

# Technical data sheet

## Product features



### Cooking range solid top gas with static gas oven GN 2/1 - 1x burner

<b>Model</b>	<b>SAP Code</b>	00004682
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- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 12
- Ignition: Piezo+večný plamen
- Type of internal part of the appliance 1 (eg oven): Gas
- Type of internal part of the appliance 2 (eg oven): Static
- Protection of controls: IPX5
- Material: Stainless steel

<b>SAP Code</b>	00004682	<b>Power consumption of the zone 1 [kW]</b>	12
<b>Net Width [mm]</b>	800	<b>Type of internal part of the appliance 1 (eg oven)</b>	Gas
<b>Net Depth [mm]</b>	705	<b>Type of internal part of the appliance 2 (eg oven)</b>	Static
<b>Net Height [mm]</b>	900	<b>Width of internal part [mm]</b>	670
<b>Net Weight [kg]</b>	156.00	<b>Depth of internal part [mm]</b>	550
<b>Power gas [kW]</b>	19.300	<b>Height of internal part [mm]</b>	340
<b>Type of gas</b>	Natural gas, propane butane	<b>Solid top dimensions [mm x mm]</b>	770 x 570
<b>Number of zones</b>	1		

# Technical data sheet

Technical drawing

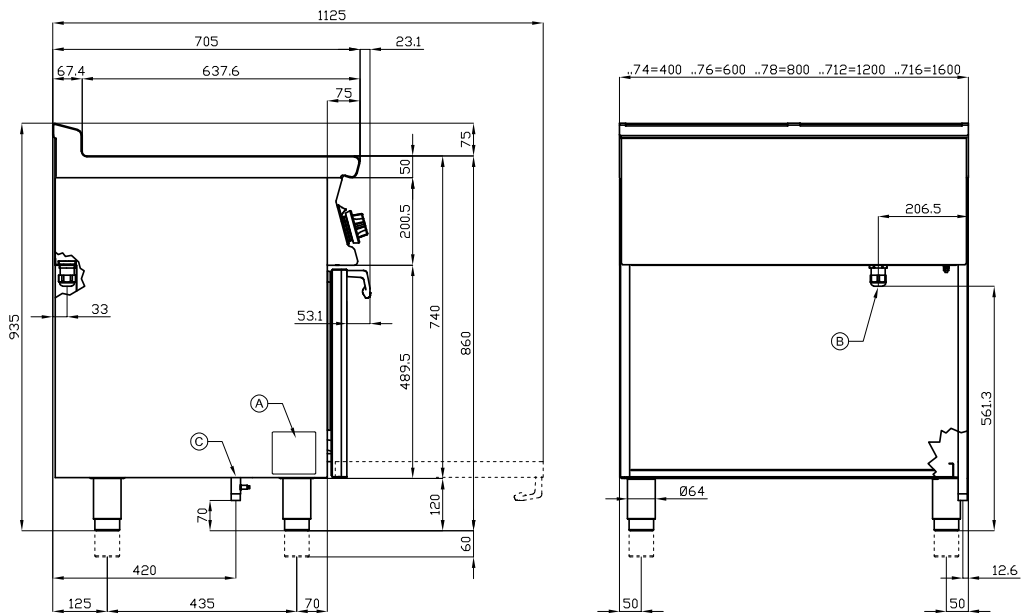


Cooking range solid top gas with static gas oven GN 2/1 - 1x burner

Model

SAP Code

00004682



A	Data plate		C	Gas connection	ISO 7-1 3/4" M
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# Technical data sheet

## Product benefits



### Cooking range solid top gas with static gas oven GN 2/1 - 1x burner

<b>Model</b>	<b>SAP Code</b>	00004682
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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 gas with static gas oven GN 2/1 - 1x burner

Model

SAP Code

00004682

**1. SAP Code:**

00004682

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

800

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

705

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

900

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

156.00

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

830

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

770

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

1110

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

169.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

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

19.300

**13. Ignition:**

Piezo+večný plamen

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX5

**16. Material:**

Stainless steel

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

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

2.00

**20. Number of zones:**

1

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

12

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

6

**23. Service accessibility:**

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

**24. Safety element:**

thermocouple safety feature  
safety thermostat 360 °C

**25. Safety thermocouple:**

Yes

**26. Safety thermostat:**

Yes

# Technical data sheet

Technical parameters



## Cooking range solid top gas with static gas oven GN 2/1 - 1x burner

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**27. Safety thermostat up to x ° C:**

360

**28. Adjustable feet:**

Yes

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

1

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

Thales

**31. Oven Type:**

gas static

**32. Oven size:**

GN 2/1

**33. Oven material:**

Stainless steel

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

Gas

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

Static

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

670

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

550

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

340

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

300

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

150

**41. Inner ignition:**

Piezoelectric

**42. Number of internal parts:**

4

**43. Solid top thickness [mm]:**

15

**44. Solid top dimensions [mm x mm]:**

770 x 570

**45. Solid top material:**

chrome-molybdenum

**46. Solid top ignition:**

Piezo + Eternal Flame