

# Optima | 8 | 5 | 0

## Product data sheet – Electric induction range 4-zone and electric oven 2/1 GN

MKN-No.:  
2023114

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. Embossing behind the control knobs, ergonomiacally 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) 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: INDUCTION

Heating by high output induction generators for fast energy transmission. Saves energy due to high efficiency.  
Electronic, energy saving saucepan recognition system starting from 12 cm pan bottom diameter. PT 1000 protection against overheating.  
Progressive characteristic line.



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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 special clip bars flush mounted to the cover (optional)
- infinitely variable heating power for each cooking zone – one control lamp for each cooking zone
- 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 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 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 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 690 x
Diameter (mm):	
Nominal capacity (L):	
Connected load per heating zone (kW):	5,0
Connected load peripheral (kW):	5,4
Connected load (electrical) (kW):	25,4
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 50
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):	146
Gross weight <sup>3</sup> (kg):	159
Heat emission latent (W):	2464
Heat emission sensitive (W):	3290
Type of protection:	IPX5

\* 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:
10017317	Special roasting and baking tray 2/1 GN, granite enamelled, 40 mm deep
206103	special grid made of CNS GN 2/1

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

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

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

