

# Technical data sheet



## Product features

### Cooking range combined with electric convection oven GN 1/1 - 6x burner

<b>Model</b>	<b>SAP Code</b>	00002058
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 3,6
- Power consumption of the zone 2 [kW]: 3,6
- Power consumption of the zone 3 [kW]: 3,6
- Power consumption of the zone 4 [kW]: 3
- Power consumption of the zone 5 [kW]: 3
- Power consumption of the zone 6 [kW]: 3
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Protection of controls: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

<b>SAP Code</b>	00002058	<b>Power consumption of the zone 2 [kW]</b>	3,6
<b>Net Width [mm]</b>	988	<b>Power consumption of the zone 3 [kW]</b>	3,6
<b>Net Depth [mm]</b>	609	<b>Power consumption of the zone 4 [kW]</b>	3
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 5 [kW]</b>	3
<b>Net Weight [kg]</b>	85.00	<b>Power consumption of the zone 6 [kW]</b>	3
<b>Power electric [kW]</b>	3.130	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Type of internal part of the appliance 2 (eg oven)</b>	Hot air
<b>Power gas [kW]</b>	19.800	<b>Width of internal part [mm]</b>	548
<b>Type of gas</b>	Natural gas, propane butane	<b>Depth of internal part [mm]</b>	360
<b>Number of zones</b>	6	<b>Height of internal part [mm]</b>	338
<b>Power consumption of the zone 1 [kW]</b>	3,6		

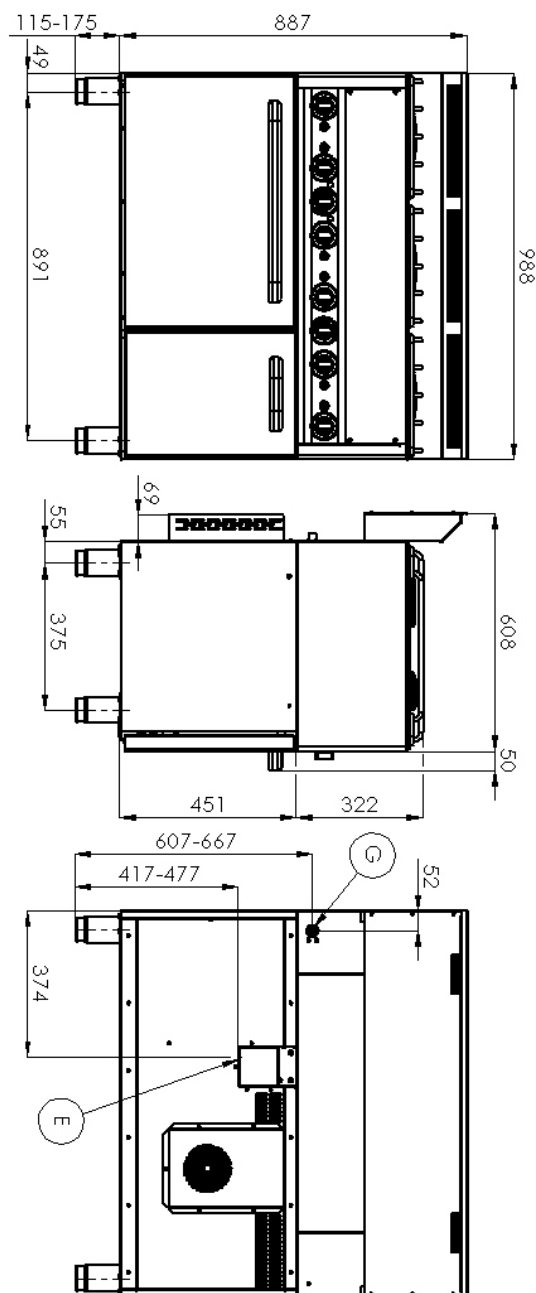
# Technical data sheet



Technical drawing

Cooking range combined with electric convection oven GN 1/1 - 6x burner

Model	SAP Code	00002058
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### Cooking range combined with electric convection oven GN 1/1 - 6x burner

<b>Model</b>	<b>SAP Code</b>	00002058
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**1 Hygienic moldings of the top plate**  
absence of sharp corners and edges (potential places where dirt could stick)  
smooth transitions

- easy quick cleaning

**2 Hot air oven**  
hot air baking  
high capacity and variability  
all-stainless design

- suitable for meat, fish, baked pasta, white meat, sweet pastries
- long service life
- easy to clean

**3 Degree of protection of the control elements IPX4**  
maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- greater job security for staff

**4 All-stainless design**  
long life  
resistance of a ground steel plate with a thickness of 10 mm

- 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**  
the possibility of igniting a flame  
there is no unnecessary gas leakage

- savings on service interventions
- easier and faster operation
- greater safety

# Technical data sheet



## Technical parameters

### Cooking range combined with electric convection oven GN 1/1 - 6x burner

**Model**

**SAP Code**

00002058

**1. SAP Code:**

00002058

**2. Article group:**

RF-Line 600

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

988

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

609

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

900

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

85.00

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

705

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

1055

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

1120

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

95.00

**11. Device type:**

Combined unit

**12. Construction type of device:**

With substructure

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

3.130

**14. Loading:**

230 V / 1N - 50 Hz

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

19.800

**16. Type of gas:**

Natural gas, propane butane

**17. Protection of controls:**

IPX4

**18. Material:**

AISI 304 top plate, AISI 430 cladding

**19. Indicators:**

running and heating the oven

**20. Worktop material:**

AISI 304

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

0.80

**22. Number of zones:**

6

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

3,6

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

3,6

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

3,6

**26. Power consumption of the zone 4 [kW]:**

3

**27. Power consumption of the zone 5 [kW]:**

3

**28. Power consumption of the zone 6 [kW]:**

3

# Technical data sheet



Technical parameters

## Cooking range combined with electric convection oven GN 1/1 - 6x burner

**Model**

**SAP Code**

00002058

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

6

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

360

**31. Adjustable feet:**

Yes

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

6

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

Powerfull

**34. Oven Type:**

electric hot air

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

Electric

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

Hot air

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

548

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

360

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

338

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

300

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

50

**42. Number of internal parts:**

4