

Technical data sheet

Product features



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

Model	SAP Code	00005937
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- Device type: Gas 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): Gas
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: Stainless steel

SAP Code	00005937	Power consumption of the zone 2 [kW]	7,5
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	5,5
Net Depth [mm]	705	Type of internal part of the appliance 1 (eg oven)	Gas
Net Height [mm]	900	Type of internal part of the appliance 2 (eg oven)	Static
Net Weight [kg]	192.00	Width of internal part [mm]	670
Power gas [kW]	32.300	Depth of internal part [mm]	550
Type of gas	Natural gas, propane butane	Height of internal part [mm]	340
Number of zones	3	Solid top dimensions [mm x mm]	770 x 570
Power consumption of the zone 1 [kW]	12		

Technical data sheet

Technical drawing

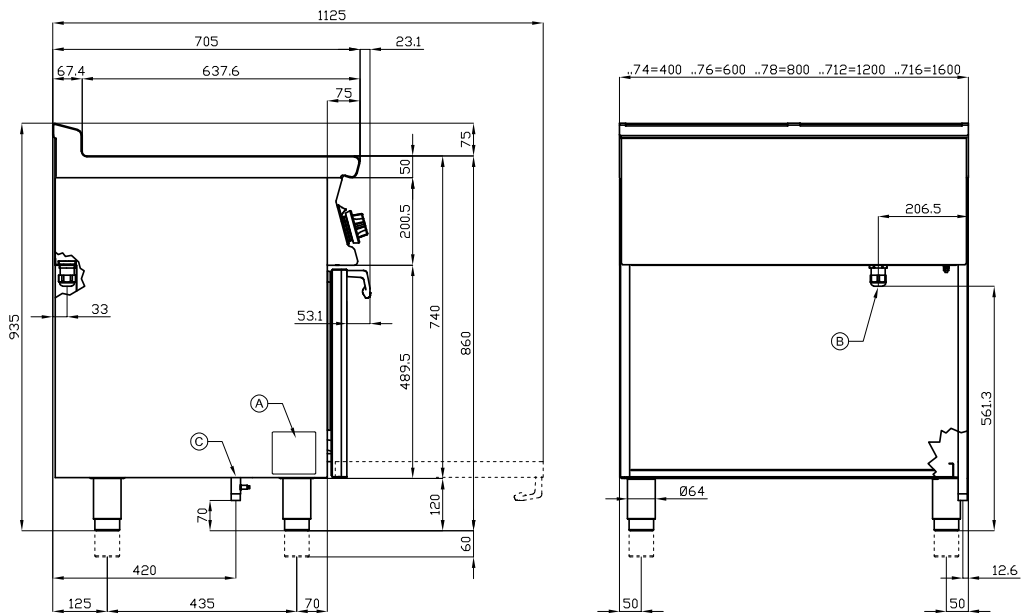


Cooking range solid top gas with static gas oven GN 2/1 - 3x burner

Model

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A	Data plate		C	Gas connection	ISO 7-1 3/4" M
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Product benefits



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

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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 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 gas with static gas oven GN 2/1 - 3x burner

Model

SAP Code

00005937

1. SAP Code:

00005937

2. Net Width [mm]:

1200

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

192.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

227.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

32.300

13. Ignition:

Piezo+večný plamen

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX5

16. Material:

Stainless steel

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

2.00

20. Number of zones:

3

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

12

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

7,5

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

5,5

24. Number of power control stages:

6

25. Service accessibility:

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

26. Safety element:

thermocouple safety feature
safety thermostat 360 °C

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Technical parameters



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27. Safety thermocouple:

Yes

28. Safety thermostat:

Yes

29. Safety thermostat up to x ° C:

360

30. Adjustable feet:

Yes

31. Additional information:

cabinet with door

32. Number of burners/hot plates:

3

33. Type of gas cooking zones:

Fire protection to install + Classic burners

34. Burner type:

Cast iron, detachable, with internal and external combustion

35. Oven Type:

gas static

36. Oven size:

GN 2/1

37. Oven material:

Stainless steel

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

Gas

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

Static

40. Width of internal part [mm]:

670

41. Depth of internal part [mm]:

550

42. Height of internal part [mm]:

340

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

300

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

150

45. Inner ignition:

Piezoelectric

46. Number of internal parts:

4

47. Solid top thickness [mm]:

15

48. Solid top dimensions [mm x mm]:

770 x 570

49. Solid top material:

chrome-molybdenum

50. Solid top ignition:

Piezo + Eternal Flame