

Technical data sheet

Product features



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

Model	SAP Code	00010052
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- 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 top plate and cladding

SAP Code	00010052	Power consumption of the zone 1 [kW]	10
Net Width [mm]	1200	Power consumption of the zone 2 [kW]	10
Net Depth [mm]	600	Power consumption of the zone 3 [kW]	7
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	92.00	Type of internal part of the appliance 2 (eg oven)	Static
Power electric [kW]	3.050	Width of internal part [mm]	680
Loading	230 V / 1N - 50 Hz	Depth of internal part [mm]	380
Power gas [kW]	27.000	Height of internal part [mm]	340
Number of zones	3		

Technical data sheet

Technical drawing

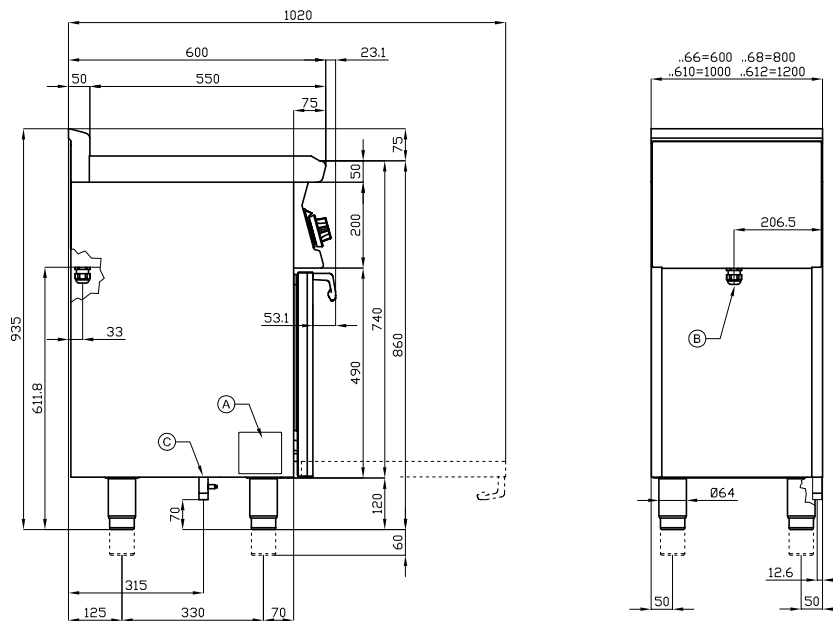


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Model

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

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Product benefits



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

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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

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 combined with static electric oven GN 1/1 - 3x burner

Model	SAP Code	00010052
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1. SAP Code:

00010052

2. Net Width [mm]:

1200

3. Net Depth [mm]:

600

4. Net Height [mm]:

900

5. Net Weight [kg]:

92.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

670

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

102.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

3.050

13. Loading:

230 V / 1N - 50 Hz

27. Grid material:

Cast iron

14. Power gas [kW]:

27.000

15. Protection of controls:

IPX5

16. Device color:

Stainless steel

17. Material:

AISI 304 top plate and cladding

18. Indicators:

operation and warm-up

19. Worktop type:

With removable containers - convenient maintenance, cleaning and service access

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

1.00

22. Number of zones:

3

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

10

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

10

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

7

26. Number of power control stages:

6

37. Oven size:

GN 1/1

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Technical parameters



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28. Service accessibility:

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

29. Safety thermocouple:

Yes

30. Safety thermostat:

Yes

31. Safety thermostat up to x ° C:

360

32. Adjustable feet:

Yes

33. Number of burners/hot plates:

3

34. Type of gas cooking zones:

Powerfull

35. Burner type:

Brass, detachable

36. Oven Type:

electrical static with grill

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

Electric

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

Static

40. Width of internal part [mm]:

680

41. Depth of internal part [mm]:

380

42. Height of internal part [mm]:

340

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

300

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

50

45. Number of internal parts:

4