Technical data sheet

Product features

Cooking range combined with static electric oven GN 2/1 - 4x burner 400 V / 3N		
Model	**SAP Code**	00011720
SPT 90/80-21 GE	**A group of articles - web**	Stoves



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 8
- Power consumption of the zone 2 [kW]: 8
- Power consumption of the zone 3 [kW]: 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): Static
- Protection of controls: IPX4
- Material: AISI 304 top plate, AISI 430 cladding

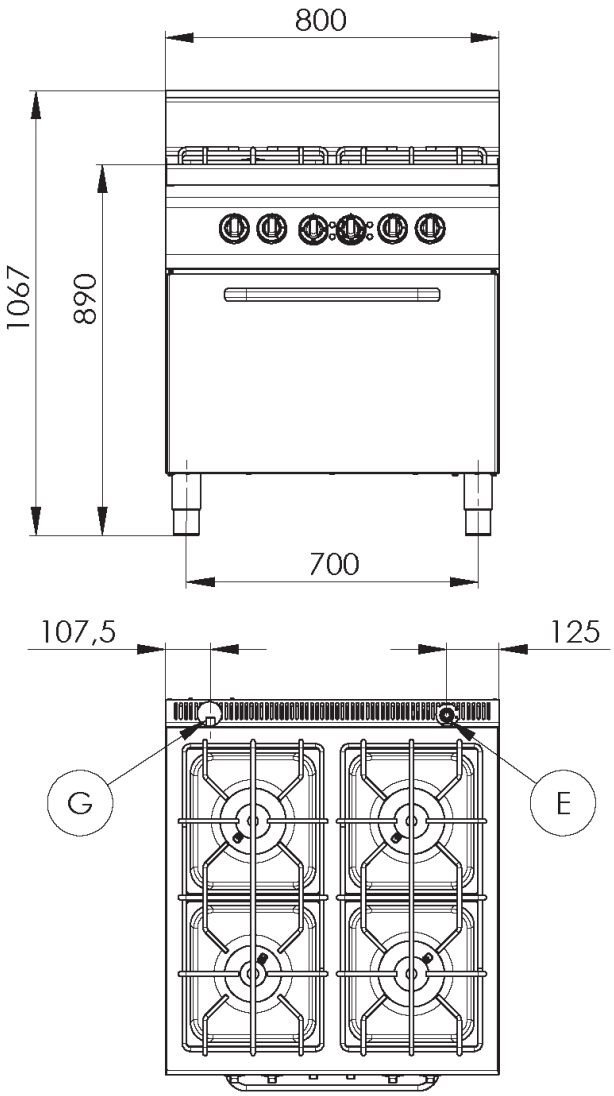
SAP Code	00011720	**Power consumption of the zone 1 [kW]**	8
Net Width [mm]	800	**Power consumption of the zone 2 [kW]**	8
Net Depth [mm]	900	**Power consumption of the zone 3 [kW]**	5
Net Height [mm]	900	**Power consumption of the zone 4 [kW]**	3,5
Net Weight [kg]	105.00	**Type of internal part of the appliance 1 (eg oven)**	Electric
Power electric [kW]	6.300	**Type of internal part of the appliance 2 (eg oven)**	Static
Loading	400 V / 3N - 50 Hz	**Width of internal part [mm]**	558
Power gas [kW]	24.500	**Depth of internal part [mm]**	682
Type of gas	Natural gas, propane butane	**Height of internal part [mm]**	248
Number of zones	4		

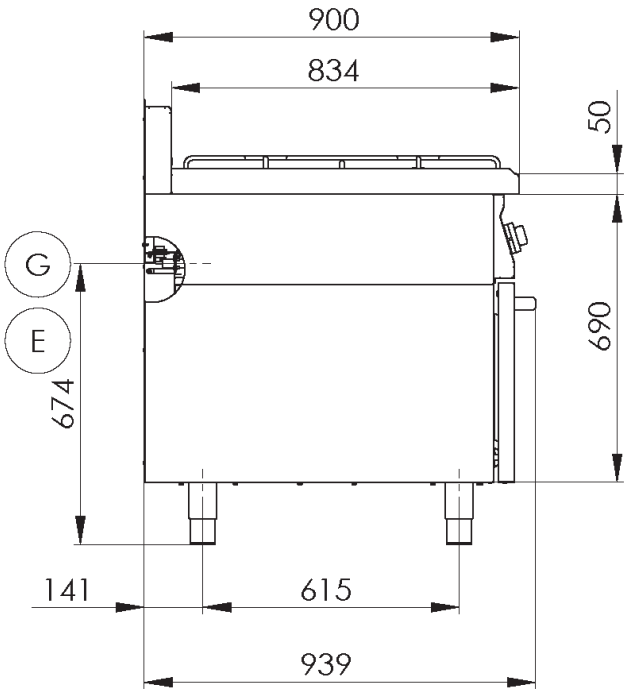
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391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Cooking range combined with static electric oven GN 2/1 - 4x burner 400 V / 3N		
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Product benefits

Cooking range combined with static electric oven GN 2/1 - 4x burner 400 V / 3N		
Model	**SAP Code**	00011720
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1 **Massive construction of burners**

high performance and efficiency
brass burners removable
eternal flame
long life
demountable

- 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 **Large electric oven with four positions for racks with static cooking**

possibility of baking
high capacity and variability
all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean

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Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner 400 V / 3N

Model	SAP Code	00011720
SPT 90/80-21 GE	A group of articles - web	Stoves

1. **SAP Code:**
   00011720
2. **Net Width [mm]:**
   800
3. **Net Depth [mm]:**
   900
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   105.00
6. **Gross Width [mm]:**
   970
7. **Gross depth [mm]:**
   840
8. **Gross Height [mm]:**
   1160
9. **Gross Weight [kg]:**
   115.00
10. **Device type:**
    Combined unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    6.300
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Power gas [kW]:**
    24.500
15. **Type of gas:**
    Natural gas, propane butane
16. **Protection of controls:**
    IPX4
17. **Material:**
    AISI 304 top plate, AISI 430 cladding
18. **Worktop type:**
    With removable containers - convenient maintenance, cleaning and service access
19. **Worktop material:**
    AISI 304
20. **Worktop Thickness [mm]:**
    1.50
21. **Number of zones:**
    4
22. **Power consumption of the zone 1 [kW]:**
    8
23. **Power consumption of the zone 2 [kW]:**
    8
24. **Power consumption of the zone 3 [kW]:**
    5
25. **Power consumption of the zone 4 [kW]:**
    3,5
26. **Service accessibility:**
    Trough the frontal panel
27. **Safety element:**
    thermocouple
28. **Safety thermostat up to x ° C:**
    360

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29. Adjustable feet:
Yes

30. Number of burners/hot plates:
4

31. Type of gas cooking zones:
Classic

32. Burner type:
Brass, detachable

33. Timer:
No

34. Oven Type:
electrical static

35. Oven size:
GN 2/1

36. Oven material:
Stainless steel

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

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

39. Width of internal part [mm]:
558

40. Depth of internal part [mm]:
682

41. Height of internal part [mm]:
248

42. Gasket:
Yes

43. Maximum temperature of the inner chamber [°C]:
50

44. Minimum temperature of the inner chamber [°C]:
300

45. Connection to a ball valve:
1/2

46. Cross-section of conductors CU [mm²]:
1

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