

Technical data sheet



Product features

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V

Model	SAP Code	00002057
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 2
- Power consumption of the zone 2 [kW]: 2
- Power consumption of the zone 3 [kW]: 2
- Power consumption of the zone 4 [kW]: 2
- Power consumption of the zone 5 [kW]: 2
- Power consumption of the zone 6 [kW]: 2
- 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	00002057	Power consumption of the zone 3 [kW]	2
Net Width [mm]	988	Power consumption of the zone 4 [kW]	2
Net Depth [mm]	609	Power consumption of the zone 5 [kW]	2
Net Height [mm]	900	Power consumption of the zone 6 [kW]	2
Net Weight [kg]	81.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	15.130	Type of internal part of the appliance 2 (eg oven)	Hot air
Loading	400 V / 3N - 50 Hz	Width of internal part [mm]	548
Number of zones	6	Depth of internal part [mm]	360
Power consumption of the zone 1 [kW]	2	Height of internal part [mm]	338
Power consumption of the zone 2 [kW]	2		

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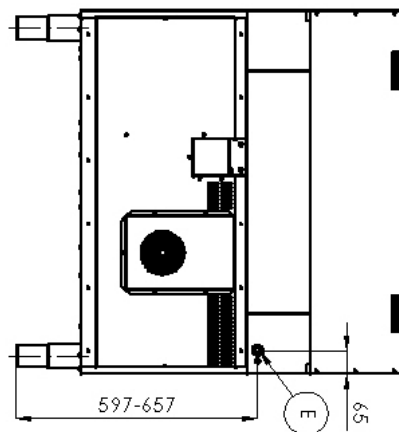
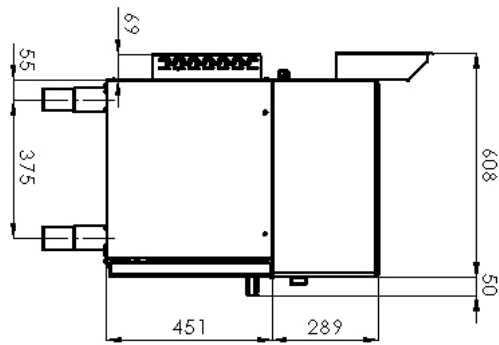
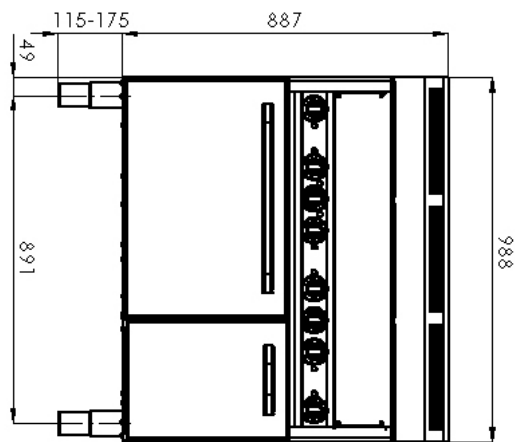
Technical drawing

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V

Model

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Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V

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1

Internal thermostatic plate protection

longer service life of the plates
– no overheating of the plates and no cracking

2

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

3

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

4

Hygienic moldings of the top plate

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions
– easy quick cleaning

5

Hot air oven

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions
– suitable for meat, fish, baked pasta, white meat, sweet pastries
– long service life
– easy to clean

Technical data sheet



Technical parameters

Cooking range electric with convectin oven GN 1/1 - 6x plate 400 V

Model

SAP Code

00002057

1. SAP Code:

00002057

2. Net Width [mm]:

988

3. Net Depth [mm]:

609

4. Net Height [mm]:

900

5. Net Weight [kg]:

81.00

6. Gross Width [mm]:

705

7. Gross depth [mm]:

1055

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

85.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

15.130

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

AISI 304 top plate, AISI 430 cladding

16. Indicators:

operation of the hotplates, operation and heating of the oven

17. Worktop material:

AISI 304

18. Worktop Thickness [mm]:

0.80

19. Number of zones:

6

20. Power consumption of the zone 1 [kW]:

2

21. Power consumption of the zone 2 [kW]:

2

22. Power consumption of the zone 3 [kW]:

2

23. Power consumption of the zone 4 [kW]:

2

24. Power consumption of the zone 5 [kW]:

2

25. Power consumption of the zone 6 [kW]:

2

26. Maximum device temperature [°C]:

400

27. Minimum device temperature [°C]:

50

28. Number of power control stages:

6

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Technical parameters

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29. Safety thermostat up to x ° C:

360

30. Adjustable feet:

Yes

31. Number of burners/hot plates:

6

32. Type of electric cooking zones:

Oval

33. Oven Type:

electric hot air

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

Electric

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

Hot air

36. Width of internal part [mm]:

548

37. Depth of internal part [mm]:

360

38. Height of internal part [mm]:

338

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

300

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

50