

Technical data sheet

Product features



Cooking range gas with static gas oven GN 2/1 - 4x burner

Model	SAP Code	00110118
SPT 70/80 21 G	A group of articles - web	Stoves



- Device type: Gas unit
- Power consumption of the zone 1 [kW]: 7,5
- Power consumption of the zone 2 [kW]: 7,5
- Power consumption of the zone 3 [kW]: 7,5
- Power consumption of the zone 4 [kW]: 4,5
- Ignition: Eternal flame
- Type of internal part of the appliance 1 (eg oven): Gas
- Type of internal part of the appliance 2 (eg oven): Static
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00110118	Power consumption of the zone 2 [kW]	7,5
Net Width [mm]	800	Power consumption of the zone 3 [kW]	7,5
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	4,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Gas
Net Weight [kg]	105.00	Type of internal part of the appliance 2 (eg oven)	Static
Power gas [kW]	33.000	Width of internal part [mm]	657
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	558
Number of zones	4	Height of internal part [mm]	355
Power consumption of the zone 1 [kW]	7,5	Diameter of device [mm]	100

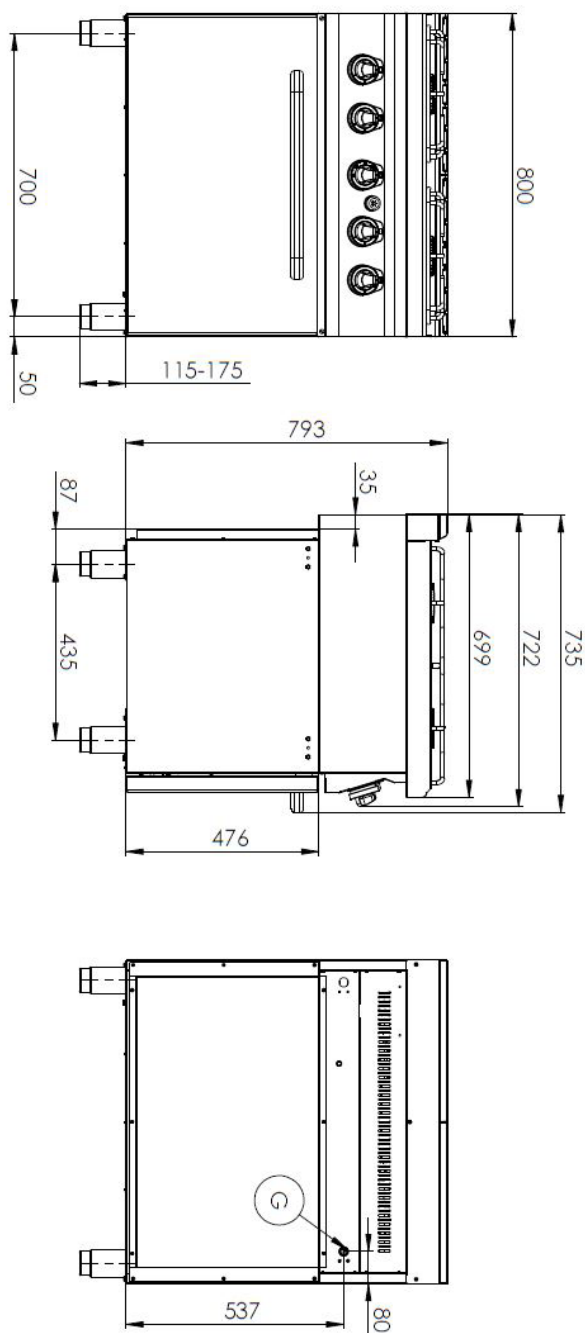
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Technical drawing



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Product benefits

Cooking range gas with static gas oven GN 2/1 - 4x 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 IPX4

- maintenance-free system
- resistance to splash water
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

4

All-stainless design

- long life
- resistance of a ground steel plate with a thickness of 10 mm
 - savings on service interventions
 - higher corrosion resistance

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

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Technical parameters



Cooking range gas with static gas oven GN 2/1 - 4x burner

Model	SAP Code	00110118
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1. SAP Code:

00110118

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

105.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

119.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

33.000

13. Ignition:

Eternal flame

14. Type of gas:

Natural gas, propane butane

15. Material:

AISI 304 top plate, AISI 430 cladding

16. Worktop material:

AISI 304

17. Worktop Thickness [mm]:

1.20

18. Number of zones:

4

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

7,5

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

7,5

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

7,5

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

4,5

23. Number of power control stages:

6

24. Safety thermostat up to x ° C:

360

25. Adjustable feet:

Yes

26. Additional information:

Pozor: Toto zařízení není určeno pro přípravu všech typů pokrmů běžně připravovaných v troubě. Podrobné informace o použití zařízení a jeho omezeních naleznete v návodu k použití.

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Technical parameters



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27. Number of burners/hot plates:

4

28. Diameter of device [mm]:

100

29. Type of gas cooking zones:

Brass burners

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

Gas

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

Static

32. Width of internal part [mm]:

657

33. Depth of internal part [mm]:

558

34. Height of internal part [mm]:

355

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

300

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

50

37. Connection to a ball valve:

1/2