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Product data sheet — Electric range with 2-zone HOB

MKN-No.:
2023501

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:

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.



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Current drawings you will find here:
www.mkn.com
▶ Partner Login
▶ spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)

Technical data

Dimensions (LxWxH*) (mm):	400 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	320 x 705 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load per heating zone (kW):	3,6
Connected load (electrical) (kW):	7,2
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
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):	67
Gross weight ³ (kg):	73
Heat emission latent (W):	756
Heat emission sensitive (W):	1872
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:
845031	wing door for an appliance length of 400 mm
10020516	hygiene insert R20 (H2) for cabinet 400 mm

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

