

Technical data sheet



Product features

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

Model	SAP Code	00110117
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 7,5
- Power consumption of the zone 4 [kW]: 4,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00110117	Power consumption of the zone 1 [kW]	7,5
Net Width [mm]	800	Power consumption of the zone 2 [kW]	7,5
Net Depth [mm]	700	Power consumption of the zone 3 [kW]	7,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	4,5
Net Weight [kg]	78.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	3.130	Type of internal part of the appliance 2 (eg oven)	Hot air
Loading	230 V / 1N - 50 Hz	Width of internal part [mm]	548
Power gas [kW]	27.000	Depth of internal part [mm]	360
Type of gas	Natural gas, propane butane	Height of internal part [mm]	338
Number of zones	4	Diameter of device [mm]	100

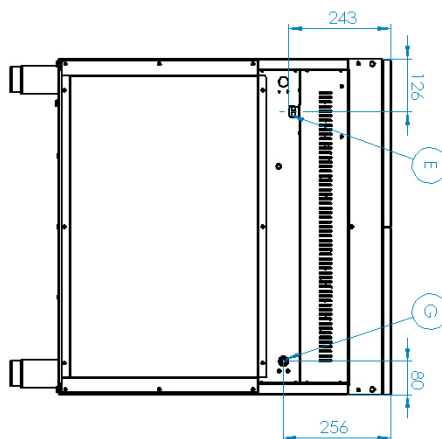
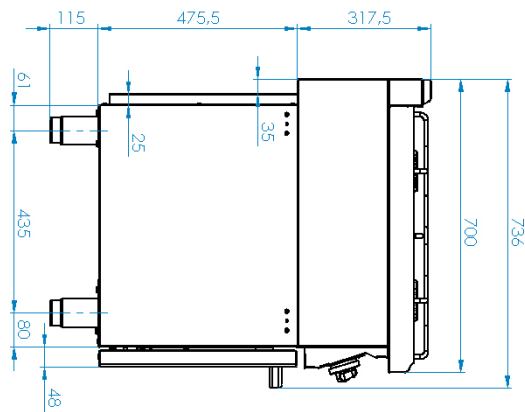
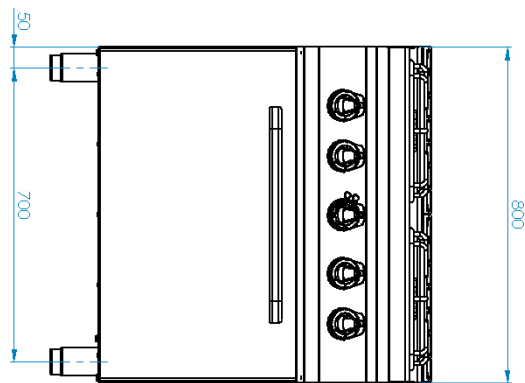
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Technical drawing

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

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Product benefits

Cooking range combined with electric convection oven GN 1/1 - 4x 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
 - easy quick cleaning

3

Degree of protection of the control elements IPX4

- maintenance-free system
- resistance to splash water
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

4

All-stainless design

- long life
- resistance of a ground steel plate with a thickness of 10 mm
 - savings on service interventions
 - higher corrosion resistance

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

Hot air oven

- hot air baking
- high capacity and variability
- all-stainless design
 - suitable for meat, fish, baked pasta, white meat, sweet pastries
 - long service life
 - easy to clean

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Technical parameters

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

Model	SAP Code	00110117
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1. SAP Code:

00110117

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

78.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

91.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

3.130

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

27.000

15. Ignition:

Eternal flame

16. Type of gas:

Natural gas, propane butane

17. Material:

AISI 304 top plate, AISI 430 cladding

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.20

20. Number of zones:

4

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

7,5

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

7,5

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

7,5

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

4,5

25. Number of power control stages:

6

26. Safety thermostat up to x ° C:

360

27. Adjustable feet:

Yes

28. Number of burners/hot plates:

4

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Technical parameters

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

Model	SAP Code	00110117
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29. Diameter of device [mm]:

100

30. Type of gas cooking zones:

Brass burners

31. Oven size:

GN 1/1

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

Electric

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

Hot air

34. Width of internal part [mm]:

548

35. Depth of internal part [mm]:

360

36. Height of internal part [mm]:

338

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

300

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

50

39. Number of internal parts:

4