

# Technical data sheet



## Product features

### Electric stock pot stove 9,5 kW 400 V

<b>Model</b>	<b>SAP Code</b>	00007868
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- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 5
- Protection of controls: IPX4

<b>SAP Code</b>	00007868	<b>Power electric [kW]</b>	5.000
<b>Net Width [mm]</b>	568	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	568	<b>Number of zones</b>	1
<b>Net Height [mm]</b>	530	<b>Power consumption of the zone 1 [kW]</b>	5
<b>Net Weight [kg]</b>	66.00		

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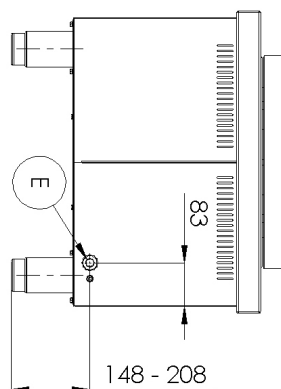
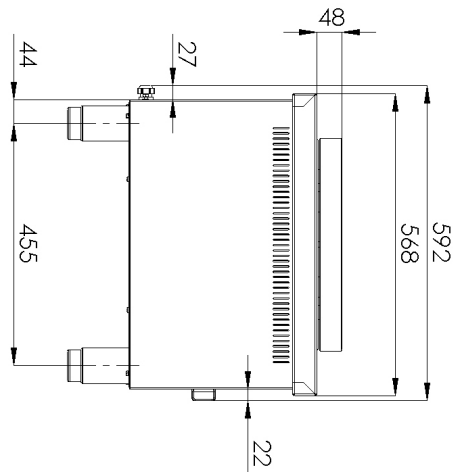
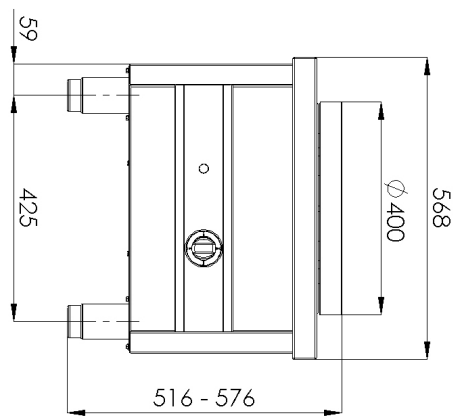
Technical drawing

Electric stock pot stove 9,5 kW 400 V

Model

SAP Code

00007868



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## Product benefits

### Electric stock pot stove 9,5 kW 400 V

Model

SAP Code

00007868

1

#### All-stainless design except for the hotplate

only stainless steel intended for food contact is used

- absolutely rust-proof and non-magnetic design
- resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2

#### Power 5 kW

high performance

- fast heat treatment

3

#### Plate diameter 400mm

large space for large pots

- possibility to heat large capacity pots

# Technical data sheet



## Technical parameters

### Electric stock pot stove 9,5 kW 400 V

Model

SAP Code

00007868

**1. SAP Code:**

00007868

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

568

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

568

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

530

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

66.00

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

630

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

630

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

650

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

74.00

**10. Device type:**

Electric unit

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

5.000

**12. Loading:**

400 V / 3N - 50 Hz

**13. Protection of controls:**

IPX4

**14. Indicators:**

operation

**15. Worktop material:**

AISI 304

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

1.00

**17. Number of zones:**

1

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

5

**19. Maximum device temperature [°C]:**

400

**20. Minimum device temperature [°C]:**

50

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

4

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

1

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

Oval