



Cooking range gas with static gas oven 2x GN 2/1 - 8x burner

Model

SAP Code

00000324



- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- Power consumption of the zone 4 [kW]: 7
- Power consumption of the zone 5 [kW]: 7
- Power consumption of the zone 6 [kW]: 7
- Ignition: Eternal flame
- 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: AISI 304

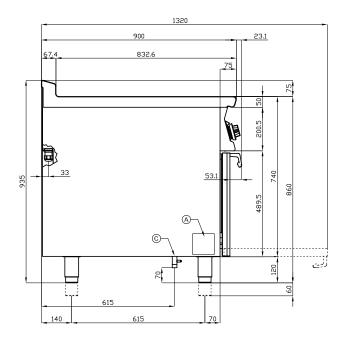
SAP Code	00000324	Power consumption of the zone 4 [kW]	7
Net Width [mm]	1600	Power consumption of the zone 5 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 6 [kW]	7
Net Height [mm]	900	Power consumption of the zone 7 [kW]	4
Net Weight [kg]	292.00	Power consumption of the zone 8 [kW]	4
Power gas [kW]	73.000	Type of internal part of the appliance 1 (eg oven)	Gas
Type of gas	Natural gas, propane butane	Type of internal part of the appliance 2 (eg oven)	Static
Number of zones	8	Width of internal part [mm]	680
Power consumption of the zone 1 [kW]	10	Depth of internal part [mm]	730
Power consumption of the zone 2 [kW]	10	Height of internal part [mm]	340
Power consumption of the zone 3 [kW]	7		

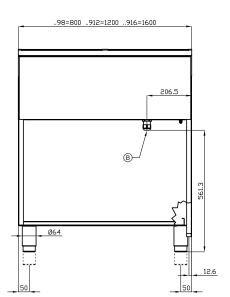


Technical drawing

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Α	Data plate	C	Gas connection	ISO 7-1 3/4" M

Product benefits



Cooking range gas with static gas oven 2x GN 2/1 - 8x burner

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Massive construction of burners

high performance and efficiency brass burners removable eternal flame long life demountable

- energy saving (perfect combustion)
- time saving for food preparation
- easy maintenance/cleaning

Hygienic moldings of the top plate

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

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Large oven with four rack positions with static cooking

static baking high capacity and variability all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean

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

All-stainless steel construction

the material does not cut wear resistance of the material long life

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

Safety element - thermocouple

safe service for staff there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

Piezoelectric ignition

instant flame ignition there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation

00000324



Technical parameters

Model	SAP Code	00000324
L. SAP Code: 00000324		15. Protection of controls: IPX5
2. Net Width [mm]: 1600		16. Device color: Stainless steel
3. Net Depth [mm]: 900		17. Material: AISI 304
4. Net Height [mm]:		18. Worktop type: Molded - comfortable cleaning maintenance
5. Net Weight [kg]: 292.00		19. Worktop material: AISI 304
6. Gross Width [mm]: 1670		20. Worktop Thickness [mm]: 2.00
7. Gross depth [mm]: 1050		21. Number of zones:
3. Gross Height [mm]: 1120		22. Power consumption of the zone 1 [kW]:
O. Gross Weight [kg]: 318.00		23. Power consumption of the zone 2 [kW]:
0. Device type: Gas unit		24. Power consumption of the zone 3 [kW]:
Construction type of device: With substructure		25. Power consumption of the zone 4 [kW]:
2. Power gas [kW]: 73.000		26. Power consumption of the zone 5 [kW]:
3. Ignition: Eternal flame		27. Power consumption of the zone 6 [kW]:
1. Type of gas:		28. Power consumption of the zone 7 [kW]:

Natural gas, propane butane



Technical parameters

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Model SAP Code	00000324		
. Power consumption of the zone 8 [kW]:	40. Oven material: Stainless steel		
D. Number of power control stages:	41. Type of internal part of the appliance 1 (eg oven): Gas		
1. Service accessibility: From the front by removing the front panel and waste fluid containers	42. Type of internal part of the appliance 2 (eg oven): Static		
2. Safety thermocouple: Yes	43. Width of internal part [mm]: 680		
3. Safety thermostat up to x ° C: 360	44. Depth of internal part [mm]: 730		
4. Adjustable feet: Yes	45. Height of internal part [mm]: 340		
5. Number of burners/hot plates: 8	46. Gasket: Yes		
66. Type of gas cooking zones: Brass burners	47. Maximum temperature of the inner chamber [°C]:		
37. Burner type: Brass, detachable	48. Minimum temperature of the inner chamber [°C]:		
8. Oven Type: gas static	49. Inner ignition: Piezoelectric		
39. Oven size:	50. Number of internal parts:		

8

GN 2/1