

# Technical data sheet



## Product features

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

<b>Model</b>	<b>SAP Code</b>	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

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

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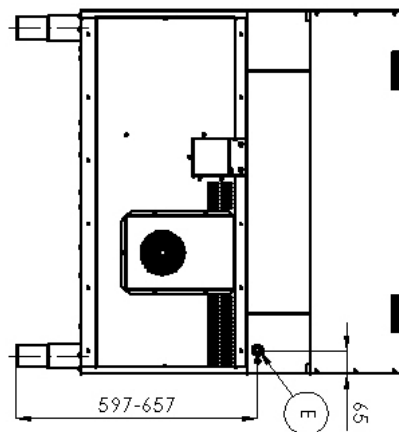
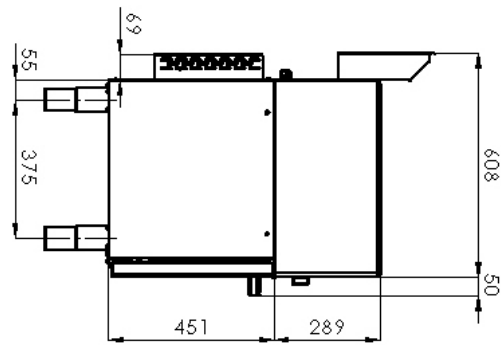
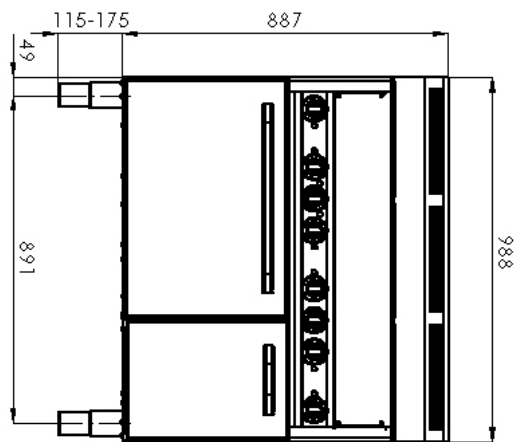
Technical drawing

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

Model

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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

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

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**29. Safety thermostat up to x ° C:**

360

**36. Width of internal part [mm]:**

548

**30. Adjustable feet:**

Yes

**37. Depth of internal part [mm]:**

360

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

6

**38. Height of internal part [mm]:**

338

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

Oval

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

300

**33. Oven Type:**

electric hot air

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

50

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

Electric

**41. Number of internal parts:**

4

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

Hot air