



Cooking range solid top combined with static electric oven 3x GN 1/1 - 5x burner 1x plate 4 kW

Model SAP Code 00007315



- Device type: Combined 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
- Power consumption of the zone 4 [kW]: 7
- Power consumption of the zone 5 [kW]: 4
- 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: AISI 304

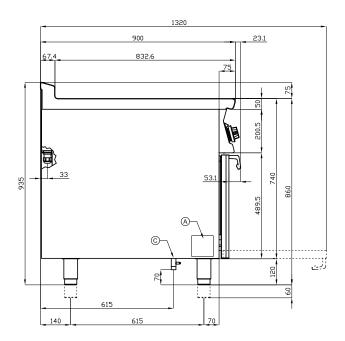
SAP Code	00007315	Power consumption of the zone 2 [kW]	7
Net Width [mm]	1200	Power consumption of the zone 3 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	7
Net Height [mm]	900	Power consumption of the zone 5 [kW]	4
Net Weight [kg]	245.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	9.200	Type of internal part of the appliance 2 (eg oven)	Static
Loading	400 V / 3N - 50 Hz	Width of internal part [mm]	1080
Power gas [kW]	35.000	Depth of internal part [mm]	730
Type of gas	Natural gas, propane butane	Height of internal part [mm]	340
Number of zones	5	Solid top dimensions [mm x mm]	370 x 730
Power consumption of the zone 1 [kW]	10		

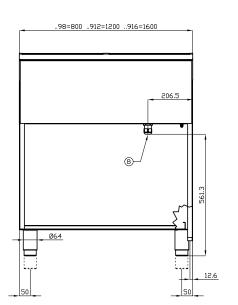


## Technical drawing

Cooking range solid top combined with static electric oven 3x GN 1/1 - 5x burner 1x plate 4 kW

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

### **Product benefits**



Cooking range solid top combined with static electric oven 3x GN 1/1 - 5x burner 1x plate 4 kW

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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

## Large electric oven with four positions for racks with static cooking

possibility of baking high capacity and variability all-stainless design

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

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

#### **Piezoelectric ignition**

instant flame ignition there is no unnecessary gas leakage long life

- savings on service interventions
- easier and faster operation



Technical parameters

Cooking range solid top combined w	Cooking range solid top combined with static electric oven 3x GN 1/1 - 5x burner 1x plate 4 kW		
Model	<b>SAP Code</b> 00007315		
<b>1. SAP Code:</b> 00007315	<b>15. Ignition:</b> Piezo+večný plamen		
2. Net Width [mm]: 1200	<b>16. Type of gas:</b> Natural gas, propane butane		
<b>3. Net Depth [mm]:</b> 900	17. Protection of controls:  IPX5		
<b>4. Net Height [mm]:</b> 900	18. Device color: Stainless steel		
<b>5. Net Weight [kg]:</b> 245.00	19. Material:  AISI 304		
<b>6. Gross Width [mm]:</b> 1230	<b>20. Worktop type:</b> Molded - comfortable cleaning maintenance		
<b>7. Gross depth [mm]:</b> 970	21. Worktop material:  AISI 304		
8. Gross Height [mm]: 1110	22. Worktop Thickness [mm]: 2.00		
<b>9. Gross Weight [kg]:</b> 255.00	23. Number of zones:  5		
<b>10. Device type:</b> Combined unit	24. Power consumption of the zone 1 [kW]:		
L1. Construction type of device: With substructure	25. Power consumption of the zone 2 [kW]:		
12. Power electric [kW]: 9.200	26. Power consumption of the zone 3 [kW]:		
<b>13. Loading:</b> 400 V / 3N - 50 Hz	27. Power consumption of the zone 4 [kW]:		
4. Power gas [kW]:	28. Power consumption of the zone 5 [kW]:		

35.000



## Technical parameters

Model	SAP Code	00007315	
<b>29. Number of power control stages:</b>		<b>41. Type of internal part of the appliance 1 (eg oven):</b> Electric	
<b>30. Grid material:</b> Cast iron		<b>42. Type of internal part of the appliance 2 (eg oven):</b> Static	
<b>81. Service accessibility:</b> From the front by removing the front fluid containers	panel and waste	<b>43. Width of internal part [mm]:</b> 1080	
<b>32. Safety thermocouple:</b> Yes		<b>44. Depth of internal part [mm]:</b> 730	
33. Safety thermostat up to x ° C: 360		<b>45. Height of internal part [mm]:</b> 340	
<b>34. Adjustable feet:</b> Yes		<b>46. Gasket:</b> Yes	
<b>5. Number of burners/hot plates:</b>		<b>47.</b> Maximum temperature of the inner chamber [°C]: 300	
36. Type of gas cooking zones: Fire protection to install + Classic but	rners	<b>48.</b> Minimum temperature of the inner chamber [°C]: 50	
<b>37. Burner type:</b> Brass, detachable		<b>49. Number of internal parts:</b>	
38. Oven Type: electrical static		<b>50. Solid top thickness [mm]:</b> 15	
<b>39. Oven size:</b> GN 3x 1/1		<b>51. Solid top dimensions [mm x mm]:</b> 370 x 730	
10. Oven material:		52. Solid top ignition:	

Piezo + Eternal Flame

Stainless steel