

# Technical data sheet

## Product features



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

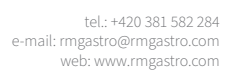
Model	SAP Code	00004675
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 12
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 5,5
- Ignition: Piezo+večný plamen
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: Stainless steel

SAP Code	00004675	Power consumption of the zone 1 [kW]	12
Net Width [mm]	1200	Power consumption of the zone 2 [kW]	7,5
Net Depth [mm]	705	Power consumption of the zone 3 [kW]	5,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	217.00	Type of internal part of the appliance 2 (eg oven)	Static
Power electric [kW]	5.000	Width of internal part [mm]	670
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	550
Power gas [kW]	25.000	Height of internal part [mm]	340
Type of gas	Natural gas, propane butane	Solid top dimensions [mm x mm]	770 x 570
Number of zones	3		

# Technical drawing



# Technical data sheet

## Product benefits



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

Model	SAP Code	00004675
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1

#### Massive construction of burners

high performance and efficiency  
cast iron burners removable  
long life

- 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

7

#### Massive thermal

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

# Technical data sheet

## Technical parameters



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

**Model**

**SAP Code**

00004675

**1. SAP Code:**

00004675

**2. Article group:**

Stoves with oven

**3. Net Width [mm]:**

1200

**4. Net Depth [mm]:**

705

**5. Net Height [mm]:**

900

**6. Net Weight [kg]:**

217.00

**7. Gross Width [mm]:**

1230

**8. Gross depth [mm]:**

770

**9. Gross Height [mm]:**

1110

**10. Gross Weight [kg]:**

227.00

**11. Device type:**

Combined unit

**12. Construction type of device:**

With substructure

**13. Power electric [kW]:**

5.000

**14. Loading:**

400 V / 3N - 50 Hz

**15. Power gas [kW]:**

25.000

**16. Ignition:**

Piezo+večný plamen

**17. Type of gas:**

Natural gas, propane butane

**18. Protection of controls:**

IPX5

**19. Material:**

Stainless steel

**20. Worktop type:**

Molded - comfortable cleaning maintenance

**21. Worktop material:**

AISI 304

**22. Worktop Thickness [mm]:**

2.00

**23. Number of zones:**

3

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

12

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

7,5

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

5,5

**27. Number of power control stages:**

6

**28. Service accessibility:**

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

# Technical data sheet

## Technical parameters



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

Model	SAP Code	00004675
<b>29. Safety element:</b> thermocouple safety feature safety thermostat 360 °C		<b>42. Type of internal part of the appliance 2 (eg oven):</b> Static
<b>30. Safety thermocouple:</b> Yes		<b>43. Width of internal part [mm]:</b> 670
<b>31. Safety thermostat:</b> Yes		<b>44. Depth of internal part [mm]:</b> 550
<b>32. Safety thermostat up to x ° C:</b> 360		<b>45. Height of internal part [mm]:</b> 340
<b>33. Adjustable feet:</b> Yes		<b>46. Maximum temperature of the inner chamber [°C]:</b> 300
<b>34. Additional information:</b> cabinet with door		<b>47. Minimum temperature of the inner chamber [°C]:</b> 50
<b>35. Number of burners/hot plates:</b> 3		<b>48. Inner ignition:</b> Piezoelectric
<b>36. Type of gas cooking zones:</b> Fire protection to install + Classic burners		<b>49. Number of internal parts:</b> 4
<b>37. Burner type:</b> Cast iron, detachable, with internal and external combustion		<b>50. Solid top thickness [mm]:</b> 15
<b>38. Oven Type:</b> electrical static		<b>51. Solid top dimensions [mm x mm]:</b> 770 x 570
<b>39. Oven size:</b> GN 2/1		<b>52. Solid top material:</b> chrome-molybdenum
<b>40. Oven material:</b> Stainless steel		<b>53. Solid top ignition:</b> Piezo + Eternal Flame
<b>41. Type of internal part of the appliance 1 (eg oven):</b> Electric		