

Technical data sheet

Product features



Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V

Model	SAP Code	00002054
SPT 90/5 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
- 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	00002054	Power consumption of the zone 2 [kW]	2
Net Width [mm]	988	Power consumption of the zone 3 [kW]	2
Net Depth [mm]	609	Power consumption of the zone 4 [kW]	2
Net Height [mm]	900	Power consumption of the zone 5 [kW]	2
Net Weight [kg]	79.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	13.130	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	5	Depth of internal part [mm]	360
Power consumption of the zone 1 [kW]	2	Height of internal part [mm]	338

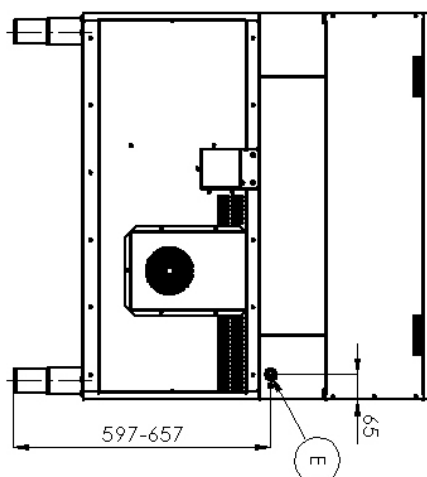
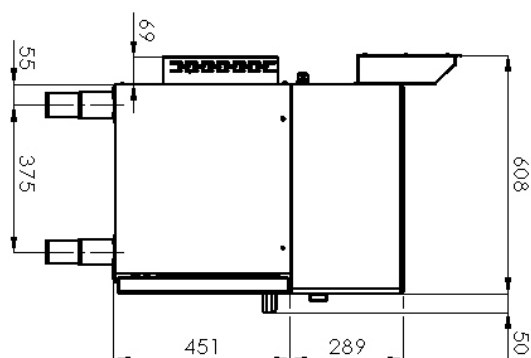
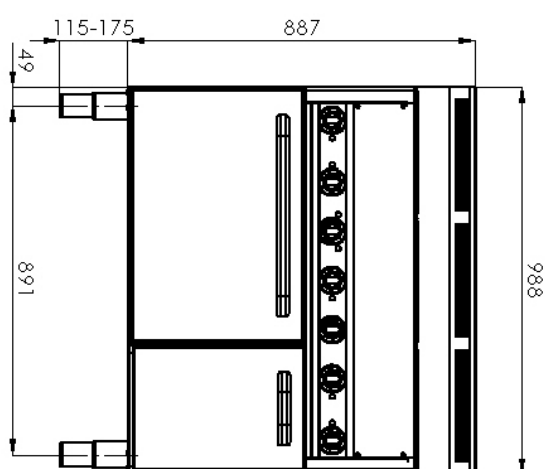
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Technical drawing



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Product benefits

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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 parameters



Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V

Model	SAP Code	00002054
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1. SAP Code:

00002054

2. Net Width [mm]:

988

3. Net Depth [mm]:

609

4. Net Height [mm]:

900

5. Net Weight [kg]:

79.00

6. Gross Width [mm]:

705

7. Gross depth [mm]:

1055

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

83.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.130

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Exterior color of the device:

Stainless steel

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Indicators:

operation of the hotplates, operation and heating of the oven

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

0.80

21. Surface finish:

polished stainless steel

22. Device heating type:

Hot air

23. Number of zones:

5

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

2

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

2

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

2

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

2

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

2

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29. Maximum device temperature [°C]:

400

30. Minimum device temperature [°C]:

50

31. Number of power control stages:

6

32. Service accessibility:

Trough the frontal panel

33. Safety element:

pojistný termočlánek trouby

34. Safety thermostat up to x ° C:

360

35. Adjustable feet:

Yes

36. Number of burners/hot plates:

4

37. Type of electric cooking zones:

Oval

38. Oven Type:

electric hot air

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

Electric

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

Hot air

41. Width of internal part [mm]:

548

42. Depth of internal part [mm]:

360

43. Height of internal part [mm]:

338

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

300

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

50

46. Cross-section of conductors CU [mm²]:

4