stages:
6

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

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Technical data sheet

Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner		
Model	**SAP Code**	00000299

29. Safety element:
thermocouple safety feature
safety thermostat 360 °C

30. Safety thermocouple:
Yes

31. Safety thermostat:
Yes

32. Safety thermostat up to x ° C:
360

33. Adjustable feet:
Yes

34. Number of burners/hot plates:
4

35. Type of gas cooking zones:
Classic

36. Burner type:
Cast iron, detachable, with internal and
external combustion

37. Oven Type:
electrical static

38. Oven size:
GN 2/1

39. Oven material:
Stainless steel

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

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

42. Width of internal part [mm]:
670

43. Depth of internal part [mm]:
550

44. Height of internal part [mm]:
340

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

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

47. Inner ignition:
Piezoelectric

48. Number of internal parts:
4