

Technical data sheet

Product features



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

Model	SAP Code	00012397
SPQT 90/80 11 E	A group of articles - web	Stoves



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 3,5
- Power consumption of the zone 2 [kW]: 3,5
- Power consumption of the zone 3 [kW]: 3,5
- 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	00012397	Power consumption of the zone 2 [kW]	3,5
Net Width [mm]	800	Power consumption of the zone 3 [kW]	3,5
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	3,5
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	122.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	17.130	Width of internal part [mm]	360
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	548
Number of zones	4	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	3,5	Diameter of device [mm]	300

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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

Square plates

- quick warm-up
- efficient cooking on a large square surface
 - 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	00012397
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1. SAP Code:

00012397

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

122.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1160

9. Gross Weight [kg]:

138.00

10. Device type:

Electric unit

11. Construction type of device:

Stationary

12. Power electric [kW]:

17.130

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]:

1.50

17. Number of zones:

4

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

3,5

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

3,5

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

3,5

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

3,5

22. Maximum device temperature [°C]:

300

23. Minimum device temperature [°C]:

50

24. Number of power control stages:

6

25. Adjustable feet:

Yes

26. Number of burners/hot plates:

4

27. Diameter of device [mm]:

300

28. Type of electric cooking zones:

Squared

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Technical parameters



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Model	SAP Code	00012397
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29. Oven size:

GN 1/1

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

Electric

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

Hot air

32. Width of internal part [mm]:

360

33. Depth of internal part [mm]:

548

34. Height of internal part [mm]:

338

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

5