

Technical data sheet

Product features



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model	SAP Code	00000322
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- Power consumption of the zone 4 [kW]: 7
- Power consumption of the zone 5 [kW]: 7
- Power consumption of the zone 6 [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	00000322	Power consumption of the zone 2 [kW]	10
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]	7
Net Weight [kg]	202.00	Power consumption of the zone 6 [kW]	4
Power electric [kW]	6.700	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	45.000	Width of internal part [mm]	680
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	730
Number of zones	6	Height of internal part [mm]	340
Power consumption of the zone 1 [kW]	10		

Technical data sheet

Technical drawing

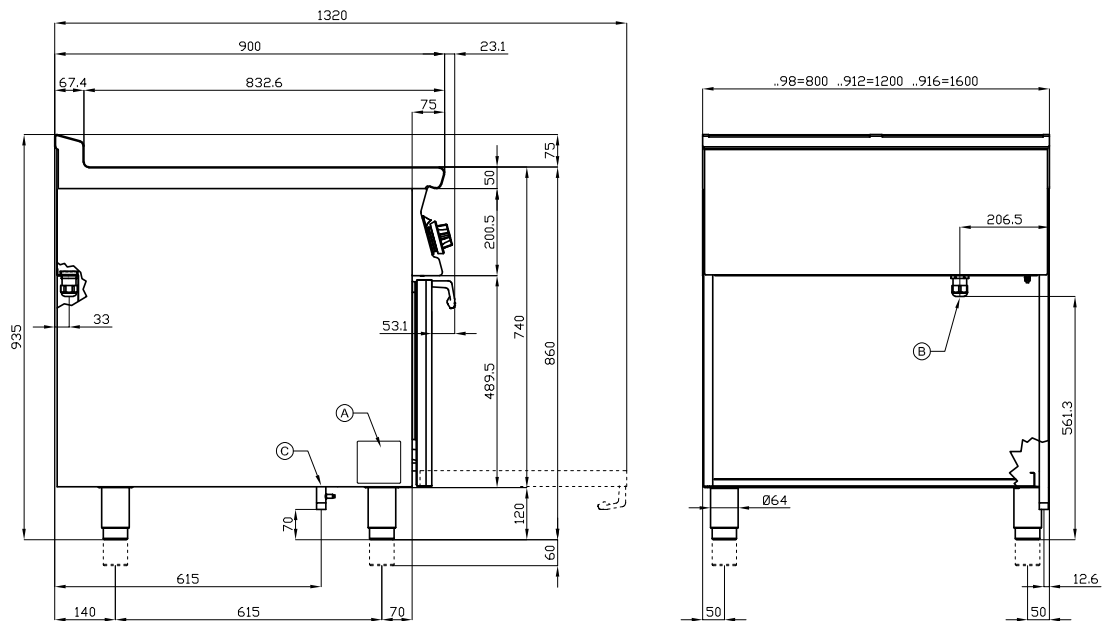


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Model

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

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Product benefits



Cooking range combined with static electric oven GN 2/1 - 6x burner

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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
 - 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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Technical parameters



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model	SAP Code	00000322
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1. SAP Code:

00000322

2. Net Width [mm]:

1200

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

202.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

228.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

6.700

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

45.000

15. Ignition:

Eternal flame

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:

6

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

10

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

10

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

7

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

7

28. Power consumption of the zone 5 [kW]:

7

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Technical parameters



Cooking range combined with static electric oven GN 2/1 - 6x burner

Model

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29. Power consumption of the zone 6 [kW]:

4

30. Maximum device temperature [°C]:

300

31. Minimum device temperature [°C]:

150

32. Number of power control stages:

6

33. Grid material:

Cast iron

34. Service accessibility:

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

35. Safety thermocouple:

Yes

36. Safety thermostat up to x ° C:

360

37. Adjustable feet:

Yes

38. Number of burners/hot plates:

6

39. Type of gas cooking zones:

Classic

40. Burner type:

Brass, detachable

41. Oven Type:

electrical static

42. Oven size:

GN 2/1

43. Oven material:

Stainless steel

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

Electric

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

Static

46. Width of internal part [mm]:

680

47. Depth of internal part [mm]:

730

48. Height of internal part [mm]:

340

49. Gasket:

Yes

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

300

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

50

52. Number of internal parts:

4