

Technical data sheet



Product features

Cooking range electric with convection oven

Model	SAP Code	00012307
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2,5
- Power consumption of the zone 2 [kW]: 2,5
- Power consumption of the zone 3 [kW]: 2,5
- Power consumption of the zone 4 [kW]: 2,5
- 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: IP24
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00012307	Power consumption of the zone 2 [kW]	2,5
Net Width [mm]	800	Power consumption of the zone 3 [kW]	2,5
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	2,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	132.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	13.130	Width of internal part [mm]	360
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	548
Number of zones	4	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	2,5		

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Product benefits

Cooking range electric with convection oven

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1

Square plates

quick warm-up
efficient cooking on a round surface with easy
adhesion to dishes

- time-saving in food preparation
- easy to use thanks to the large surface area of the
cooking plates

2

Internal thermostatic plate protection

longer service life of the plates

- no overheating of the plates and no cracking

3

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

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

4

All-stainless design

long life
resistance of a ground steel plate with
a thickness of 10 mm

- savings on service interventions
- higher corrosion resistance

5

Hygienic moldings of the top plate

absence of sharp corners and edges (potential places
where dirt could stick)
smooth transitions

- easy quick cleaning

6

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

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Technical parameters

Cooking range electric with convection oven

Model

SAP Code

00012307

1. SAP Code:

00012307

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

132.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1160

9. Gross Weight [kg]:

147.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

13.130

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IP24

15. Exterior color of the device:

Stainless steel

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Indicators:

operation

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.50

21. Number of zones:

4

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

2,5

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

2,5

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

2,5

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

2,5

26. Maximum device temperature [°C]:

300

27. Minimum device temperature [°C]:

50

28. Number of power control stages:

6

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29. Service accessibility:

Trough the frontal panel

30. Adjustable feet:

Yes

31. Number of burners/hot plates:

4

32. Type of gas cooking zones:

Thales

33. Type of electric cooking zones:

Squared

34. Oven Type:

electric hot air

35. Oven power electric [kW]:

3.13

36. Oven size:

GN 1/1

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

Electric

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

Hot air

39. Width of internal part [mm]:

360

40. Depth of internal part [mm]:

548

41. Height of internal part [mm]:

338

42. Gasket:

Yes

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

300

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

50