

Technical data sheet

Product features



Cooking range gas with static gas oven GN 1/1 - 6x burner

Model	SAP Code	00000312
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- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 5,5
- Power consumption of the zone 2 [kW]: 5,5
- Power consumption of the zone 3 [kW]: 5,5
- Power consumption of the zone 4 [kW]: 3,5
- Power consumption of the zone 5 [kW]: 3,5
- Power consumption of the zone 6 [kW]: 3,5
- Ignition: Electric
- Type of internal part of the appliance 1 (eg oven): Gas
- Type of internal part of the appliance 2 (eg oven): Static with a grill
- Protection of controls: IPX5
- Material: AISI 304 top plate and cladding

SAP Code	00000312	Power consumption of the zone 2 [kW]	5,5
Net Width [mm]	1000	Power consumption of the zone 3 [kW]	5,5
Net Depth [mm]	600	Power consumption of the zone 4 [kW]	3,5
Net Height [mm]	900	Power consumption of the zone 5 [kW]	3,5
Net Weight [kg]	100.00	Power consumption of the zone 6 [kW]	3,5
Power electric [kW]	0.015	Type of internal part of the appliance 1 (eg oven)	Gas
Loading	230 V / 1N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Static with a grill
Power gas [kW]	31.000	Width of internal part [mm]	640
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	390
Number of zones	6	Height of internal part [mm]	350
Power consumption of the zone 1 [kW]	5,5		

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Product benefits



Cooking range gas with static gas oven GN 1/1 - 6x burner

Model

SAP Code

00000312

1

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

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

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

4

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

5

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

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

Piezoelectric ignition

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

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Technical parameters



Cooking range gas with static gas oven GN 1/1 - 6x burner

Model

SAP Code

00000312

1. SAP Code:

00000312

2. Net Width [mm]:

1000

3. Net Depth [mm]:

600

4. Net Height [mm]:

900

5. Net Weight [kg]:

100.00

6. Gross Width [mm]:

1030

7. Gross depth [mm]:

670

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

106.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

0.015

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

31.000

15. Ignition:

Electric

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Device color:

Stainless steel

19. Material:

AISI 304 top plate and cladding

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

1.00

22. Number of zones:

6

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

5,5

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

5,5

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

5,5

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

3,5

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

3,5

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:

Trough the frontal panel

31. Safety thermocouple:

Yes

32. Safety thermostat up to x ° C:

360

33. Adjustable feet:

Yes

34. Number of burners/hot plates:

6

35. Type of gas cooking zones:

Brass burners

36. Oven Type:

gas static

37. Oven size:

640 x 390 x 350

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

Gas

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

Static with a grill

40. Width of internal part [mm]:

640

41. Depth of internal part [mm]:

390

42. Height of internal part [mm]:

350

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

300

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

150

45. Inner ignition:

Electric

46. Number of internal parts:

4