

Technical data sheet

Product features



Cooking range combined with electric convection oven GN 1/1 - 5x burner

Model	SAP Code	00002056
SPT 90/5 GLS	A group of articles - web	Stoves



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 4,5
- Power consumption of the zone 2 [kW]: 4,5
- Power consumption of the zone 3 [kW]: 4,5
- Power consumption of the zone 4 [kW]: 4,5
- Power consumption of the zone 5 [kW]: 4,5
- 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	00002056	Power consumption of the zone 1 [kW]	4,5
Net Width [mm]	988	Power consumption of the zone 2 [kW]	4,5
Net Depth [mm]	609	Power consumption of the zone 3 [kW]	4,5
Net Height [mm]	900	Power consumption of the zone 4 [kW]	4,5
Net Weight [kg]	85.00	Power consumption of the zone 5 [kW]	4,5
Power electric [kW]	3.130	Type of internal part of the appliance 1 (eg oven)	Electric
Loading	230 V / 1N - 50 Hz	Type of internal part of the appliance 2 (eg oven)	Hot air
Power gas [kW]	22.500	Width of internal part [mm]	548
Type of gas	Natural gas, propane butane	Depth of internal part [mm]	360
Number of zones	5	Height of internal part [mm]	338

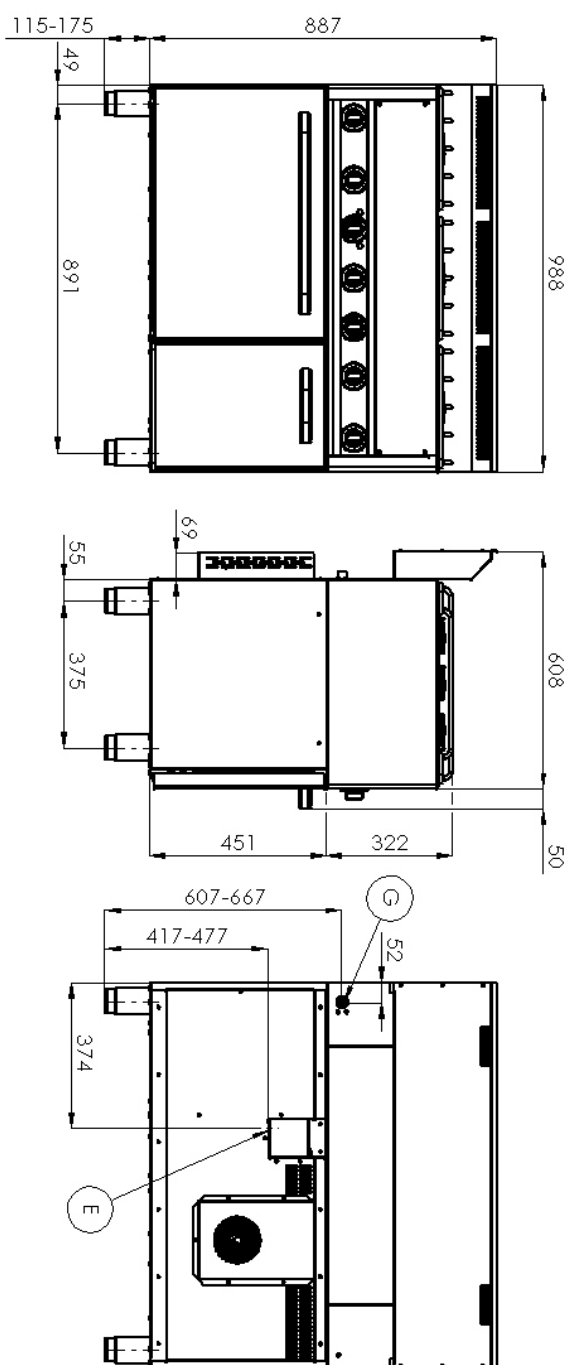
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Technical drawing



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Product benefits

Cooking range combined with electric convection oven GN 1/1 - 5x burner

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1

Centered high performance burners

- high performance and efficiency
- brass removable burners
- long life
- detachable
 - 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

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

4

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

5

All-stainless steel construction

- the material does not cut
- wear resistance of the material
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

6

Safety element – thermocouple

- safe service for staff
- there is no unnecessary gas leakage
- long life
 - savings on service interventions
 - easier and faster operation

7

Removable basin under the burners

- removable top plate without tools
 - easier cleaning
 - dishwasher safe
 - easier servicing

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Technical parameters



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Model	SAP Code	00002056
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1. SAP Code:

00002056

2. Net Width [mm]:

988

3. Net Depth [mm]:

609

4. Net Height [mm]:

900

5. Net Weight [kg]:

85.00

6. Gross Width [mm]:

705

7. Gross depth [mm]:

1055

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

95.00

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]:

22.500

15. Type of gas:

Natural gas, propane butane

16. Protection of controls:

IPX4

17. Material:

AISI 304 top plate, AISI 430 cladding

18. Indicators:

running and heating the oven

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

0.80

21. Number of zones:

5

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

4,5

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

4,5

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

4,5

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

4,5

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

4,5

27. Number of power control stages:

6

28. Safety thermostat up to x ° C:

360

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29. Adjustable feet:

Yes

30. Number of burners/hot plates:

5

31. Type of gas cooking zones:

Brass burners

32. Oven Type:

electric hot air

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

Electric

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

Hot air

35. Width of internal part [mm]:

548

36. Depth of internal part [mm]:

360

37. Height of internal part [mm]:

338

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

300

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

50

40. Connection to a ball valve:

1/2

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

0,75