

# Technical data sheet

## Product features



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

<b>Model</b>	<b>SAP Code</b>	00004680
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- 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
- 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

<b>SAP Code</b>	00004680	<b>Power consumption of the zone 1 [kW]</b>	10
<b>Net Width [mm]</b>	800	<b>Power consumption of the zone 2 [kW]</b>	7
<b>Net Depth [mm]</b>	900	<b>Power consumption of the zone 3 [kW]</b>	7
<b>Net Height [mm]</b>	900	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Net Weight [kg]</b>	180.00	<b>Type of internal part of the appliance 2 (eg oven)</b>	Static
<b>Power electric [kW]</b>	6.700	<b>Width of internal part [mm]</b>	680
<b>Loading</b>	400 V / 3N - 50 Hz	<b>Depth of internal part [mm]</b>	730
<b>Power gas [kW]</b>	24.000	<b>Height of internal part [mm]</b>	340
<b>Type of gas</b>	Natural gas, propane butane	<b>Solid top dimensions [mm x mm]</b>	370 x 730
<b>Number of zones</b>	3		

# Technical data sheet

Technical drawing

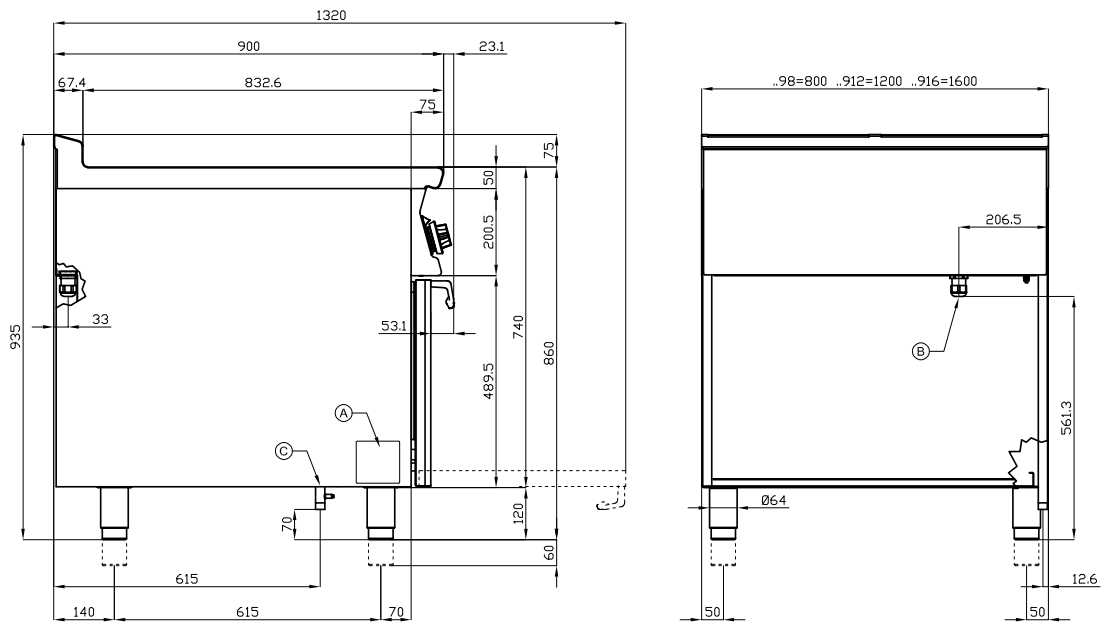


Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

Model

SAP Code

00004680



A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 1/2" M			

# Technical data sheet

## Product benefits



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

Model

SAP Code

00004680

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

7

#### 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

# Technical data sheet

Technical parameters



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

Model

SAP Code

00004680

**1. SAP Code:**

00004680

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

800

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

900

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

900

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

180.00

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

830

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

970

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

1110

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

191.00

**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]:**

24.000

**15. Ignition:**

Piezo+večný plamen

**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]:**

15.00

**23. Number of zones:**

3

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

10

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

7

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

7

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

6

**28. Grid material:**

Cast iron

# Technical data sheet

Technical parameters



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

**Model**

**SAP Code**

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**29. Service accessibility:**

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

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

Static

**30. Safety thermocouple:**

Yes

**41. Width of internal part [mm]:**

680

**31. Safety thermostat up to x ° C:**

360

**42. Depth of internal part [mm]:**

730

**32. Adjustable feet:**

Yes

**43. Height of internal part [mm]:**

340

**33. Number of burners/hot plates:**

3

**44. Gasket:**

Yes

**34. Type of gas cooking zones:**

Fire protection to install + Classic burners

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

300

**35. Burner type:**

Brass, detachable

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

50

**36. Oven Type:**

electrical static

**47. Number of internal parts:**

4

**37. Oven size:**

GN 2/1

**48. Solid top thickness [mm]:**

15

**38. Oven material:**

Stainless steel

**49. Solid top dimensions [mm x mm]:**

370 x 730

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

Electric

**50. Solid top ignition:**

Piezo + Eternal Flame