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Product data sheet – Gas range with 4 burners and gas oven 2/1 GN

MKN-Nr.:
2063404

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:

CNS/stainless steel hob with large radii, easy to clean, seamlessly and tightly deep drawn 70 mm to the cover plate. The burners which are sealed downwards have atmospheric burner heads. Removable sliding grid 350 x 700 mm of CNS/stainless steel (for two burners).

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 burner heads, thermoelectrically protected. Ignition burner and thermoelement protected by a removable cap. Nozzle and primary air aperture of the ignition burner protected under the hob. The heating power setting occurs by means of a thermoelectrically protected multi-gas tap for each cooking zone. Gas cut off cock integrated in the panel.



Master of Performance

Subject to change without notice!
29.05.2013

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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.

Current drawings you will find here:
www.mkn.eu
▶ service & support
▶ spare parts database & download

Further features

- 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:	4
Dim.: effect. area (LxWxH) (mm):	x x 70
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):	26,6
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (mbar):	30 (DE), 50 (EU)
Gas connection:	DN 20 (3/4")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	140
Gross weight ³ (kg):	153
Heat emission latent (W):	3360
Heat emission sensitive (W):	7350
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:
201861	solid plate to cover for one C-burner
202112	baking tray 2/1 GN enamelled
206103	special grid made of CNS GN 2/1
206007	CNS grid to cover 1 burner

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

