Technical data sheet

Product features

Cooking range combined with electric convection oven GN 1/1 - 5x burner 230 V / 1N		
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

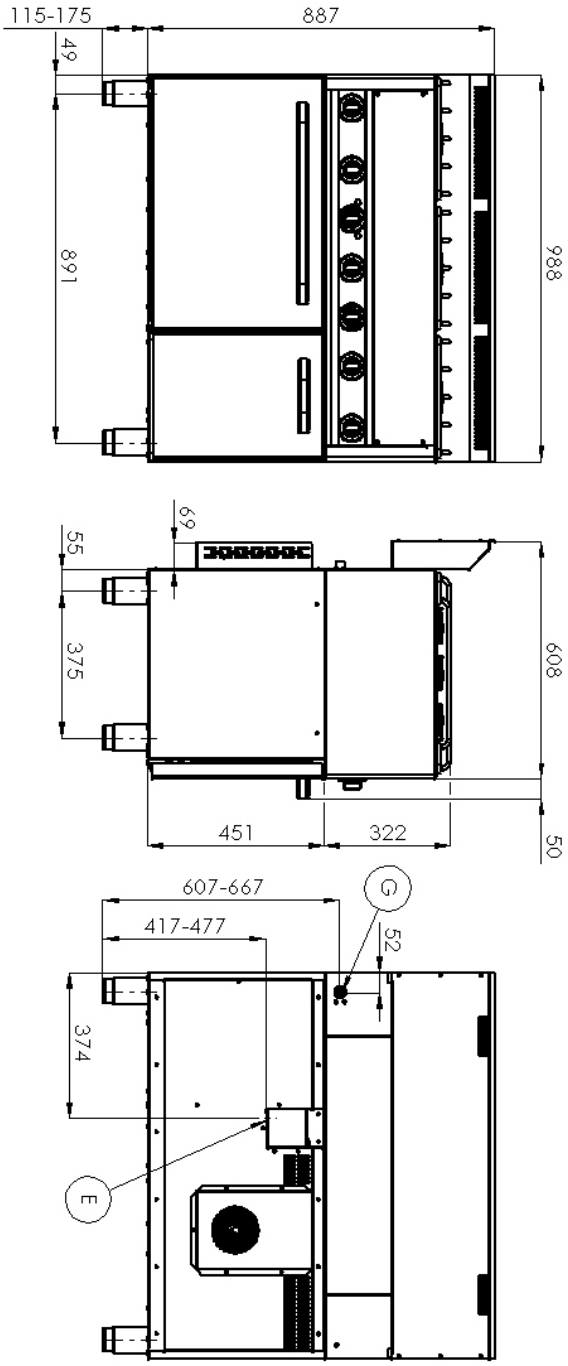
SAP Code	00002056	**Power consumption of the zone 1 [kW]**	4,5
Net Width [mm]	988	**Power consumption of the zone 2 [kW]**	4,5
Net Depth [mm]	609	**Power consumption of the zone 3 [kW]**	4,5
Net Height [mm]	900	**Power consumption of the zone 4 [kW]**	4,5
Net Weight [kg]	85.00	**Power consumption of 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

Cooking range combined with electric convection oven GN 1/1 - 5x burner 230 V / 1N		
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Product benefits

Cooking range combined with electric convection oven GN 1/1 - 5x burner 230 V / 1N		
Model	**SAP Code**	00002056
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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

Cooking range combined with electric convection oven GN 1/1 - 5x burner 230 V / 1N		
Model	**SAP Code**	00002056
SPT 90/5 GLS	**A group of articles - web**	Stoves

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

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