



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

Model SAP Code 00000313



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 5,5
- Power consumption of the zone 2 [kW]: 5,5
- Power consumption of the zone 3 [kW]: 5,5
- Power consumption of the zone 4 [kW]: 3,5
- Power consumption of the zone 5 [kW]: 3,5
- Power consumption of the zone 6 [kW]: 3,5
- Ignition: Electric
- 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

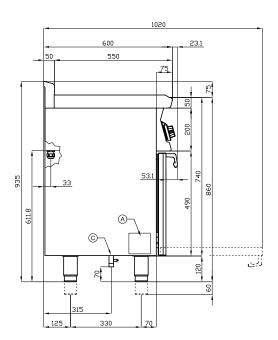
| SAP Code | 00000313 | Power consumption of the zone 2 [kW] | 5,5 |
|--------------------------------------|--------------------------------|--|----------|
| Net Width [mm] | 1000 | Power consumption of the zone 3 [kW] | 5,5 |
| Net Depth [mm] | 600 | Power consumption of the zone 4 [kW] | 3,5 |
| Net Height [mm] | 900 | Power consumption of the zone 5 [kW] | 3,5 |
| Net Weight [kg] | 106.00 | Power consumption of the zone 6 [kW] | 3,5 |
| Power electric [kW] | 2.620 | Type of internal part of the appliance 1 (eg oven) | Electric |
| Loading | 230 V / 1N - 50 Hz | Type of internal part of the appliance 2 (eg oven) | Static |
| Power gas [kW] | 27.000 | Width of internal part [mm] | 640 |
| Type of gas | Natural gas, propane butane | Depth of internal part [mm] | 420 |
| Number of zones | 6 | Height of internal part [mm] | 350 |
| Power consumption of the zone 1 [kW] | 5,5 | | |

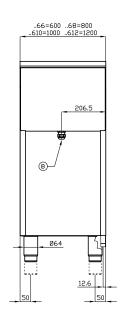


Technical drawing

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

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| Α | Data plate | | В | Electrical connection | |
|---|----------------|----------------|---|-----------------------|--|
| C | Gas connection | ISO 7-1 1/2" M | | | |

Product benefits



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

Large oven with four rack positions with static cooking

static baking high capacity and variability all-stainless design

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

4

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

5

All-stainless steel construction

the material does not cut wear resistance of the material long life

- savings on service interventions
- easy cleaning and maintenance of equipment

6

Safety element – thermocouple

safe service for staff there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

7

Electric ignition

easy flame ignition there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation



Technical parameters

RM

| Cooking range combined with st | atic electric oven GN | l 1/1 - 6x burner |
|---|-----------------------|--|
| Model | SAP Code | 00000313 |
| | | |
| 1. SAP Code: 00000313 | | 15. Power gas [kW]: 27.000 |
| 2. Article group: Stoves with oven | | 16. Ignition: Electric |
| 3. Net Width [mm]: 1000 | | 17. Type of gas: Natural gas, propane butane |
| 4. Net Depth [mm]: 600 | | 18. Protection of controls: IPX5 |
| 5. Net Height [mm]: 900 | | 19. Device color: Stainless steel |
| 6. Net Weight [kg]: 106.00 | | 20. Material: AISI 304 top plate and cladding |
| 7. Gross Width [mm]: 1030 | | 21. Indicators: operation and warm-up |
| 8. Gross depth [mm]: 670 | | 22. Worktop material: AISI 304 |
| 9. Gross Height [mm]: 1110 | | 23. Worktop Thickness [mm]: 1.00 |
| LO. Gross Weight [kg]: 106.00 | | 24. Number of zones: |
| L1. Device type: Combined unit | | 25. Power consumption of the zone 1 [kW]: 5,5 |
| 2. Construction type of device: With substructure | | 26. Power consumption of the zone 2 [kW]: 5,5 |
| L3. Power electric [kW]: 2.620 | | 27. Power consumption of the zone 3 [kW]: 5,5 |
| | | |

14. Loading:

230 V / 1N - 50 Hz

3,5

28. Power consumption of the zone 4 [kW]:



Technical parameters

| Cooking range combined with static electric oven GN 1/1 - 6x burner | | | | |
|---|---|--|--|--|
| Model SAP (| Code 00000313 | | | |
| | | | | |
| 29. Power consumption of the zone 5 [kW] 3,5 | 39. Oven Type: electric hot air with grill | | | |
| 30. Power consumption of the zone 6 [kW] | 40. Oven size: GN 1/1 | | | |
| 31. Number of power control stages: 6 | 41. Type of internal part of the appliance 1 (eg oven): Electric | | | |
| 32. Service accessibility: Trough the frontal panel | 42. Type of internal part of the appliance 2 (eg oven): Static | | | |
| 33. Safety thermocouple: Yes | 43. Width of internal part [mm]: 640 | | | |
| 34. Safety thermostat: Yes | 44. Depth of internal part [mm]: 420 | | | |
| 35. Safety thermostat up to x ° C: 360 | 45. Height of internal part [mm]: | | | |
| 36. Adjustable feet: Yes | 46. Maximum temperature of the inner chamber [°C]: | | | |
| 37. Number of burners/hot plates: 6 | 47. Minimum temperature of the inner chamber [°C]: | | | |
| 38. Type of gas cooking zones: | 48. Number of internal parts: | | | |

Brass burners