

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00002057
SPT 90 ELS	<b>A group of articles - web</b>	Stoves



- Device type: Electric unit
- Number and power / input of zones 1: 6x 2 kW
- 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
- Worktop Thickness [mm]: 0.80

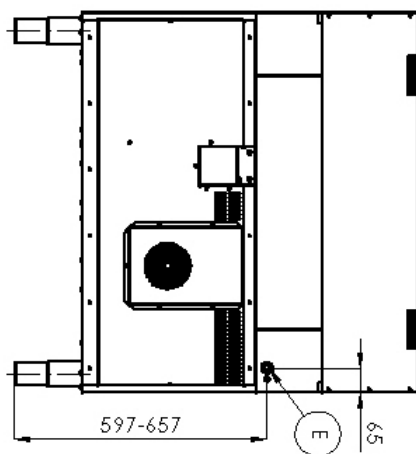
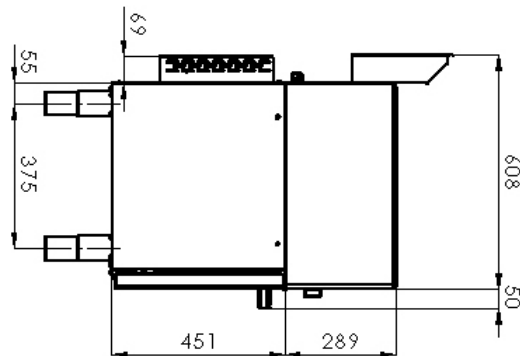
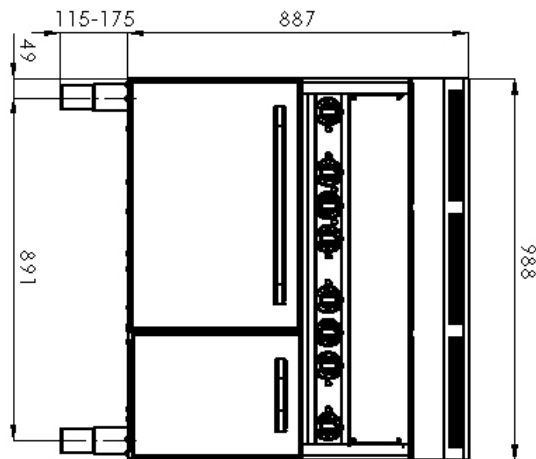
<b>SAP Code</b>	00002057	<b>Number and power / input of zones 1</b>	6x 2 kW
<b>Net Width [mm]</b>	988	<b>Type of internal part of the appliance 1 (eg oven)</b>	Electric
<b>Net Depth [mm]</b>	609	<b>Type of internal part of the appliance 2 (eg oven)</b>	Hot air
<b>Net Height [mm]</b>	900	<b>Width of internal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

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Technical drawing

<b>Model</b>	<b>SAP Code</b>	00002057
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## Product benefits

<b>Model</b>	<b>SAP Code</b>	00002057
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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

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## Technical parameters

<b>Model</b>	<b>SAP Code</b>	00002057
SPT 90 ELS	<b>A group of articles - web</b>	Stoves

**1. SAP Code:**

00002057

**2. Article group:**

RF-Line 600

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

988

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

609

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

900

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

81.00

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

705

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

1055

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

1120

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

85.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

With substructure

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

15.130

**14. Loading:**

400 V / 3N - 50 Hz

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Indicators:**

operation of the hotplates, operation and heating of the oven

**18. Worktop material:**

AISI 304

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

0.80

**20. Number and power / input of zones 1:**

6x 2 kW

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

400

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

50

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

6

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

360

**25. Adjustable feet:**

Yes

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

6

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

Oval

**28. Oven Type:**

electric hot air

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

Electric

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

Hot air

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Technical parameters

<b>Model</b>	<b>SAP Code</b>	00002057
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**31. Width of internal part [mm]:**

548

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

300

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

360

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

50

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

338

**36. Number of internal parts:**

4