

Technical data sheet

Product features



Cooking range combined with static electric oven 3x GN 1/1 - 6x burner

Model	SAP Code	00007183
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 5,5
- Power consumption of the zone 4 [kW]: 5,5
- Power consumption of the zone 5 [kW]: 5,5
- Power consumption of the zone 6 [kW]: 3,5
- Ignition: Eternal flame
- 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	00007183	Power consumption of the zone 2 [kW]	7,5
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	5,5
Net Depth [mm]	705	Power consumption of the zone 4 [kW]	5,5
Net Height [mm]	900	Power consumption of the zone 5 [kW]	5,5
Net Weight [kg]	180.00	Power consumption of the zone 6 [kW]	3,5
Power electric [kW]	6.900	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	35.000	Width of internal part [mm]	1070
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	550
Number of zones	6	Height of internal part [mm]	340
Power consumption of the zone 1 [kW]	7,5		

Technical data sheet

Technical drawing

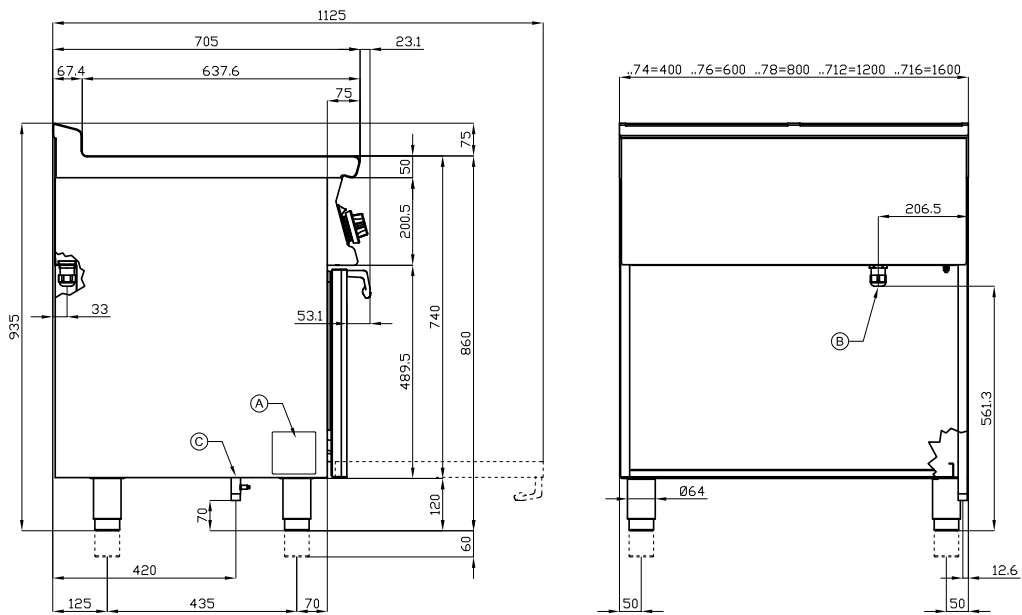


Cooking range combined with static electric oven 3x GN 1/1 - 6x burner

Model

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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



Cooking range combined with static electric oven 3x GN 1/1 - 6x burner

Model

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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

Large electric oven with four positions for racks with static cooking

possibility of 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 combined with static electric oven 3x GN 1/1 - 6x burner

Model

SAP Code

00007183

1. SAP Code:

00007183

2. Net Width [mm]:

1200

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

180.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

190.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

6.900

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

35.000

15. Ignition:

Eternal flame

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Material:

Stainless steel

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

2.00

22. Number of zones:

6

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

7,5

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

7,5

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

5,5

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

5,5

27. Power consumption of the zone 5 [kW]:

5,5

28. Power consumption of the zone 6 [kW]:

3,5

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Technical parameters



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29. Number of power control stages:

6

30. Service accessibility:

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

31. Safety element:

thermocouple safety feature
safety thermostat 360 °C

32. Safety thermocouple:

Yes

33. Safety thermostat:

Yes

34. Safety thermostat up to x ° C:

360

35. Adjustable feet:

Yes

36. Number of burners/hot plates:

5

37. Type of gas cooking zones:

Classic

38. Burner type:

Cast iron, detachable, with internal and external combustion

39. Oven Type:

electrical static

40. Oven size:

GN 3x 1/1

41. Oven material:

Stainless steel

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

Electric

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

Static

44. Width of internal part [mm]:

1070

45. Depth of internal part [mm]:

550

46. Height of internal part [mm]:

340

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

300

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

50

49. Inner ignition:

Piezoelectric

50. Number of internal parts:

4