

Product features

#### Cooking range combined with static electric oven GN 2/1 - 6x burner ECO

Model SAP Code 00110109



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 6
- Power consumption of the zone 2 [kW]: 6
- Power consumption of the zone 3 [kW]: 6
- Power consumption of the zone 4 [kW]: 6
- Power consumption of the zone 5 [kW]: 3,5
- Power consumption of the zone 6 [kW]: 3,5
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Material: AISI 304 top plate, AISI 430 cladding

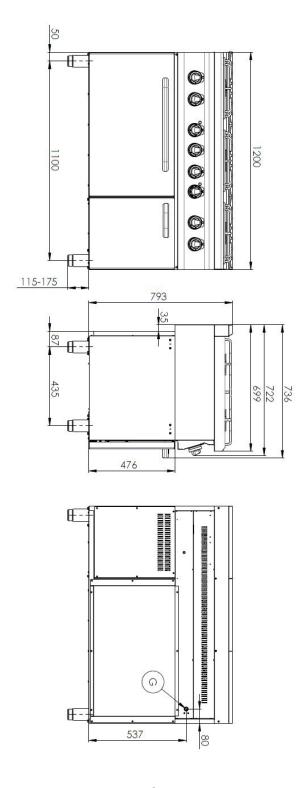
SAP Code	00110109	Power consumption of the zone 2 [kW]	6
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	6
Net Height [mm]	900	Power consumption of the zone 5 [kW]	3,5
Net Weight [kg]	115.00	Power consumption of the zone 6 [kW]	3,5
Power electric [kW]	6.300	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	31.000	Width of internal part [mm]	682
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	558
Number of zones	6	Height of internal part [mm]	348
Power consumption of the zone 1 [kW]	6	Diameter of device [mm]	100



Technical drawing

Cooking range combined with static electric oven GN 2/1 - 6x burner ECO

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**Product benefits** 

#### Cooking range combined with static electric oven GN 2/1 - 6x burner ECO

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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 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

## Large electric oven with four positions for racks with static cooking

possibility of baking high capacity and variability all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean



### Technical parameters

Cooking range combined with sta	atic electric oven GI	N 2/1 - 6x burner ECO
Model	SAP Code	00110109
<b>1. SAP Code:</b> 00110109		<b>15. Power gas [kW]:</b> 31.000
2. Article group: RF-Line 700		16. Type of gas:  Natural gas, propane butane
3. Net Width [mm]: 1200		17. Material: AISI 304 top plate, AISI 430 cladding
<b>4. Net Depth [mm]:</b> 700		<b>18. Worktop material:</b> AISI 304
5. Net Height [mm]:		19. Worktop Thickness [mm]: 1.20
<b>6. Net Weight [kg]:</b> 115.00		<b>20. Number of zones:</b>
<b>7. Gross Width [mm]:</b> 1240		21. Power consumption of the zone 1 [kW]:
8. Gross depth [mm]:		<b>22. Power consumption of the zone 2 [kW]:</b>
9. Gross Height [mm]: 975		23. Power consumption of the zone 3 [kW]:
LO. Gross Weight [kg]: 132.00		24. Power consumption of the zone 4 [kW]:
L1. Device type: Combined unit		<b>25. Power consumption of the zone 5 [kW]:</b> 3,5
2. Construction type of device: With substructure		<b>26. Power consumption of the zone 6 [kW]:</b> 3,5
3. Power electric [kW]: 6.300		<b>27. Number of power control stages:</b>
14. Loading:		28. Safety thermostat up to x ° C:

360

400 V / 3N - 50 Hz



### Technical parameters

Cooking range combined with static electric oven GN 2/1 - 6x burner ECO			
Model SAP Code	00110109		
<b>29. Adjustable feet:</b> Yes	35. Width of internal part [mm]: 682		
<b>30. Number of burners/hot plates:</b>	<b>36. Depth of internal part [mm]:</b> 558		
<b>31. Diameter of device [mm]:</b> 100	37. Height of internal part [mm]:  348		
<b>32. Type of gas cooking zones:</b> Cast iron burners	38. Maximum temperature of the inner chamber [°C]:		
<b>33. Type of internal part of the appliance 1 (eg oven):</b> Electric	<b>39.</b> Minimum temperature of the inner chamber [°C]:		
34. Type of internal part of the appliance 2 (eg oven):	40. Number of internal parts:		