

# Technical data sheet

## Product features



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

|              |                                  |          |
|--------------|----------------------------------|----------|
| <b>Model</b> | <b>SAP Code</b>                  | 00002053 |
| SPT 60 GLS   | <b>A group of articles - web</b> | 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
- 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

|                            |                             |                                                           |          |
|----------------------------|-----------------------------|-----------------------------------------------------------|----------|
| <b>SAP Code</b>            | 00002053                    | <b>Power consumption of the zone 1 [kW]</b>               | 4,5      |
| <b>Net Width [mm]</b>      | 658                         | <b>Power consumption of the zone 2 [kW]</b>               | 4,5      |
| <b>Net Depth [mm]</b>      | 609                         | <b>Power consumption of the zone 3 [kW]</b>               | 4,5      |
| <b>Net Height [mm]</b>     | 900                         | <b>Power consumption of the zone 4 [kW]</b>               | 4,5      |
| <b>Net Weight [kg]</b>     | 65.00                       | <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>      | 18.000                      | <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                           |                                                           |          |

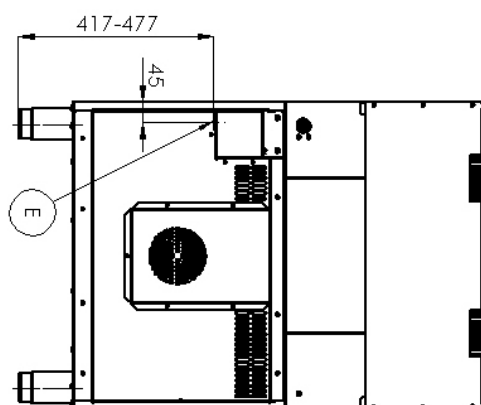
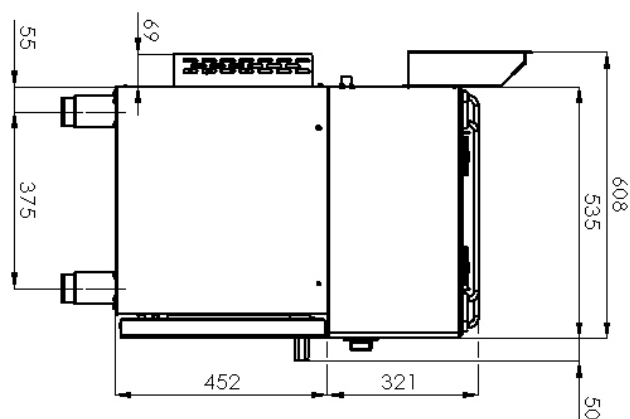
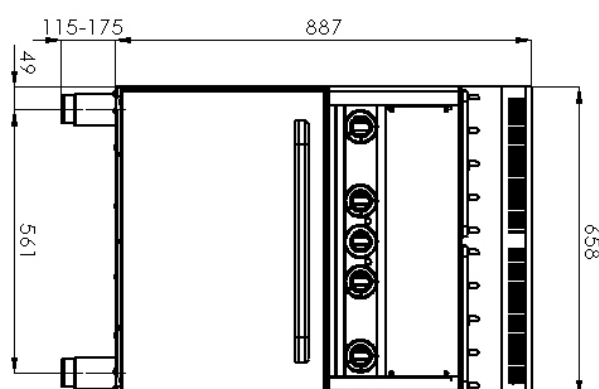
# Technical data sheet

Technical drawing



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

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## Product benefits

### Cooking range combined with electric convection oven GN 1/1 - 4x 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
  - greater job security for staff

5

#### All stainless steel design

- long life
- resistance of AISI 304 stainless steel material
- the material does not cut
  - 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

# Technical data sheet

## Technical parameters



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

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**1. SAP Code:**

00002053

**2. Net Width [mm]:**

658

**3. Net Depth [mm]:**

609

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

65.00

**6. Gross Width [mm]:**

705

**7. Gross depth [mm]:**

725

**8. Gross Height [mm]:**

1120

**9. Gross Weight [kg]:**

72.00

**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]:**

18.000

**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:**

4

**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. Number of power control stages:**

6

**27. Safety thermostat up to x ° C:**

360

**28. Adjustable feet:**

Yes

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**29. Number of burners/hot plates:**

4

**30. Type of gas cooking zones:**

Brass burners

**31. Oven Type:**

electric hot air

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

Electric

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

Hot air

**34. Width of internal part [mm]:**

548

**35. Depth of internal part [mm]:**

360

**36. Height of internal part [mm]:**

338

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

300

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

50

**39. Connection to a ball valve:**

1/2

**40. Cross-section of conductors CU [mm²]:**

0,75