

# Optima | 8 | 5 | 0

## Product data sheet – Gas range with 6 burners

MKN-No.:  
2063405

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. Ergonomically 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 tubed internally in accordance with gas requirements for the gas connection provided by customer.

### Special feature:

### 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.



Master of Performance

Subject to change without notice!  
24.07.2017

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Current drawings you will find here:  
[www.mkn.eu](http://www.mkn.eu)  
▶ service & support  
▶ spare parts database & download

### Further features

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

### Technical data

Dimensions (LxWxH*) (mm):	1200 x 850 x 700
Effective area:	6
Dim.: effect. area (LxWxH) (mm):	x x 70
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage <sup>1</sup> (V):	
Recommended fuses (A):	
Frequency range (Hz):	50/60
Rated heat load (kW):	30,1
Standard gas pressure – natural gas <sup>2</sup> (mbar):	20
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	50 (DE), 30 (EU)
Gas connection:	DN 20 (3/4")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	100
Gross weight <sup>3</sup> (kg):	116
Heat emission latent (W):	3010
Heat emission sensitive (W):	7525
Type of protection:	

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

### Product safety

- CE mark

### Installation requirements

- gas connection provided by customer

### Option / accessories

MKN-No.:	Description:
201861	solid plate to cover for one C-burner
206007	CNS grid to cover 1 burner
845051	wing door for an appliance length of 1200 mm (2 pieces)

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

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

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

