

Technical data sheet

Product features



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

Model	SAP Code	00004677
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7
- Power consumption of the zone 3 [kW]: 5,5
- Ignition: Piezo+večný plamen
- 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: Stainless steel

SAP Code	00004677	Power consumption of the zone 1 [kW]	7,5
Net Width [mm]	800	Power consumption of the zone 2 [kW]	7
Net Depth [mm]	705	Power consumption of the zone 3 [kW]	5,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	150.00	Type of internal part of the appliance 2 (eg oven)	Static
Power electric [kW]	5.000	Width of internal part [mm]	670
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	550
Power gas [kW]	20.000	Height of internal part [mm]	340
Type of gas	Natural gas, propane butane	Solid top dimensions [mm x mm]	370 x 570
Number of zones	3		

Technical data sheet

Technical drawing

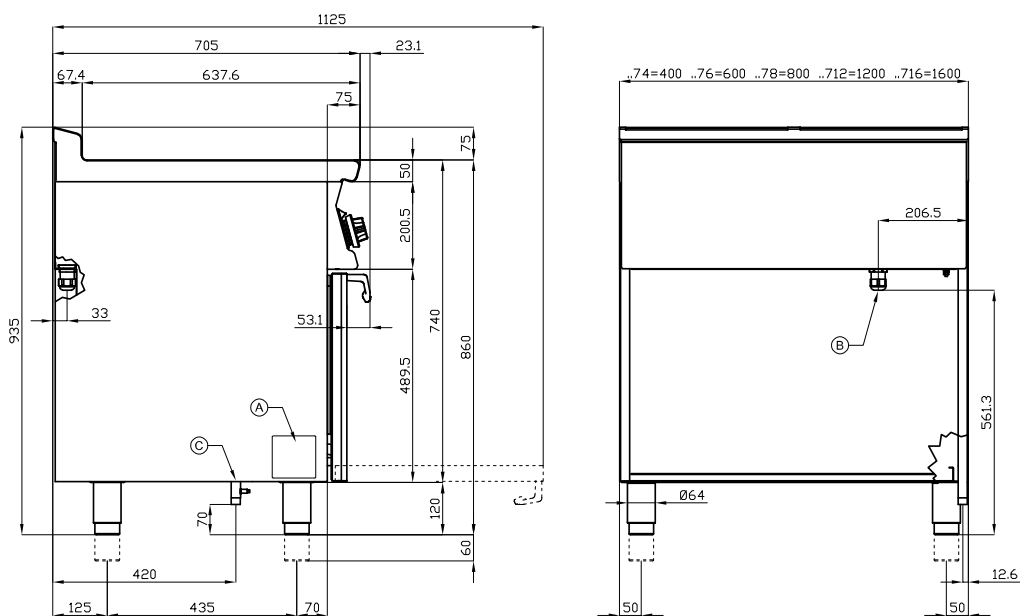


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A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

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Product benefits



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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 thermal

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 combined with static electric oven GN 2/1 - 3x burner

Model

SAP Code

00004677

1. SAP Code:

00004677

2. Article group:

Stoves with oven

3. Net Width [mm]:

800

4. Net Depth [mm]:

705

5. Net Height [mm]:

900

6. Net Weight [kg]:

150.00

7. Gross Width [mm]:

830

8. Gross depth [mm]:

770

9. Gross Height [mm]:

1110

10. Gross Weight [kg]:

166.00

11. Device type:

Combined unit

12. Construction type of device:

With substructure

13. Power electric [kW]:

5.000

14. Loading:

400 V / 3N - 50 Hz

15. Power gas [kW]:

20.000

16. Ignition:

Piezo+večný plamen

17. Type of gas:

Natural gas, propane butane

18. Protection of controls:

IPX5

19. Material:

Stainless steel

20. Worktop type:

Molded - comfortable cleaning maintenance

21. Worktop material:

AISI 304

22. Worktop Thickness [mm]:

2.00

23. Number of zones:

3

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

7,5

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

7

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

5,5

27. Number of power control stages:

6

28. Service accessibility:

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

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Technical parameters



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29. Safety element:

thermocouple safety feature
safety thermostat 360 °C

30. Safety thermocouple:

Yes

31. Safety thermostat:

Yes

32. Safety thermostat up to x ° C:

360

33. Adjustable feet:

Yes

34. Number of burners/hot plates:

3

35. Type of gas cooking zones:

Fire protection to install + Classic burners

36. Burner type:

Cast iron, detachable, with internal and external combustion

37. Oven Type:

electrical static

38. Oven size:

GN 2/1

39. Oven material:

Stainless steel

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

Electric

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

Static

42. Width of internal part [mm]:

670

43. Depth of internal part [mm]:

550

44. Height of internal part [mm]:

340

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

300

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

50

47. Inner ignition:

Piezoelectric

48. Number of internal parts:

4

49. Solid top thickness [mm]:

15

50. Solid top dimensions [mm x mm]:

370 x 570

51. Solid top material:

chrome-molybdenum

52. Solid top ignition:

Piezo + Eternal Flame