

# Technical data sheet



## Product features

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

<b>Model</b>	<b>SAP Code</b>	00002059
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 4,5
- Power consumption of the zone 2 [kW]: 4,5
- Power consumption of the zone 3 [kW]: 4,5
- Power consumption of the zone 4 [kW]: 4,5
- Power consumption of the zone 5 [kW]: 4,5
- Power consumption of the zone 6 [kW]: 4,5
- 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: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

<b>SAP Code</b>	00002059	<b>Power consumption of the zone 2 [kW]</b>	4,5
<b>Net Width [mm]</b>	988	<b>Power consumption of the zone 3 [kW]</b>	4,5
<b>Net Depth [mm]</b>	609	<b>Power consumption of the zone 4 [kW]</b>	4,5
<b>Net Height [mm]</b>	900	<b>Power consumption of the zone 5 [kW]</b>	4,5
<b>Net Weight [kg]</b>	110.00	<b>Power consumption of the zone 6 [kW]</b>	4,5
<b>Power electric [kW]</b>	3.130	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Type of internal part of the appliance 2 (eg oven)</b>	Hot air
<b>Power gas [kW]</b>	27.000	<b>Width of internal part [mm]</b>	548
<b>Type of gas</b>	Natural gas, propane butane	<b>Depth of internal part [mm]</b>	360
<b>Number of zones</b>	6	<b>Height of internal part [mm]</b>	338
<b>Power consumption of the zone 1 [kW]</b>	4,5		

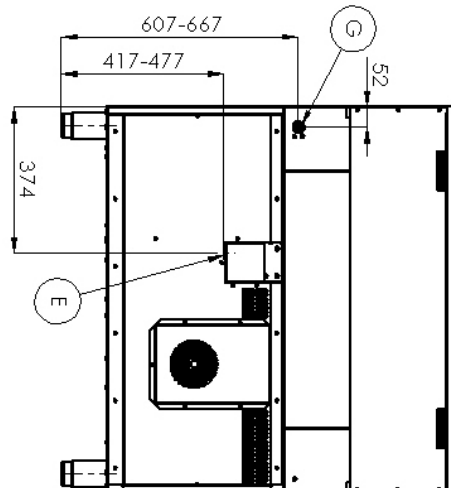
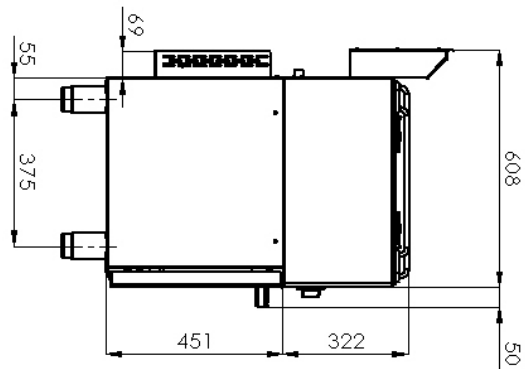
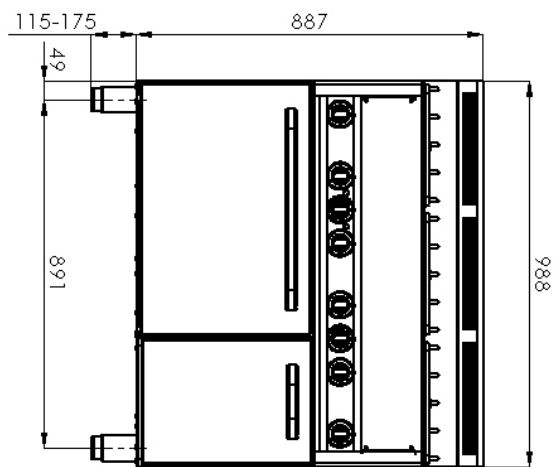
# Technical data sheet



Technical drawing

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

Model	SAP Code	00002059
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## Product benefits

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

<b>Model</b>	<b>SAP Code</b>	00002059
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#### 1 Centered high performance burners

- high performance and efficiency
- brass removable burners
- long life
- detachable
  - 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 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

#### 4 Degree of protection of the control elements IPX4

- maintenance-free system
- resistance to splash water
- long life
  - savings on service interventions
  - greater job security for staff

#### 5 All stainless steel design

- long life
- resistance of AISI 304 stainless steel material
- the material does not cut
  - 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 Removable basin under the burners

- removable top plate without tools
  - easier cleaning
  - dishwasher safe
  - easier servicing

# Technical data sheet



## Technical parameters

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

Model

SAP Code

00002059

**1. SAP Code:**

00002059

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

988

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

609

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

900

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

110.00

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

705

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

1055

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

1120

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

115.00

**10. Device type:**

Combined unit

**11. Construction type of device:**

With substructure

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

3.130

**13. Loading:**

230 V / 1N - 50 Hz

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

27.000

**15. Type of gas:**

Natural gas, propane butane

**16. Protection of controls:**

IPX4

**17. Material:**

AISI 304 top plate, AISI 430 cladding

**18. Indicators:**

running and heating the oven

**19. Worktop material:**

AISI 304

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

0.80

**21. Number of zones:**

6

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

4,5

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

4,5

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

4,5

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

4,5

**26. Power consumption of the zone 5 [kW]:**

4,5

**27. Power consumption of the zone 6 [kW]:**

4,5

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

6

# Technical data sheet



Technical parameters

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

<b>Model</b>	<b>SAP Code</b>	00002059
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**29. Safety thermostat up to x ° C:**

360

**30. Adjustable feet:**

Yes

**31. Number of burners/hot plates:**

6

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

Brass burners

**33. Oven Type:**

electric hot air

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

Electric

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

Hot air

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

548

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

360

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

338

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

300

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

50