

**Product features** 

#### Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V

Model

**SAP Code** 

00002054



- 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
- 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

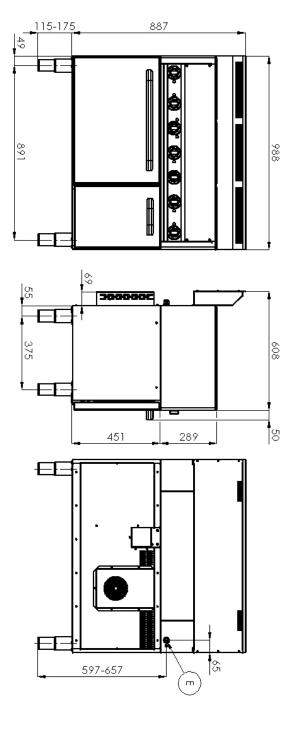
SAP Code	00002054	Power consumption of the zone 2 [kW]	2
Net Width [mm]	988	Power consumption of the zone 3 [kW]	2
Net Depth [mm]	609	Power consumption of the zone 4 [kW]	2
Net Height [mm]	900	Power consumption of the zone 5 [kW]	2
Net Weight [kg]	79.00	Type of internal part of the appliance 1 (eg oven)	Electric
Power electric [kW]	13.130	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	5	Depth of internal part [mm]	360
Power consumption of the zone 1 [kW]	2	Height of internal part [mm]	338



Technical drawing

Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V

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**Product benefits** 

#### Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V

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### Internal thermostatic plate protection

longer service life of the plates

- no overheating of the plates and no cracking

## 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

## 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

### Hygienic moldings of the top plate

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

- easy quick cleaning

#### 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 parameters

Model	SAP Code	00002054
. <b>SAP Code:</b> 00002054		<b>15. Exterior color of the device:</b> Stainless steel
2. <b>Net Width [mm]:</b> 988		<b>16. Material:</b> AISI 304 top plate, AISI 430 cladding
. <b>Net Depth [mm]:</b> 609		17. Indicators: operation of the hotplates, operation and heating of the oven
<b>1. Net Height [mm]:</b> 900		<b>18. Worktop type:</b> Molded - comfortable cleaning maintenance
5. Net Weight [kg]: 79.00		<b>19. Worktop material:</b> AISI 304
5. Gross Width [mm]: 705		20. Worktop Thickness [mm]: 0.80
7. Gross depth [mm]: 1055		<b>21. Surface finish:</b> polished stainless steel
3. Gross Height [mm]: 1120		<b>22. Device heating type:</b> Hot air
O. Gross Weight [kg]: 83.00		23. Number of zones:
<b>D. Device type:</b> Electric unit		24. Power consumption of the zone 1 [kW]:
L. Construction type of device: With substructure		25. Power consumption of the zone 2 [kW]:
2. Power electric [kW]: 13.130		26. Power consumption of the zone 3 [kW]:
<b>3. Loading:</b> 400 V / 3N - 50 Hz		27. Power consumption of the zone 4 [kW]:
Posts discontinuity		20 B

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

2

IPX4

14. Protection of controls:



### Technical parameters

37. Type of electric cooking zones:

Oval

Cooking range electric with electric convection oven GN 1/1 - 5x plate 400 V				
Model	SAP Code	00002054		
29. Maximum device temperature [°C]: 400		38. Oven Type: electric hot air		
<b>30. Minimum device temperature [°C]:</b> 50		<b>39. Type of internal part of the appliance 1 (eg oven):</b> Electric		
<b>31. Number of power control stages:</b> 6		<b>40. Type of internal part of the appliance 2 (eg oven):</b> Hot air		
<b>32. Service accessibility:</b> Trough the frontal panel		<b>41. Width of internal part [mm]:</b> 548		
<b>33. Safety element:</b> pojistný termočlánek trouby		<b>42. Depth of internal part [mm]:</b> 360		
<b>34.</b> Safety thermostat up to x ° C: 360		<b>43. Height of internal part [mm]:</b> 338		
<b>35. Adjustable feet:</b> Yes		<b>44.</b> Maximum temperature of the inner chamber [°C]: 300		
<b>36. Number of burners/hot plates:</b> 4		<b>45. Minimum temperature of the inner chamber [°C]:</b> 50		