

# Technical data sheet

## Product features



### Cooking range combined with static electric oven GN 1/1 - 4x burner

<b>Model</b>	<b>SAP Code</b>	00000296
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- 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]: 3,5
- Power consumption of the zone 4 [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 with a grill
- Protection of controls: IPX5
- Material: AISI 304 top plate and cladding

<b>SAP Code</b>	00000296	<b>Power consumption of the zone 1 [kW]</b>	5,5
<b>Net Width [mm]</b>	800	<b>Power consumption of the zone 2 [kW]</b>	5,5
<b>Net Depth [mm]</b>	600	<b>Power consumption of the zone 3 [kW]</b>	3,5
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 4 [kW]</b>	3,5
<b>Net Weight [kg]</b>	87.00	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Power electric [kW]</b>	2.620	<b>Type of internal part of the appliance 2 (eg oven)</b>	Static with a grill
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Width of internal part [mm]</b>	640
<b>Power gas [kW]</b>	18.000	<b>Depth of internal part [mm]</b>	420
<b>Type of gas</b>	Natural gas, propane butane	<b>Height of internal part [mm]</b>	350
<b>Number of zones</b>	4		

# Technical data sheet

Technical drawing

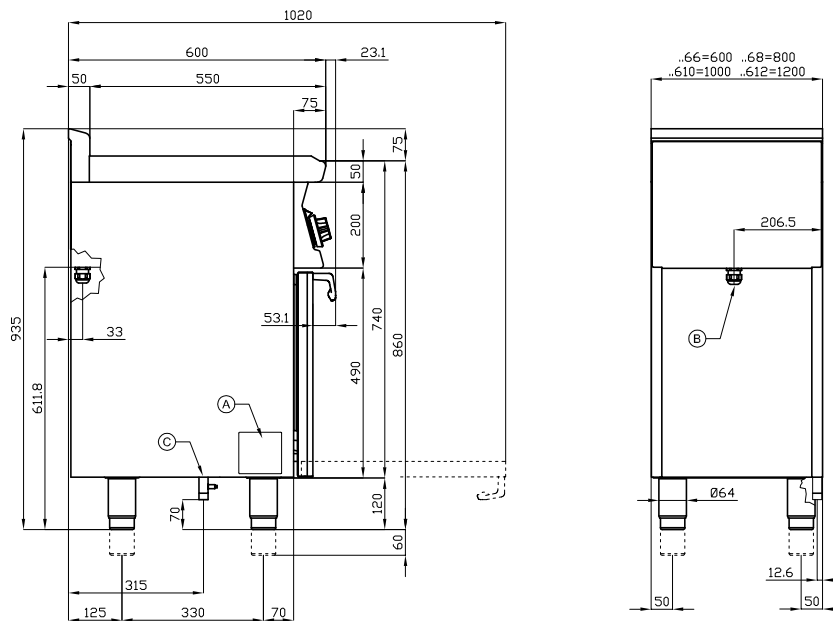


Cooking range combined with static electric oven GN 1/1 - 4x burner

Model

SAP Code

00000296



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

# Technical data sheet

## Product benefits



### Cooking range combined with static electric oven GN 1/1 - 4x burner

Model

SAP Code

00000296

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 data sheet

Technical parameters



## Cooking range combined with static electric oven GN 1/1 - 4x burner

**Model**

**SAP Code**

00000296

**1. SAP Code:**

00000296

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

800

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

600

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

900

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

87.00

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

830

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

670

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

1110

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

97.00

**10. Device type:**

Combined unit

**11. Construction type of device:**

With substructure

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

2.620

**13. Loading:**

230 V / 1N - 50 Hz

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

18.000

**15. Ignition:**

Electric

**16. Type of gas:**

Natural gas, propane butane

**17. Protection of controls:**

IPX5

**18. Device color:**

Stainless steel

**19. Material:**

AISI 304 top plate and cladding

**20. Indicators:**

operation and warm-up

**21. Worktop material:**

AISI 304

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

1.00

**23. Number of zones:**

4

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

5,5

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

5,5

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

3,5

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

3,5

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

6

# Technical data sheet

Technical parameters



## Cooking range combined with static electric oven GN 1/1 - 4x burner

**Model**

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**29. Service accessibility:**

Trough the frontal panel

**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:**

4

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

Brass burners

**36. Oven Type:**

electric hot air with grill

**37. Oven size:**

GN 1/1

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

Electric

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

Static with a grill

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

640

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

420

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

350

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

300

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

50

**45. Number of internal parts:**

4