

Technical data sheet

Product features



Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

Model	SAP Code	00110120
SPT 70/80 11 E	A group of articles - web	Stoves



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2,6
- Power consumption of the zone 2 [kW]: 2,6
- Power consumption of the zone 3 [kW]: 2,6
- Power consumption of the zone 4 [kW]: 2,6
- 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	00110120	Power consumption of the zone 2 [kW]	2,6
Net Width [mm]	800	Power consumption of the zone 3 [kW]	2,6
Net Depth [mm]	700	Power consumption of the zone 4 [kW]	2,6
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	80.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	13.400	Width of internal part [mm]	548
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	360
Number of zones	4	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	2,6	Diameter of device [mm]	220

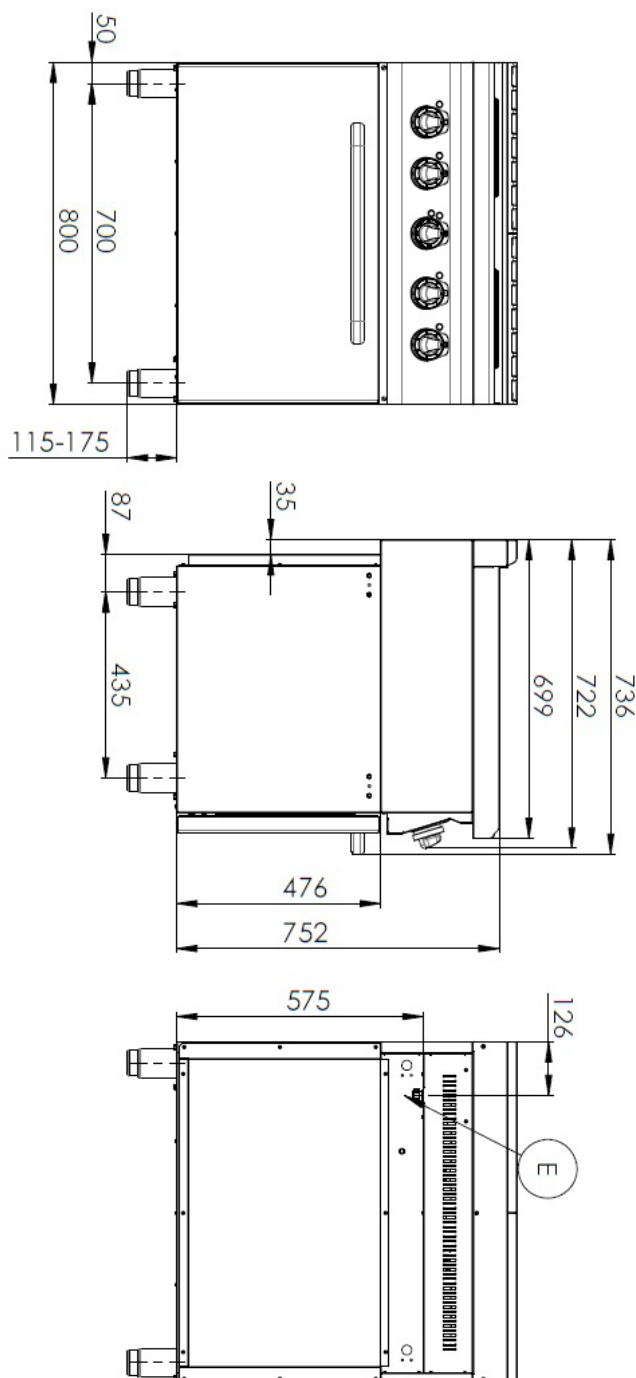
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Technical drawing



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Product benefits

Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

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1

Round plates

- quick warm-up
- efficient cooking on a round surface with easy adhesion to dishes
 - time-saving in food preparation
 - easy to use thanks to the large surface area of the cooking plates

2

Internal thermostatic plate protection

- longer service life of the plates
 - no overheating of the plates and no cracking

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

Hygienic moldings of the top plate

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

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 electric with electric convection oven GN 1/1 - 4x plate 400 V

Model	SAP Code	00110120
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1. SAP Code:

00110120

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

80.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

93.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.400

13. Loading:

400 V / 3N - 50 Hz

14. Material:

AISI 304 top plate, AISI 430 cladding

15. Worktop material:

AISI 304

16. Worktop Thickness [mm]:

1.20

17. Number of zones:

4

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

2,6

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

2,6

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

2,6

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

2,6

22. Number of power control stages:

6

23. Safety thermostat up to x ° C:

360

24. Adjustable feet:

Yes

25. Number of burners/hot plates:

4

26. Diameter of device [mm]:

220

27. Type of electric cooking zones:

Oval

28. Oven size:

GN 1/1

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Technical parameters



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

Electric

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

Hot air

31. Width of internal part [mm]:

548

32. Depth of internal part [mm]:

360

33. Height of internal part [mm]:

338

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

300

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

50

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

4