

Product features

Cooking range combined with electric convection oven GN 1/1 - 6x burner

Model

SAP Code

00002058



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 3,6
- Power consumption of the zone 2 [kW]: 3,6
- Power consumption of the zone 3 [kW]: 3,6
- Power consumption of the zone 4 [kW]: 3
- Power consumption of the zone 5 [kW]: 3
- Power consumption of the zone 6 [kW]: 3
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Protection of controls: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00002058	Power consumption of the zone 2 [kW]	3,6
Net Width [mm]	988	Power consumption of the zone 3 [kW]	3,6
Net Depth [mm]	609	Power consumption of the zone 4 [kW]	3
Net Height [mm]	900	Power consumption of the zone 5 [kW]	3
Net Weight [kg]	85.00	Power consumption of the zone 6 [kW]	3
Power electric [kW]	3.130	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	230 V / 1N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Hot air
Power gas [kW]	19.800	Width of internal part [mm]	548
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	360
Number of zones	6	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	3,6		



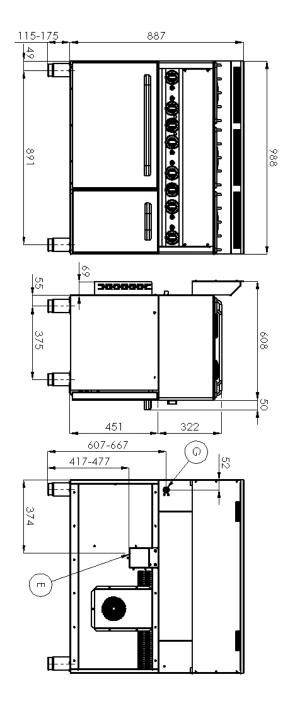
Technical drawing

Cooking range combined with electric convection oven GN 1/1 - 6x burner

Model

SAP Code

00002058





Product benefits

Cooking range combined with electric convection oven GN 1/1 - 6x burner

Model SAP Code 00002058

1 abse

Hygienic moldings of the top plate

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

- easy quick cleaning

2

Hot air oven

hot air baking high capacity and variability all-stainless design

- suitable for meat, fish, baked pasta, white meat, sweet pastries
- long service life
- easy to clean

3

Degree of protection of the control elements IPX4

maintenance-free system resistance to splash water long life

- savings on service interventions
- greater job security for staff

4

All-stainless design

long life resistance of a ground steel plate with a thickness of 10 mm

- 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

the possibility of igniting a flame there is no unnecessary gas leakage

- savings on service interventions
- easier and faster operation
- greater safety



Technical parameters

Cooking range combined with el	ectric convection ove	en GN 1/1 - 6x burner
Model	SAP Code	00002058
1. SAP Code: 00002058		15. Type of gas: Natural gas, propane butane
2. Net Width [mm]: 988		16. Protection of controls:
3. Net Depth [mm]: 609		17. Material: AISI 304 top plate, AISI 430 cladding
4. Net Height [mm]:		18. Indicators: running and heating the oven
5. Net Weight [kg]: 85.00		19. Worktop material: AISI 304
6. Gross Width [mm]: 705		20. Worktop Thickness [mm]: 0.80
7. Gross depth [mm]: 1055		21. Number of zones:
8. Gross Height [mm]: 1120		22. Power consumption of the zone 1 [kW]: 3,6
9. Gross Weight [kg]: 95.00		23. Power consumption of the zone 2 [kW]: 3,6
10. Device type: Combined unit		24. Power consumption of the zone 3 [kW]: 3,6
11. Construction type of device: With substructure		25. Power consumption of the zone 4 [kW]:
12. Power electric [kW]: 3.130		26. Power consumption of the zone 5 [kW]:
13. Loading: 230 V / 1N - 50 Hz		27. Power consumption of the zone 6 [kW]:
14. Power gas [kW]:		28. Number of power control stages:

6

19.800



Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 6x burner				
Model	SAP Code	00002058		
29. Safety thermostat up to x ° C: 360		36. Width of internal part [mm]: 548		
30. Adjustable feet: Yes		37. Depth of internal part [mm]: 360		
31. Number of burners/hot plates: 6		38. Height of internal part [mm]: 338		
32. Type of gas cooking zones: Powerfull		39. Maximum temperature of the inner chamber [°C]: 300		
33. Oven Type: electric hot air		40. Minimum temperature of the inner chamber [°C]:		
34. Type of internal part of the appliance 1 (eg oven): Electric		41. Connection to a ball valve: 1/2		
35. Type of internal part of the appliance 2 (eg oven): Hot air		42. Cross-section of conductors CU [mm²]: 0,75 - Výkon (kW): 3,3-3,7 (230 V)		