

# Technical data sheet

## Product features



### Cooking range induction drop-in electric wok 1x drop-in plate 400 V

| Model | SAP Code | 00007453 |
|-------|----------|----------|
|-------|----------|----------|



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 5
- Protection of controls: IPX5
- Material: Stainless steel

|                        |          |                                             |                    |
|------------------------|----------|---------------------------------------------|--------------------|
| <b>SAP Code</b>        | 00007453 | <b>Power electric [kW]</b>                  | 5.000              |
| <b>Net Width [mm]</b>  | 400      | <b>Loading</b>                              | 400 V / 3N - 50 Hz |
| <b>Net Depth [mm]</b>  | 600      | <b>Number of zones</b>                      | 1                  |
| <b>Net Height [mm]</b> | 310      | <b>Power consumption of the zone 1 [kW]</b> | 5                  |
| <b>Net Weight [kg]</b> | 20.00    | <b>Diameter of device [mm]</b>              | 300                |

# Technical data sheet

Technical drawing

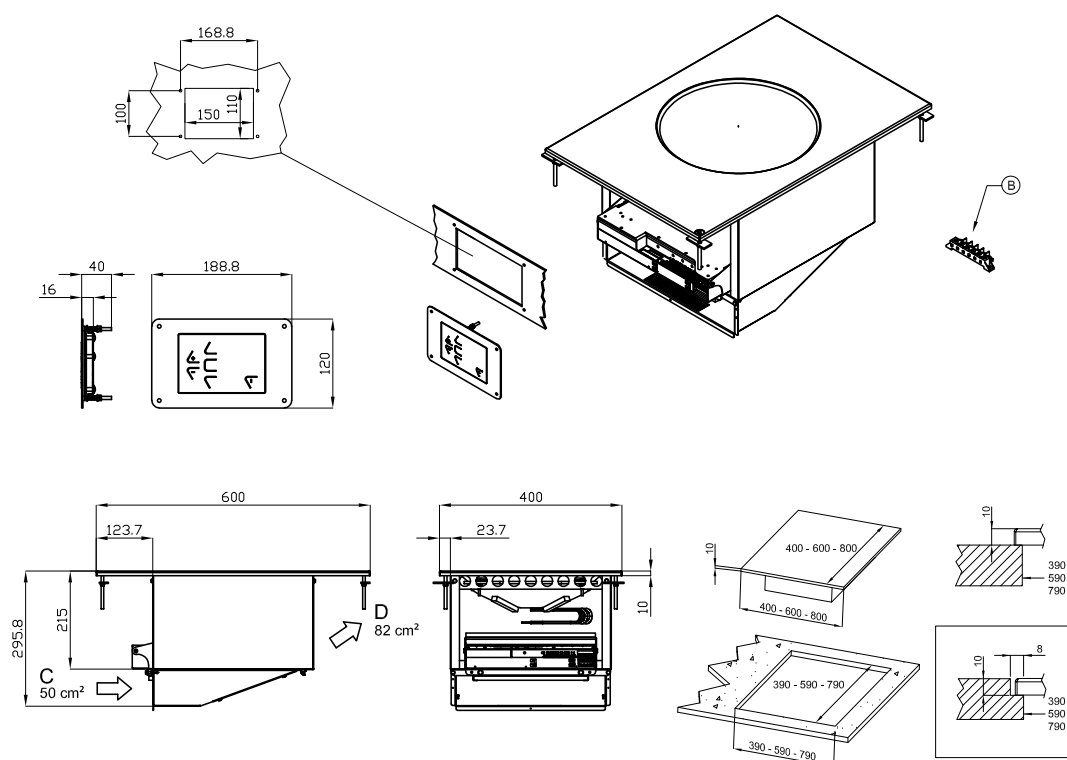


Cooking range induction drop-in electric wok 1x drop-in plate 400 V

Model

SAP Code

00007453



|   |            |  |   |                       |  |
|---|------------|--|---|-----------------------|--|
| A | Data plate |  | B | Electrical connection |  |
|---|------------|--|---|-----------------------|--|

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## Product benefits



### Cooking range induction drop-in electric wok 1x drop-in plate 400 V

| Model | SAP Code | 00007453 |
|-------|----------|----------|
|-------|----------|----------|

1

#### Wok induction surface with digital control

fastest heating of the cooking zone  
precise heating only at the place where the container is placed

- time-saving for food preparation
- no reheating and long cooking times

2

#### Degree of protection of the control elements IPX5

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### All-stainless design

the material does not cut  
wear resistance of the material  
long life

- 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

#### Variability

the possibility of attaching to a fixed plate as part of a monoblock  
the possibility of creating one module  
long life

- cost saving
- space saving
- long service life

# Technical data sheet

## Technical parameters



### Cooking range induction drop-in electric wok 1x drop-in plate 400 V

**Model**

**SAP Code**

00007453

**1. SAP Code:**

00007453

**2. Net Width [mm]:**

400

**3. Net Depth [mm]:**

600

**4. Net Height [mm]:**

310

**5. Net Weight [kg]:**

20.00

**6. Gross Width [mm]:**

470

**7. Gross depth [mm]:**

700

**8. Gross Height [mm]:**

530

**9. Gross Weight [kg]:**

25.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Drop-in

**12. Power electric [kW]:**

5.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX5

**15. Material:**

Stainless steel

**16. Worktop type:**

Molded - comfortable cleaning maintenance

**17. Worktop material:**

AISI 304

**18. Worktop Thickness [mm]:**

2.00

**19. Number of zones:**

1

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

5

**21. Power control type:**

digital

**22. Number of power control stages:**

6

**23. Service accessibility:**

From the front by removing the front panel and waste fluid containers

**24. Number of burners/hot plates:**

1

**25. Diameter of device [mm]:**

300

**26. Type of electric cooking zones:**

Induction

**27. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,75