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Product data sheet – Electric range with 4-zone HOB and electric oven 2/1 GN, chrome plated

MKN-No.:
2023503A

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:

Multi-zone hob of highly heat resistant steel (up to 18 mm thick) with labyrinth sealing system and circumferential drain channel installed at the same height in the cover, divided into cooking zones of the same size. Corners are rounded (R 59) for easier cleaning.

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:

Heating of the hob by special contact heaters made of high grade CNS/stainless steel. Even and fast energy distribution due to adapted geometry. Infinitely variable temperature control for each cooking zone.



Master of Performance

Subject to change without notice!
24.07.2017

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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)
- hard chrome plated hob surface to reduce the radiant heat and 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 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):	715 x 705 x
Diameter (mm):	
Nominal capacity (L):	
Connected load per heating zone (kW):	4,0
Connected load peripheral (kW):	5,4
Connected load (electrical) (kW):	21,4
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 40
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	193
Gross weight ³ (kg):	206
Heat emission latent (W):	2544
Heat emission sensitive (W):	6050
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

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

