

Technical data sheet

Product features



Stove combined with static electric oven 3x GN 1/1 - 8x burner

Model	SAP Code	00005941
CF8-916GEV	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	00005941	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]	273.00	Power consumption of the zone 7 [kW]	4
Power electric [kW]	9.200	Power consumption of the zone 8 [kW]	4
Loading	400 V / 3N - 50 Hz	Type of internal part of the appliance 1 (eg oven)	Electric
Power gas [kW]	56.000	Type of internal part of the appliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	1080
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		

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Technical drawing



Stove combined with static electric oven 3x GN 1/1 - 8x burner

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Product benefits



Stove combined with static electric oven 3x GN 1/1 - 8x 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

7

Large electric oven with four positions for racks with static cooking

static baking
high capacity and variability
all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean

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 IPX5

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

All-stainless design

the material does not cut
wear resistance of the material
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

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

Piezoelectric ignition

instant flame ignition
there is no unnecessary gas leakage
long life

- savings on service interventions
- easier and faster operation

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Technical parameters



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Model	SAP Code	00005941
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1. SAP Code:

00005941

2. Net Width [mm]:

1600

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

273.00

6. Gross Width [mm]:

1670

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

299.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

9.200

13. Loading:

400 V / 3N - 50 Hz

14. Power gas [kW]:

56.000

15. Ignition:

Eternal flame

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Exterior color of the device:

Stainless steel

19. Material:

AISI 304

20. Worktop type:

Molded - comfortable cleaning maintenance

21. Worktop material:

AISI 304

22. Worktop Thickness [mm]:

2.00

23. Number of zones:

8

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

10

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

10

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

7

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

7

28. Power consumption of the zone 5 [kW]:

7

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Technical parameters



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29. Power consumption of the zone 6 [kW]:

7

30. Power consumption of the zone 7 [kW]:

4

31. Power consumption of the zone 8 [kW]:

4

32. Maximum device temperature [°C]:

300

33. Minimum device temperature [°C]:

50

34. Number of power control stages:

6

35. Grid material:

Cast iron

36. Service accessibility:

From the front by removing the front panel and waste fluid containers

37. Safety thermocouple:

Yes

38. Safety thermostat up to x ° C:

360

39. Adjustable feet:

Yes

40. Number of burners/hot plates:

8

41. Type of gas cooking zones:

Classic

42. Burner type:

Brass, detachable

43. Oven Type:

gas static

44. Oven size:

GN 3x 1/1

45. Oven material:

Stainless steel

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

Electric

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

Static

48. Width of internal part [mm]:

1080

49. Depth of internal part [mm]:

730

50. Height of internal part [mm]:

340

51. Gasket:

Yes

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

300

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

50

54. Connection to a ball valve:

1/2

55. Cross-section of conductors CU [mm²]:

2