Technical data sheet

Product features

Cooking range combined with electric convection oven GN 1/1 - 4x burner 230 V / 1N		
Model	**SAP Code**	00002053
SPT 60 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
- 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

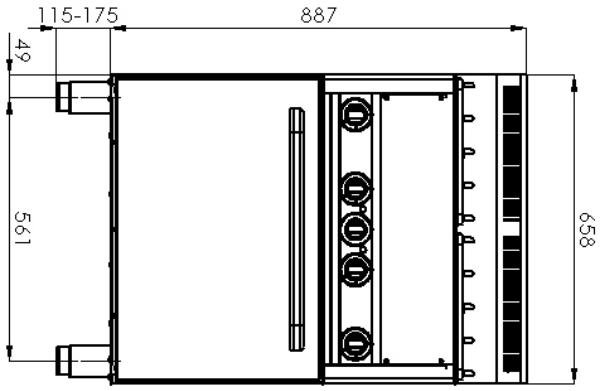
SAP Code	00002053	**Power consumption of the zone 1 [kW]**	4,5
Net Width [mm]	658	**Power consumption of the zone 2 [kW]**	4,5
Net Depth [mm]	609	**Power consumption of the zone 3 [kW]**	4,5
Net Height [mm]	900	**Power consumption of the zone 4 [kW]**	4,5
Net Weight [kg]	65.00	**Type of internal part of the appliance 1 (eg oven)**	Electric
Power electric [kW]	3.130	**Type of internal part of the appliance 2 (eg oven)**	Hot air
Loading	230 V / 1N - 50 Hz	**Width of internal part [mm]**	548
Power gas [kW]	18.000	**Depth of internal part [mm]**	360
Type of gas	Natural gas, propane butane	**Height of internal part [mm]**	338
Number of zones	4		

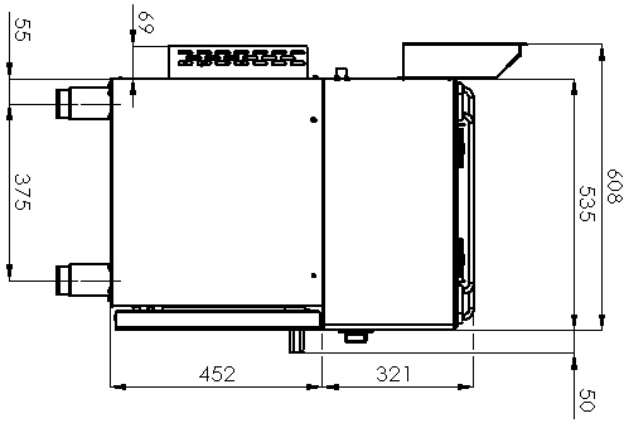
RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

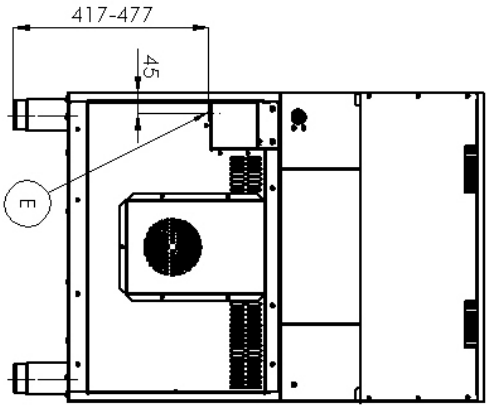
Technical data sheet

Technical drawing

Cooking range combined with electric convection oven GN 1/1 - 4x burner 230 V / 1N		
Model	**SAP Code**	00002053
SPT 60 GLS	**A group of articles - web**	Stoves







RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Cooking range combined with electric convection oven GN 1/1 - 4x burner 230 V / 1N		
Model	**SAP Code**	00002053
SPT 60 GLS	**A group of articles - web**	Stoves

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

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 4x burner 230 V / 1N		
Model	**SAP Code**	00002053
SPT 60 GLS	**A group of articles - web**	Stoves

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

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Cooking range combined with electric convection oven GN 1/1 - 4x burner 230 V / 1N		
Model	**SAP Code**	00002053
SPT 60 GLS	**A group of articles - web**	Stoves

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

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062