

Technical data sheet

Product features



Cooking range solid top gas with static gas oven GN 2/1 - 3x burner

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00004679 |
|--------------|-----------------|----------|



- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 10
- Power consumption of the zone 2 [kW]: 7
- Power consumption of the zone 3 [kW]: 7
- 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: AISI 304

| | | | |
|---|--------------------------------|---|-----------|
| SAP Code | 00004679 | Power consumption of the zone 2 [kW] | 7 |
| Net Width [mm] | 800 | Power consumption of the zone 3 [kW] | 7 |
| Net Depth [mm] | 900 | Type of internal part of the appliance 1 (eg oven) | Gas |
| Net Height [mm] | 900 | Type of internal part of the appliance 2 (eg oven) | Static |
| Net Weight [kg] | 171.00 | Width of internal part [mm] | 680 |
| Power gas [kW] | 32.500 | Depth of internal part [mm] | 730 |
| Type of gas | Natural gas, propane butane | Height of internal part [mm] | 340 |
| Number of zones | 3 | Solid top dimensions [mm x mm] | 370 x 730 |
| Power consumption of the zone 1 [kW] | 10 | | |

Technical data sheet

Technical drawing

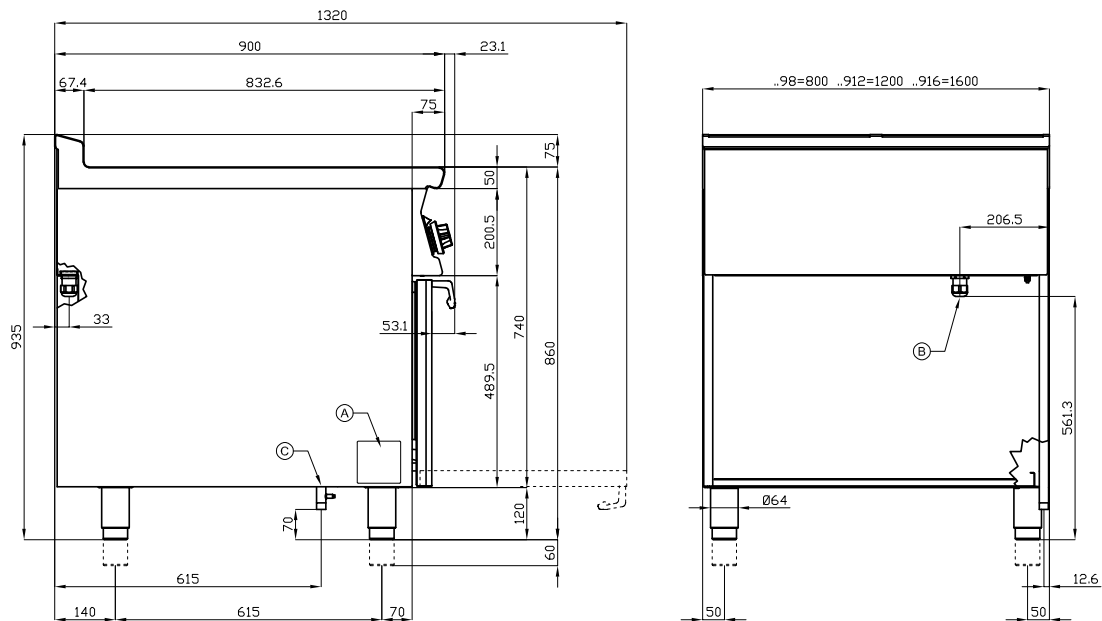


Cooking range solid top gas with static gas oven GN 2/1 - 3x burner

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

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Product benefits



Cooking range solid top gas with static gas oven GN 2/1 - 3x burner

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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

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 - 3x burner

Model

SAP Code

00004679

1. SAP Code:

00004679

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

171.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

181.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

32.500

13. Ignition:

Piezo+večný plamen

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX5

16. Device color:

Stainless steel

17. Material:

AISI 304

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

2.00

21. Number of zones:

3

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

10

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

7

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

7

25. Number of power control stages:

6

26. Grid material:

Cast iron

27. Service accessibility:

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

28. Safety thermocouple:

Yes

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Technical parameters



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29. Safety thermostat up to x ° C:

360

40. Depth of internal part [mm]:

730

30. Adjustable feet:

Yes

41. Height of internal part [mm]:

340

31. Number of burners/hot plates:

3

42. Gasket:

Yes

32. Type of gas cooking zones:

Fire protection to install + Classic burners

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

300

33. Burner type:

Brass, detachable

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

150

34. Oven Type:

gas static

45. Inner ignition:

Piezoelectric

35. Oven size:

GN 2/1

46. Number of internal parts:

4

36. Oven material:

Stainless steel

47. Solid top thickness [mm]:

15

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

Gas

48. Solid top dimensions [mm x mm]:

370 x 730

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

Static

49. Solid top ignition:

Piezo + Eternal Flame

39. Width of internal part [mm]:

680