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
		<ul> <li>Device type: Combined unit</li> <li>Power consumption of the zone 1 [kW]: 10</li> <li>Power consumption of the zone 2 [kW]: 10</li> <li>Power consumption of the zone 3 [kW]: 7</li> <li>Power consumption of the zone 4 [kW]: 7</li> <li>Power consumption of the zone 5 [kW]: 7</li> <li>Power consumption of the zone 6 [kW]: 7</li> <li>Ignition: Eternal flame</li> <li>Type of internal part of the appliance 1 (eg oven): Electric</li> <li>Type of internal part of the appliance 2 (eg oven): Static</li> <li>Protection of controls: IPX5</li> <li>Material: AISI 304</li> </ul>

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

Technical parameters



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

#### 42. Burner type:

Brass, detachable