

## Product data sheet – Electric ceramic range Vitro 4 x 210 with electric oven 1 1/2 GN

MKN-No.:  
1323403

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. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

#### Effective area:

Seamless glass ceramic hob 6 mm thick, easy to clean, stuck into the cover plate at the same height. Divided into cooking zones of the same size, with decor marking. The corners of the hob are rounded (R 50).

#### 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 wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

#### Special feature:

Electric oven (roasting and baking) 1 1/2 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 of the VITRO ceramic hob by radiant heating elements Ø 210 mm. Protection against overheating by automatic power resetting. Energy saving, electronic saucepan recognition system which can be switched to manual operation. Infinitely variable temperature control for each cooking zone.

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Current drawings you will find here:  
[www.mkn.com](http://www.mkn.com)  
▶ Partner Login  
▶ spare parts database & download

### Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- 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 has large inside radii which are easy to clean (hygienic design)
- 2 baking tray racks on the sides with 3 insert levels with tilt protection for 1 1/2 GN, removable for easier cleaning
- 1 baking tray 1 1/2 GN (enamelled) and 1 CrNi grid 1 1/2 included in scope of delivery
- heating by means of CNS/stainless steel tubular heating elements
- top heat via inside heating elements, bottom heat via indirect heating
- temperature control infinitely variable by means of a thermostat (for top and bottom heat) with a control lamp and a selector switch (only top heat, only bottom heat, top heat and bottom heat combined)
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.

### Technical data

Dimensions (LxWxH*) (mm):	800 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 540 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	13,75
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	98
Gross weight <sup>3</sup> (kg):	109
Heat emission latent (W):	1464
Heat emission sensitive (W):	3432
Type of protection:	IPX4

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer

### Option / accessories

MKN-No.:	Description:
10017318	Special roasting and baking tray 1 1/2 GN, granite enamelled, 40 mm deep
206117	CNS oven grid 1 1/2 GN

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request