

Technical data sheet

Product features



Cooking range solid top combined with static electric oven GN 2/1 - 1x burner

Model	SAP Code	00004683
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- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 12
- Ignition: Piezo+večný plamen
- 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	00004683	Number of zones	1
Net Width [mm]	800	Power consumption of the zone 1 [kW]	12
Net Depth [mm]	705	Type of internal part of the appliance 1 (eg oven)	Electric
Net Height [mm]	900	Type of internal part of the appliance 2 (eg oven)	Static
Net Weight [kg]	150.00	Width of internal part [mm]	670
Power electric [kW]	5.000	Depth of internal part [mm]	550
Loading	400 V / 3N - 50 Hz	Height of internal part [mm]	340
Power gas [kW]	12.000	Solid top dimensions [mm x mm]	770 x 570
Type of gas	Natural gas, propane butane		

Technical data sheet

Technical drawing

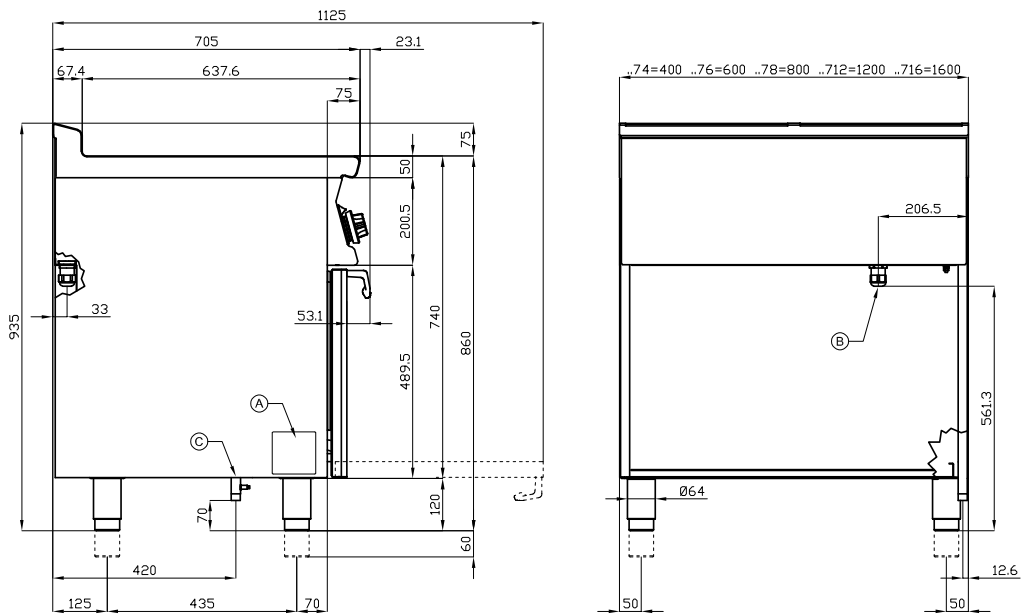


Cooking range solid top combined with static electric oven GN 2/1 - 1x burner

Model

SAP Code

00004683



A	Data plate		C	Gas connection	ISO 7-1 3/4" M
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Product benefits



Cooking range solid top combined with static electric oven GN 2/1 - 1x burner

Model	SAP Code	00004683
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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

Piezoelectric ignition

- instant flame ignition
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

7

Massive thal

- 15mm material ensures even distribution of heat and heating of the product (heat several pots at the same time at the same temperature)
- material resistance
- long life
 - time saving
 - ease of operation
 - savings on service interventions

8

Large electric oven with four positions for racks with static cooking

- static 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 solid top combined with static electric oven GN 2/1 - 1x burner

Model

SAP Code

00004683

1. SAP Code:

00004683

2. Net Width [mm]:

800

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

150.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

170.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

5.000

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

12.000

15. Ignition:

Piezo+večný plamen

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:

1

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

12

24. Number of power control stages:

6

25. Service accessibility:

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

26. Safety element:

thermocouple safety feature
safety thermostat 360 °C

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Technical parameters



Cooking range solid top combined with static electric oven GN 2/1 - 1x burner

Model

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00004683

27. Safety thermocouple:

Yes

38. Width of internal part [mm]:

670

28. Safety thermostat:

Yes

39. Depth of internal part [mm]:

550

29. Safety thermostat up to x ° C:

360

40. Height of internal part [mm]:

340

30. Adjustable feet:

Yes

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

300

31. Number of burners/hot plates:

1

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

50

32. Type of gas cooking zones:

Thales

43. Inner ignition:

Piezoelectric

33. Oven Type:

electrical static

44. Number of internal parts:

4

34. Oven size:

GN 2/1

45. Solid top thickness [mm]:

15

35. Oven material:

Stainless steel

46. Solid top dimensions [mm x mm]:

770 x 570

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

Electric

47. Solid top material:

chrome-molybdenum

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

Static

48. Solid top ignition:

Piezo + Eternal Flame