

# Technical data sheet

## Product features



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

|                  |                                  |          |
|------------------|----------------------------------|----------|
| <b>Model</b>     | <b>SAP Code</b>                  | 00110110 |
| SPBT 70/80 11 GE | <b>A group of articles - web</b> | 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

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

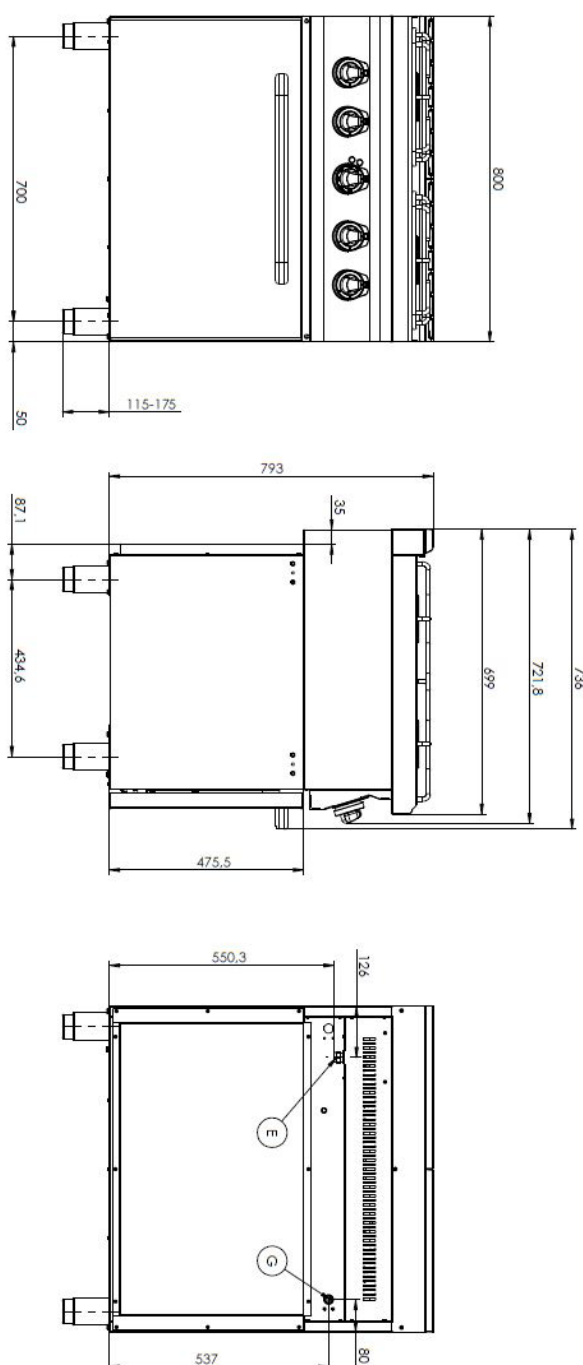
# Technical data sheet

Technical drawing



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

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## Product benefits

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

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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

# Technical data sheet

## Technical parameters



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

|                  |                                  |          |
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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



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

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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