

Technical data sheet

Product features



Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model	SAP Code	00110108
SPBT 70/120 21 G	A group of articles - web	Stoves



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

SAP Code	00110108	Power consumption of the zone 3 [kW]	6
Net Width [mm]	1200	Power consumption of the zone 4 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 5 [kW]	4,5
Net Height [mm]	900	Power consumption of the zone 6 [kW]	4,5
Net Weight [kg]	129.00	Type of internal part of the appliance 1 (eg oven)	Gas
Power gas [kW]	37.000	Type of internal part of the appliance 2 (eg oven)	Static
Type of gas	Natural gas, propane butane	Width of internal part [mm]	682
Number of zones	6	Depth of internal part [mm]	558
Power consumption of the zone 1 [kW]	6	Height of internal part [mm]	348
Power consumption of the zone 2 [kW]	6	Diameter of device [mm]	100

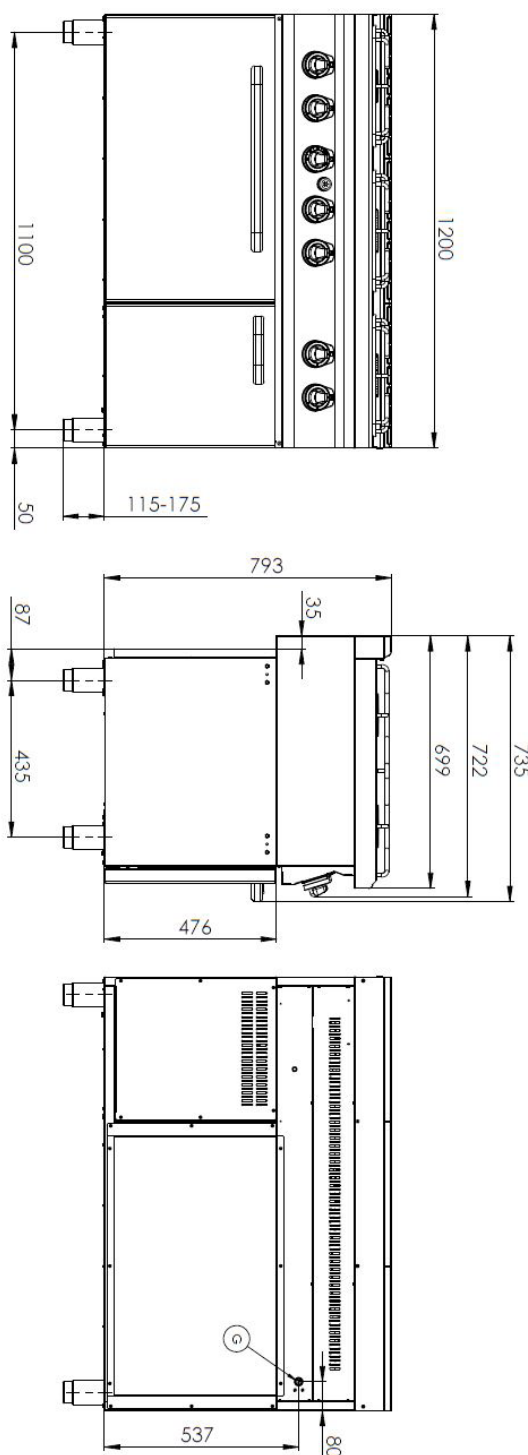
Technical data sheet

Technical drawing



Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model	SAP Code	00110108
SPBT 70/120 21 G	A group of articles - web	Stoves



Technical data sheet



Product benefits

Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model	SAP Code	00110108
SPBT 70/120 21 G	A group of articles - web	Stoves

1

Massive construction of burners

high performance and efficiency
cast iron burners removable
long life

2

Hygienic moldings of the top plate

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

3

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

4

All-stainless design

long life
resistance of a ground steel plate with a thickness of 10 mm

5

Safety element – thermocouple

safe operation for personnel
there is no overheating and damage to the thallus
long life

6

Large electric oven with four positions for racks with static cooking

possibility of baking
high capacity and variability
all-stainless design

Technical data sheet



Technical parameters

Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model	SAP Code	00110108
SPBT 70/120 21 G	A group of articles - web	Stoves

1. SAP Code:

00110108

2. Net Width [mm]:

1200

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

129.00

6. Gross Width [mm]:

1240

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

146.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

37.000

13. Type of gas:

Natural gas, propane butane

14. Material:

AISI 304 top plate, AISI 430 cladding

15. Worktop material:

AISI 304

16. Worktop Thickness [mm]:

1.20

17. Number of zones:

6

18. Power consumption of the zone 1 [kW]:

6

19. Power consumption of the zone 2 [kW]:

6

20. Power consumption of the zone 3 [kW]:

6

21. Power consumption of the zone 4 [kW]:

6

22. Power consumption of the zone 5 [kW]:

4,5

23. Power consumption of the zone 6 [kW]:

4,5

24. Number of power control stages:

6

25. Adjustable feet:

Yes

26. Number of burners/hot plates:

6

27. Diameter of device [mm]:

100

28. Type of gas cooking zones:

Cast iron burners

Technical data sheet

Technical parameters



Cooking range gas with static gas oven GN 2/1 - 6x burner ECO

Model	SAP Code	00110108
SPBT 70/120 21 G	A group of articles - web	Stoves

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

Gas

30. Type of internal part of the appliance 2 (eg oven):

Static

31. Width of internal part [mm]:

682

32. Depth of internal part [mm]:

558

33. Height of internal part [mm]:

348

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

300

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

50

36. Connection to a ball valve:

1/2