

# Technical data sheet

## Product features



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

Model	SAP Code	00004678
-------	----------	----------



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 12
- Power consumption of the zone 2 [kW]: 10
- Power consumption of the zone 3 [kW]: 7
- 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	00004678	Power consumption of the zone 1 [kW]	12
Net Width [mm]	1200	Power consumption of the zone 2 [kW]	10
Net Depth [mm]	900	Power consumption of the zone 3 [kW]	7
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	235.00	Type of internal part of the appliance 2 (eg oven)	Static
Power electric [kW]	6.700	Width of internal part [mm]	680
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	730
Power gas [kW]	29.000	Height of internal part [mm]	340
Type of gas	Natural gas, propane butane	Solid top dimensions [mm x mm]	770 x 730
Number of zones	3		

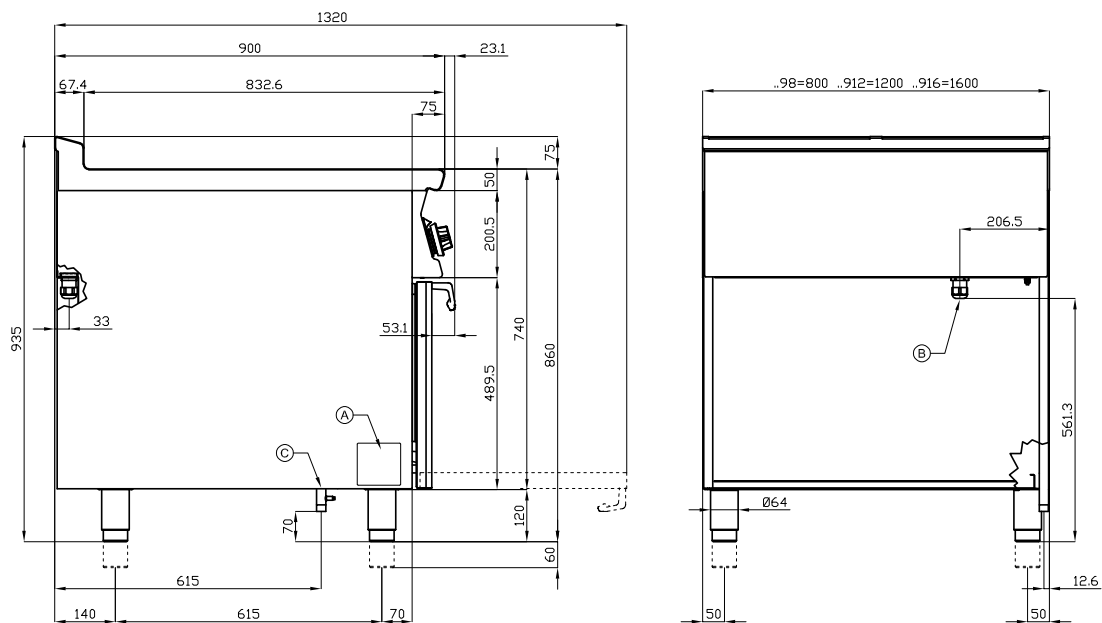
# Technical data sheet

Technical drawing



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

Model	SAP Code	00004678
-------	----------	----------



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

# Technical data sheet

## Product benefits



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

Model	SAP Code	00004678
-------	----------	----------

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 combined with static electric oven GN 2/1 - 3x burner

**Model**

**SAP Code**

00004678

**1. SAP Code:**

00004678

**2. Article group:**

Stoves with oven

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

1200

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

900

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

900

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

235.00

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

1230

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

970

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

1110

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

250.00

**11. Device type:**

Combined unit

**12. Construction type of device:**

With substructure

**13. Power electric [kW]:**

6.700

**14. Loading:**

400 V / 3N - 50 Hz

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

29.000

**16. Ignition:**

Piezo+večný plamen

**17. Type of gas:**

Natural gas, propane butane

**18. Protection of controls:**

IPX5

**19. Device color:**

Stainless steel

**20. Material:**

AISI 304

**21. Worktop type:**

Molded - comfortable cleaning maintenance

**22. Worktop material:**

AISI 304

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

15.00

**24. Number of zones:**

3

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

12

**26. Power consumption of the zone 2 [kW]:**

10

**27. Power consumption of the zone 3 [kW]:**

7

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

6

# Technical data sheet

## Technical parameters



### Cooking range solid top combined with static electric oven GN 2/1 - 3x burner

**Model**

**SAP Code**

00004678

**29. Grid material:**

Cast iron

**30. Service accessibility:**

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

**31. Safety thermocouple:**

Yes

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

360

**33. Adjustable feet:**

Yes

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

3

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

Fire protection to install + Classic burners

**36. Burner type:**

Brass, detachable

**37. Oven Type:**

electrical static

**38. Oven size:**

GN 2/1

**39. Oven material:**

Stainless steel

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

Electric

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

Static

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

680

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

730

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

340

**45. Gasket:**

Yes

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

300

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

50

**48. Number of internal parts:**

4

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

15

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

770 x 730

**51. Solid top ignition:**

Piezo + Eternal Flame