

Technical data sheet

Product features



Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

Model	SAP Code	00002051
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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
- 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	00002051	Power consumption of the zone 2 [kW]	2
Net Width [mm]	658	Power consumption of the zone 3 [kW]	2
Net Depth [mm]	609	Power consumption of the zone 4 [kW]	2
Net Height [mm]	900	Type of internal part of the appliance 1 (eg oven)	Electric
Net Weight [kg]	65.00	Type of internal part of the appliance 2 (eg oven)	Hot air
Power electric [kW]	11.130	Width of internal part [mm]	548
Loading	400 V / 3N - 50 Hz	Depth of internal part [mm]	360
Number of zones	4	Height of internal part [mm]	338
Power consumption of the zone 1 [kW]	2		

Technical data sheet

Technical drawing

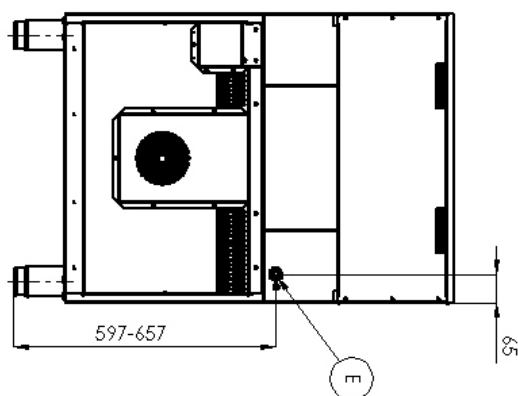
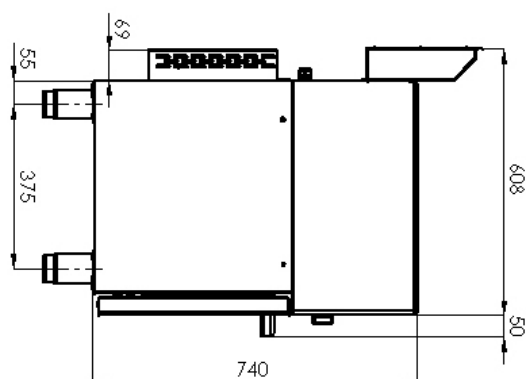
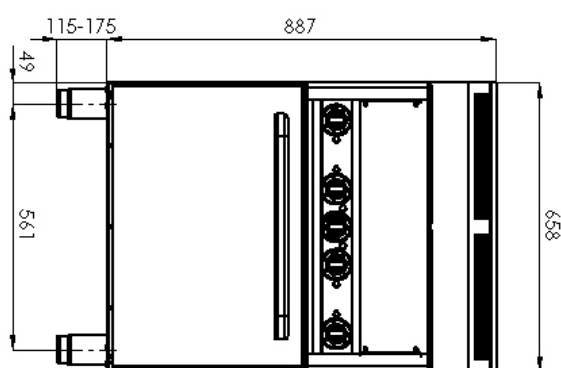


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Product benefits

Cooking range electric with electric convection oven GN 1/1 - 4x plate 400 V

Model	SAP Code	00002051
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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 electric convection oven GN 1/1 - 4x plate 400 V

Model

SAP Code

00002051

1. SAP Code:

00002051

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]:

79.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

11.130

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:

4

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. Maximum device temperature [°C]:

400

25. Minimum device temperature [°C]:

50

26. Number of power control stages:

6

27. Safety thermostat up to x ° C:

360

28. Adjustable feet:

Yes

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Technical parameters



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29. Number of burners/hot plates:

4

30. Type of electric cooking zones:

Oval

31. Oven Type:

electric hot air

32. Oven size:

GN 1/1

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

Electric

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

Hot air

35. Width of internal part [mm]:

548

36. Depth of internal part [mm]:

360

37. Height of internal part [mm]:

338

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

300

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

50

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

4