Product features



Stove combined with static electric oven 2x GN 2/1 - 8x burner		
Model	SAP Code	00000325
CF8-916GE	A group of articles - web	Stoves
		 Device type: Combined unit Power consumption of the zone 1 [kW]: 10 Power consumption of the zone 2 [kW]: 10 Power consumption of the zone 3 [kW]: 7 Power consumption of the zone 4 [kW]: 7 Power consumption of the zone 5 [kW]: 7 Power consumption of the zone 6 [kW]: 7 Ignition: Eternal flame 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	00000325	Power consumption of the zone 3 [kW]	7
Net Width [mm]	1600	Power consumption of the zone 4 [kW]	7
Net Depth [mm]	900	Power consumption of the zone 5 [kW]	7
Net Height [mm]	900	Power consumption of the zone 6 [kW]	7
Net Weight [kg]	286.00	Power consumption of the zone 7 [kW]	4
Power electric [kW]	13.400	Power consumption of the zone 8 [kW]	4
Loading	400 V / 3N - 50 Hz	Type of internal part of the ap- pliance 1 (eg oven)	Electric
Power gas [kW]	56.000	Type of internal part of the ap- pliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	680
Number of zones	8	Depth of internal part [mm]	730
Power consumption of the zone 1 [kW]	10	Height of internal part [mm]	340
Power consumption of the zone 2 [kW]	10		

Product benefits



Stove combined with static electric oven 2x GN 2/1 - 8x burner			
Model		SAP Code	00000325
CF8-916GE		A group of articles - web	Stoves
1	Massive construction of b high performance and efficient brass burners removable eternal flame long life demountable		
2	2 Hygienic moldings of the top plate absence of sharp corners and edges (potential places where dirt could stick) smooth transitions		
3	Large oven with four rack positions with static cooking static baking high capacity and variability all-stainless design		
4	Degree of protection of the control elements IPX5 maintenance-free system resistance to splash water long life		
5	All-stainless steel construction the material does not cut wear resistance of the material long life		
6	Safety element – thermocouple safe service for staff there is no unnecessary gas leakage long life		
7	Piezoelectric ignition instant flame ignition there is no unnecessary gas leakage long life		

Technical parameters



Stove combined with static electric oven 2x GN 2/1 - 8x burner		
Model	SAP Code	00000325
CF8-916GE	A group of articles - web	Stoves
1. SAP Code: 00000325		15. Ignition: Eternal flame
2. Net Width [mm]: 1600		16. Type of gas: Natural gas, propane butane
3. Net Depth [mm]: 900		17. Protection of controls: IPX5
4. Net Height [mm]: 900		18. Exterior color of the device: Stainless steel
5. Net Weight [kg]: 286.00		19. Material: AISI 304
6. Gross Width [mm]: 1670		20. Worktop type: Molded - comfortable cleaning maintenance
7. Gross depth [mm]: 1050		21. Worktop material: AISI 304
8. Gross Height [mm]: 1120		22. Worktop Thickness [mm]: 2.00
9. Gross Weight [kg]: 312.00		23. Number of zones: 8
10. Device type: Combined unit		24. Power consumption of the zone 1 [kW]: 10
11. Construction type of device: With substructure		25. Power consumption of the zone 2 [kW]: 10
12. Power electric [kW]: 13.400		26. Power consumption of the zone 3 [kW]:
13. Loading: 400 V / 3N - 50 Hz		27. Power consumption of the zone 4 [kW]:
14. Power gas [kW]: 56.000		28. Power consumption of the zone 5 [kW]:

Technical parameters



Stove combined with static electric oven 2x GN 2/1 - 8x burner		
Model	SAP Code	00000325
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29. Power consumption of the zone 6 [kW]:		43. Oven Type: electrical static
30. Power consumption of the zone 7 [kW]:		44. Oven size: GN 2/1
31. Power consumption of the zone 8 [kW]:		45. Oven material: Stainless steel
32. Maximum device temperature [°C]: 300		46. Type of internal part of the appliance 1 (eg oven): Electric
33. Minimum device temperature [°C]: 50		47. Type of internal part of the appliance 2 (eg oven): Static
34. Number of power control stages:		48. Width of internal part [mm]: 680
35. Grid material: Cast iron		49. Depth of internal part [mm]: 730
36. Service accessibility: From the front by removing the front panel and waste fluid containers		50. Height of internal part [mm]: 340
37. Safety thermocouple: Yes		51. Gasket: Yes
38. Safety thermostat up to x ° C: 360		52. Maximum temperature of the inner chamber [°C]:
39. Adjustable feet: Yes		53. Minimum temperature of the inner chamber [°C]: 50
40. Number of burners/hot plates: 8		54. Connection to a ball valve: 1/2
41. Type of gas cooking zones: Classic		55. Cross-section of conductors CU [mm²]: 4

42. Burner type:

Brass, detachable