

Product data sheet – Gas range with 2 burners

MKN-No.:
1363404

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 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.
Ergonomiacally 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:

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.

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Current drawings you will find here:
www.mkn.com
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Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning

Technical data

Dimensions (LxWxH*) (mm):	400 x 700 x 700
	2
Dim.: effect. area (LxWxH) (mm):	350 x 275 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):	9,1
Standard gas pressure – natural gas ² (mbar):	20; 25
Standard gas pressure – liquid gas ² (mbar):	30; 37; 50
Gas connection:	DN 15 (1/2")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	42
Gross weight ³ (kg):	48
Heat emission latent (W):	910
Heat emission sensitive (W):	2275
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:
10016884	CNS-grid (274 x 370 mm)
201860	simmering plate for one C-burner
845501	wing door 400 mm, left hand hinge
845506	wing door 400 mm, right hand hinge

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request