

Technical data sheet

Product features



Cooking range electric with static electric oven GN 1/1 - 4x plate 400 V

Model	SAP Code	00000294
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2
- Power consumption of the zone 2 [kW]: 2
- Power consumption of the zone 3 [kW]: 1
- Power consumption of the zone 4 [kW]: 1
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static with a grill
- Protection of controls: IPX5
- Material: AISI 304 top plate and cladding

SAP Code	00000294	Power consumption of the zone 2 [kW]	2
Net Width [mm]	800	Power consumption of the zone 3 [kW]	1
Net Depth [mm]	600	Power consumption of the zone 4 [kW]	1
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	81.00	Type of internal part of the appliance 2 (eg oven)	Static with a grill
Power electric [kW]	8.620	Width of internal part [mm]	640
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	420
Number of zones	4	Height of internal part [mm]	350
Power consumption of the zone 1 [kW]	2		

Technical data sheet

Technical drawing

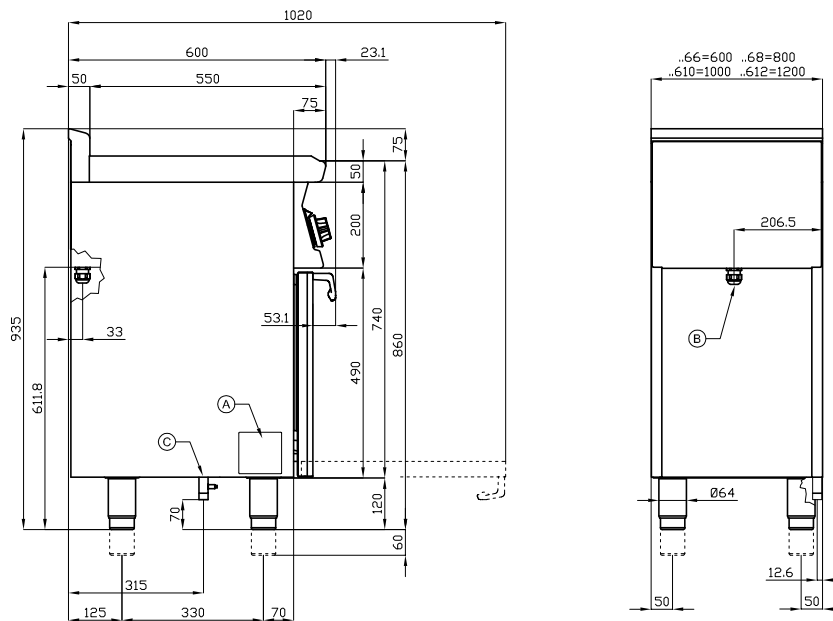


Cooking range electric with static electric oven GN 1/1 - 4x plate 400 V

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Product benefits



Cooking range electric with static electric oven GN 1/1 - 4x plate 400 V

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1

Internal thermostatic plate protection

longer service life of the plates
– no overheating of the plates and no cracking

2

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

3

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

4

Hygienic moldings of the top plate

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions
– easy quick cleaning

5

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

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Technical parameters



Cooking range electric with static electric oven GN 1/1 - 4x plate 400 V

Model

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00000294

1. SAP Code:

00000294

2. Net Width [mm]:

800

3. Net Depth [mm]:

600

4. Net Height [mm]:

900

5. Net Weight [kg]:

81.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

670

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

91.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

8.620

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Device color:

Stainless steel

16. Material:

AISI 304 top plate and cladding

17. Indicators:

operation and warm-up

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.00

20. Number of zones:

4

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

2

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

2

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

1

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

1

25. Maximum device temperature [°C]:

300

26. Minimum device temperature [°C]:

50

27. Number of power control stages:

6

28. Service accessibility:

Trough the frontal panel

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Technical parameters



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29. Safety thermostat:

Yes

30. Safety thermostat up to x ° C:

360

31. Adjustable feet:

Yes

32. Number of burners/hot plates:

4

33. Type of electric cooking zones:

Oval

34. Oven Type:

electrical static with grill

35. Oven size:

GN 1/1

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

Electric

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

Static with a grill

38. Width of internal part [mm]:

640

39. Depth of internal part [mm]:

420

40. Height of internal part [mm]:

350

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

300

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

50

43. Number of internal parts:

4