

Product data sheet – Gas range with 4 burners and electric oven
1 1/2 GN
**MKN-No.:
1363403**

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 wired internally for the electrical supply provided by customer. All contactors required for operation are installed. Appliance is completely tubed internally in accordance with gas requirements for the gas connection provided by customer.

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 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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▶ 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)

Technical data

Dimensions (LxWxH*) (mm):	800 x 700 x 700
2 x 16	4
Dim.: effect. area (LxWxH) (mm):	350 x 275 x 70
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	4,55
Voltage ¹ (V):	400 2 NPE AC
Recommended fuses (A):	2 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	18,2
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):	117
Gross weight ³ (kg):	128
Heat emission latent (W):	2548
Heat emission sensitive (W):	6142
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
- gas connection 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
10016884	CNS-grid (274 x 370 mm)
201860	simmering plate for one C-burner

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request