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Product data sheet – Gas solid top range, Town gas operated

MKN-No.:
2063514

Range according to DIN 18851 for all-purpose application in commercial kitchens. For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Ergonomically shaped knobs for a easy identification of the position.

Effective area:

Solid top 590 x 650 mm of finely ground steel (1.5415) (10 mm thick) inserted into the cover plate at the same height. Thermally insulated combustion space with circumferential collecting channel. Solid top can be raised for cleaning and maintenance.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely tubed internally in accordance with gas requirements for the gas connection provided by customer.

Special feature:

Heating:

Heating by atmospheric ring burners, thermoelectrically protected. Piezo ignition for the ignition burners to start up the main burner. The heating power setting occurs by means of a thermoelectrically protected multi-gas tap.



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Further features

- waste gas discharge through the waste gas stack on the right at the rear
- connection, sealing by special clip bars flush mounted to the cover (optional)

Technical data

Dimensions (LxWxH*) (mm):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	590 x 650 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage ¹ (V):	
Recommended fuses (A):	
Frequency range (Hz):	50/60
Rated heat load (kW):	12,5
Standard gas pressure – town gas ² (mbar):	
Gas connection:	DN 20 (3/4")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	128
Gross weight ³ (kg):	144
Heat emission latent (W):	1500
Heat emission sensitive (W):	3750
Type of protection:	

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- gas connection provided by customer

Option / accessories

MKN-No.:	Description:
845041	wing door for an appliance length of 800 mm (2 pieces)

¹ special voltages on request
³ seaworthy packing on request

² further types of gas on request

