Technical data sheet

Product features

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V / 3N		
Model	**SAP Code**	00002057
SPT 90 ELS	**A group of articles - web**	Stoves



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2
- Power consumption of the zone 2 [kW]: 2
- Power consumption of the zone 3 [kW]: 2
- Power consumption of the zone 4 [kW]: 2
- Power consumption of the zone 5 [kW]: 2
- Power consumption of the zone 6 [kW]: 2
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Protection of controls: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00002057	**Power consumption of the zone 3 [kW]**	2
Net Width [mm]	988	**Power consumption of the zone 4 [kW]**	2
Net Depth [mm]	609	**Power consumption of the zone 5 [kW]**	2
Net Height [mm]	900	**Power consumption of the zone 6 [kW]**	2
Net Weight [kg]	81.00	**Type of internal part of the appliance 1 (eg oven)**	Electric
Power electric [kW]	15.130	**Type of internal part of the appliance 2 (eg oven)**	Hot air
Loading	400 V / 3N - 50 Hz	**Width of internal part [mm]**	548
Number of zones	6	**Depth of internal part [mm]**	360
Power consumption of the zone 1 [kW]	2	**Height of internal part [mm]**	338
Power consumption of the zone 2 [kW]	2		

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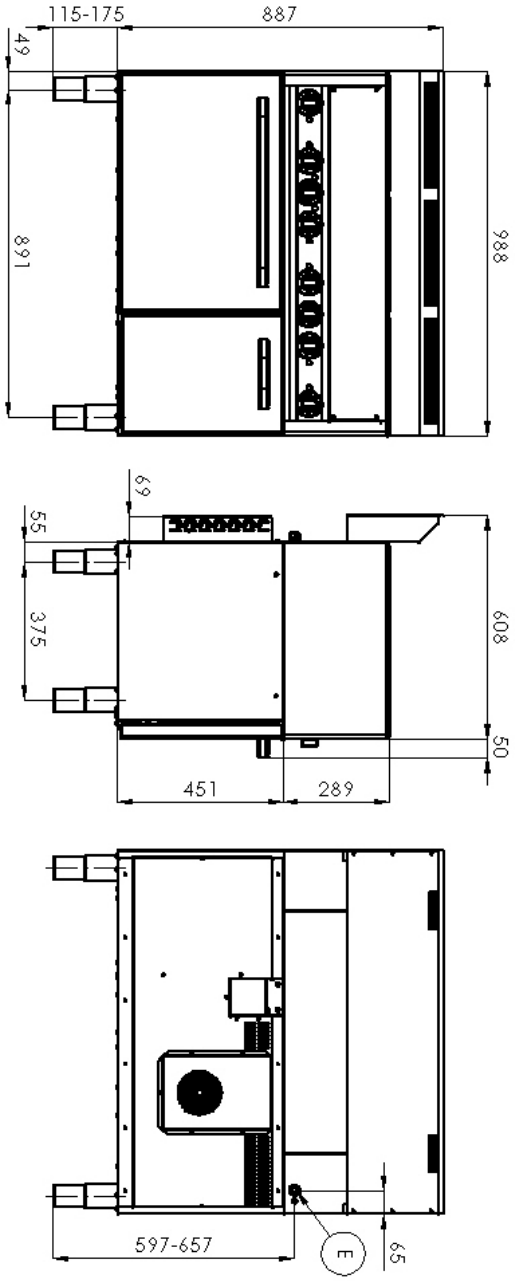
Technical drawing

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V / 3N		
Model	**SAP Code**	00002057
SPT 90 ELS	**A group of articles - web**	Stoves



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Product benefits

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V / 3N		
Model	**SAP Code**	00002057
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1 **Internal thermostatic plate protection**

longer service life of the plates

- no overheating of the plates and no cracking

2 **Degree of protection of the control elements IPX4**

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- greater job security for staff

3 **All stainless steel design**

long life
resistance of AISI 304 stainless steel material
the material does not cut

- savings on service interventions
- easy cleaning and maintenance of equipment

4 **Hygienic moldings of the top plate**

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions

- easy quick cleaning

5 **Hot air oven**

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions

- suitable for meat, fish, baked pasta, white meat, sweet pastries
- long service life
- easy to clean

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Technical data sheet

Technical parameters

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V / 3N		
Model	**SAP Code**	00002057
SPT 90 ELS	**A group of articles - web**	Stoves

1. **SAP Code:**
   00002057
2. **Net Width [mm]:**
   988
3. **Net Depth [mm]:**
   609
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   81.00
6. **Gross Width [mm]:**
   705
7. **Gross depth [mm]:**
   1055
8. **Gross Height [mm]:**
   1120
9. **Gross Weight [kg]:**
   85.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    15.130
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Material:**
    AISI 304 top plate, AISI 430 cladding
16. **Indicators:**
    operation of the hotplates, operation and heating of the oven
17. **Worktop material:**
    AISI 304
18. **Worktop Thickness [mm]:**
    0.80
19. **Number of zones:**
    6
20. **Power consumption of the zone 1 [kW]:**
    2
21. **Power consumption of the zone 2 [kW]:**
    2
22. **Power consumption of the zone 3 [kW]:**
    2
23. **Power consumption of the zone 4 [kW]:**
    2
24. **Power consumption of the zone 5 [kW]:**
    2
25. **Power consumption of the zone 6 [kW]:**
    2
26. **Maximum device temperature [°C]:**
    400
27. **Minimum device temperature [°C]:**
    50
28. **Number of power control stages:**
    6

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29. Safety thermostat up to x ° C:
360

30. Adjustable feet:
Yes

31. Number of burners/hot plates:
6

32. Type of electric cooking zones:
Oval

33. Oven Type:
electric hot air

34. Type of internal part of the appliance 1 (eg oven):
Electric

35. Type of internal part of the appliance 2 (eg oven):
Hot air

36. Width of internal part [mm]:
548

37. Depth of internal part [mm]:
360

38. Height of internal part [mm]:
338

39. Maximum temperature of the inner chamber [°C]:
300

40. Minimum temperature of the inner chamber [°C]:
50

41. Cross-section of conductors CU [mm²]:
5

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