

1S1TPEE



SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC STATIC OVEN

Solid boiling range made of AISI 304 stainless steel structure, 20/10 mm thickness top. Radiant plate made of 16 Mo5 steel. Plate heating via infrared heating elements. Independent temperature control on different working area. Electric static oven in AISI 430 stainless steel with thermostat, removable stainless steel guides useful for GN 2/1 containers.



<i>Oven Type</i>	Electric static oven GN 2/1	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	with integrated undercompartment	<i>Worktop thickness</i>	2 mm

Functional features

- Solid boiling table, plate with 4 heating areas, independent temperature control on each area.
- Cooking plate in alloy steel (16Mo5) 15 mm thick which guarantees high efficiency compared to the powers used.
- n. 4 independent cooking areas power rated at 2.5 kW each
- Dimensions of the plate and useful surface: 736 x 570mm mm (WxP); 42 dmq.
- Heating by means of heating elements with infrared resistances that guarantee fast response times and high efficiency.
- Power regulator, 9 levels.
- Electric static oven rated at 7.9 kW
- Oven capacity: GN 2/1 (or GN 1/1) containers, on demountable stainless steel tray rack with three height levels.
- Cooking oven temperature control from 100°C to 300°C. Three modes of operation: lower heating element, upper heating element, lower and upper heating elements simultaneously.
- Pre-set appliance for installation freestanding on feet.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very accurate guaranteeing max quality and hygiene.
- The cooking plate is removable from above without the need to remove the appliance from the structure.
- Each infrared element is contained within a drawer made of insulating material placed under the heating elements to minimize heat loss and maximize efficiency.
- Oven cooking chamber made of AISI 430 stainless steel thickness 10/10, glossy finish. Dimensions (W x D x H) 53 x 65 x 31 cm. Insulation by high density ceramic fiber panel. Oven double-walled door made of satin finished AISI 304 stainless steel, inner door made of AISI 441 stainless steel, insulated by high density glass wool. Full width chrome aluminum handle. Heavy Duty hinges. Silicone rubber gasket on the oven front to ensure perfect closure.
- Enamelled steel oven demountable bottom.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Maintenance of inner components does not require appliance displacement.
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Safety thermostat against oven overheating.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX4 protection rating.

Standard equipment

- The oven is delivered with 1 chromium plated grid GN 2/1.

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Optional

- Water filling tap.
- Wheels.

Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷60 Hz	<i>Electric Power</i>	17,9 kW
<i>Dimensions</i>	80x72x90 cm	<i>Packing</i>	86x82x130 cm

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