

# Optima | 8 | 5 | 0

## Product data sheet – Gas solid top range with gas oven 2/1 GN, Town gas operated

MKN-No.:  
10020696

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:

Gas oven (roasting and baking) 2/1 GN integrated into the bottom section. Oven with double-walled, solid oven door (max. load 100 kg) and torsion spring hinge. Oven door smooth on inside and outside, with vapour extractor.

### 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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Range for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

### 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)
- oven with double-walled, solid oven door (max. load 100 kg) and torsion spring hinge
- oven door smooth on inside and outside, with vapour extractor
- handle is on the side, away from the area where heat escapes from the oven chamber
- interior chamber is made of CNS/stainless steel with a heat storage element and heat distribution plate of special steel
- 2 baking tray racks on the sides with 3 insert levels with tilt protection for 2/1 GN, removable for easier cleaning
- 1 baking tray 2/1 GN (enamelled) and 1 CrNi grid 2/1 included in scope of delivery
- heating by atmospheric CNS/stainless steel ring burners
- thermostatic temperature control – Piezo ignition with push-button switch and thermoelectrical protection

### 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 <sup>1</sup> (V):	
Recommended fuses (A):	
Frequency range (Hz):	50/60
Rated heat load (kW):	19,5
Standard gas pressure – town gas <sup>2</sup> (mbar):	
Gas connection:	DN 20 (3/4")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	182
Gross weight <sup>3</sup> (kg):	198
Heat emission latent (W):	2900
Heat emission sensitive (W):	6200
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:
10017317	Special roasting and baking tray 2/1 GN, granite enamelled, 40 mm deep
206103	special grid made of CNS GN 2/1

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request

