

Technical data sheet

Product features



Cooking range combined with electric convection oven GN 1/1 - 4x burner ECO

Model	SAP Code	00110110
SPBT 70/80 11 GE	A group of articles - web	Stoves



- Device type: Combined 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]: 3,5
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Hot air
- Material: AISI 304 top plate, AISI 430 cladding

SAP Code	00110110	Power consumption of the zone 1 [kW]	6
Net Width [mm]	800	Power consumption of the zone 2 [kW]	6
Net Depth [mm]	700	Power consumption of the zone 3 [kW]	6
Net Height [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Weight [kg]	73.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	3.130	Type of internal part of the appliance 2 (eg oven)	Hot air
Loading	230 V / 1N - 50 Hz	Width of internal part [mm]	548
Power gas [kW]	21.500	Depth of internal part [mm]	360
Type of gas	Natural gas, propane butane	Height of internal part [mm]	338
Number of zones	4	Diameter of device [mm]	100

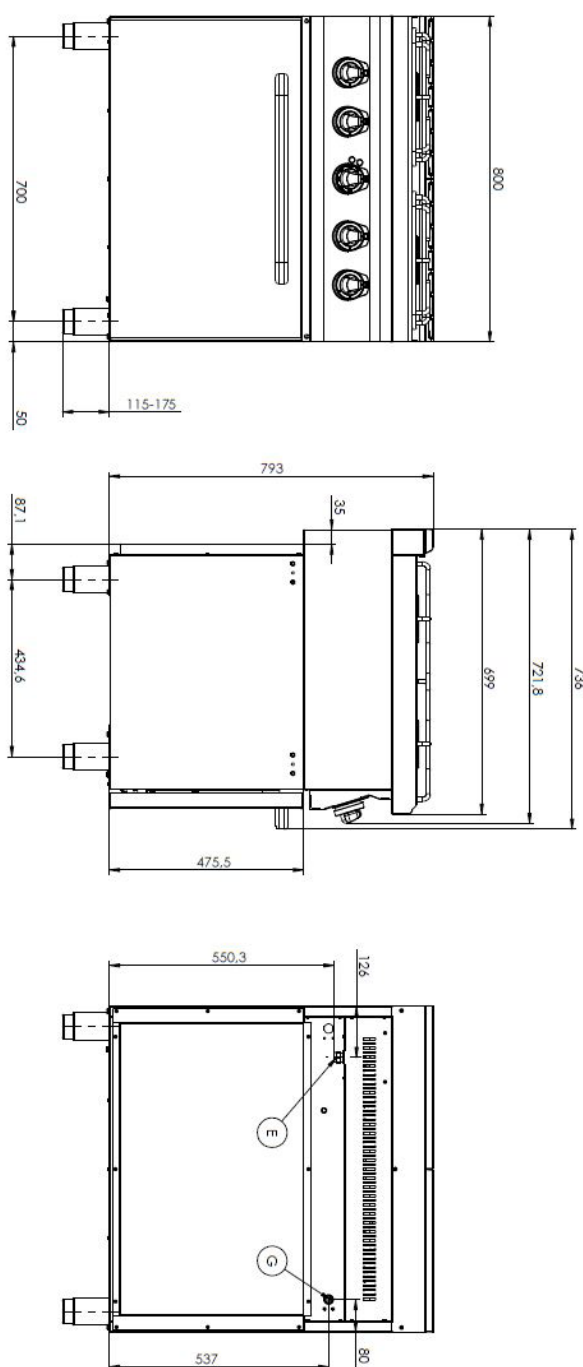
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Technical drawing



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Product benefits

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1

Massive construction of burners

high performance and efficiency
cast iron burners removable
long life

- energy saving (perfect combustion)
- time saving for food preparation
- easy maintenance/cleaning

2

Hygienic moldings of the top plate

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

- easy quick cleaning

3

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

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

4

All-stainless design

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

- savings on service interventions
- higher corrosion resistance

5

Safety element – thermocouple

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

- savings on service interventions
- easier and faster operation

6

Hot air oven

hot air baking
high capacity and variability
all-stainless design

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

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Technical parameters



Cooking range combined with electric convection oven GN 1/1 - 4x burner ECO

Model	SAP Code	00110110
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1. SAP Code:

00110110

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

73.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

86.00

10. Device type:

Combined unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

3.130

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

21.500

15. Type of gas:

Natural gas, propane butane

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Worktop material:

AISI 304

18. Worktop Thickness [mm]:

1.20

19. Number of zones:

4

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

6

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

6

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

6

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

3,5

24. Number of power control stages:

6

25. Safety thermostat up to x ° C:

360

26. Adjustable feet:

Yes

27. Number of burners/hot plates:

4

28. Diameter of device [mm]:

100

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Technical parameters



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29. Type of gas cooking zones:

Cast iron burners

30. Oven size:

GN 1/1

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

Electric

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

Hot air

33. Width of internal part [mm]:

548

34. Depth of internal part [mm]:

360

35. Height of internal part [mm]:

338

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

300

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

50

38. Connection to a ball valve:

1/2

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

0,75