TECHNICAL DATA SHEET

Equipment:	**Combined range**
Type:	**P.SPE-940 NSC**
Product line:	**Practic**
Manufacturer:	**Gastro-Haal, s.r.o.**
Country of origin:	**Slovakia**



Usage

A combined range with static and convection ovens is designed for high-capacity cooking and baking of meals. This equipment is most commonly used in large-scale catering operations such as school canteens, restaurants, hospitals, military units and similar facilities.

Practic

TOP features of Gastro-Haal combined ranges from the Practic product line are:

- ✓ **Large cooking surface, suitable for both small and large pot and pan volumes**
- ✓ High performance, easy operation, and low energy consumption
- ✓ **Self-supporting, heavy-duty, and robust construction with long service life**
- ✓ Durable metal control knobs with safety features providing IP65-rated water resistance
- ✓ **The oven preserves authentic, traditional flavours during baking**

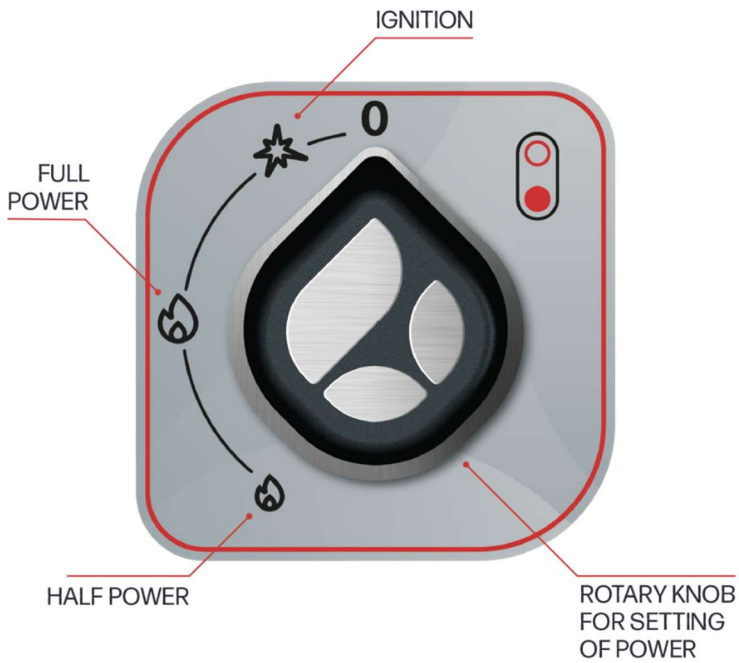
COMBINED RANGE CONTROLS

A. Plate control on the combined range

- **Main rotary control knob for setting the heating power**

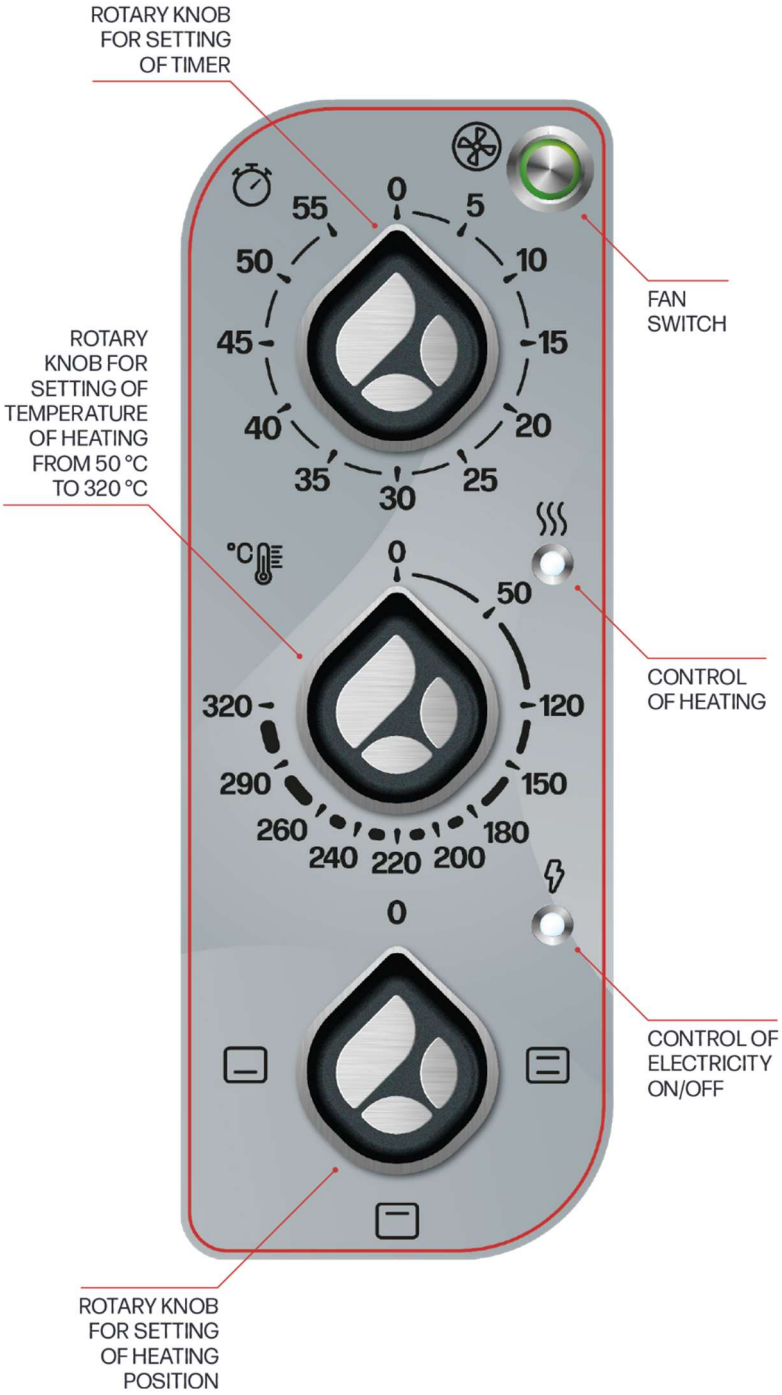
2 levels of heating power

0 – Off state without heating / **Spark** = ignition / **Small flame** = half power, reduced output / **Large flame** = full power, full-open flame



B. Oven activation and temperature setting

- **Rotary knob for setting the timer, rotary knob for setting the baking temperature in the range from 50 °C to 320 °C, rotary knob for switching on the heating power and selecting the heating mode**
- **Fan on/off switch, indicator light signalling the heating process, indicator light showing the device is powered**



TECHNICAL DESCRIPTIONS

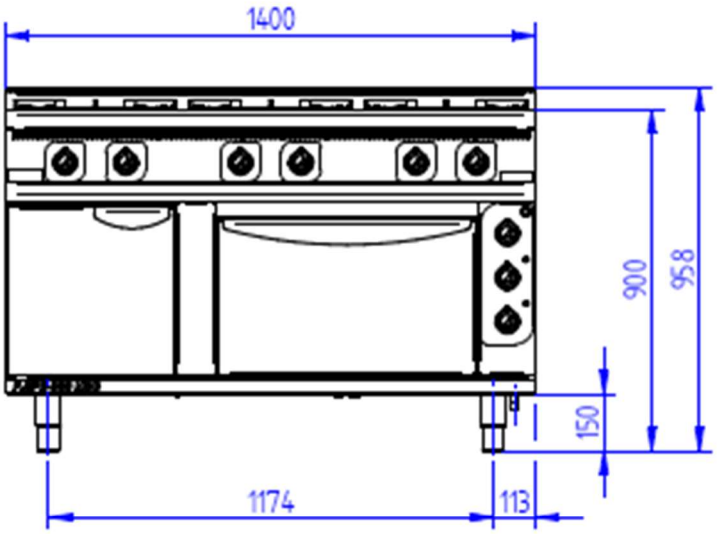
Line	900
Type	**P.SPE-960 SC**
Product line	Practic
Equipment	combined range
External dimensions (mm) wxdxh	1400x900x900 mm
Burners (pcs)	6 pcs
Type of oven	static, convection
Weight (kg)	150 kg
Heating	
Gas connection (")	1/2"
Input of burners (kW)	3x3,7 kW/2x4,8 kW/1x7 kW
Total input (kW)	27,7 kW
Input electric oven (kW)	4,1 kW
Nominal current (A)	10 A
Nominal voltage (V)	3 N - 400V, 50Hz
Nominal gas pressure G20 (kPa)	2 kPa
Nominal gas pressure G31 (kPa)	3,7 kPa
Gas consumption G20 (m^3/h)	2,77 m^3/h
Gas consumption G31 (m^3/h)	1,07 m^3/h
Gas consumption G31 (kg/h)	2,17 kg/h
Thermostat range (°C)	50 - 300 °C
Possible cooking temperature (°C)	50 - 320 °C
Protection	
Index IP	IP 41
Index IP of control elements	IP 65
Construction, savings, safety	
Inserts in oven (pcs)	3
Sound signalisation	yes
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes
Options for extra fees according of valid price list	
Enamelled baking trays	yes (extra fee)
Stainless steel rack	yes (extra fee)
Grid for small pots (reduction on burner)	free of charge
Cover on heating element	yes (extra fee)
Info	
G20 - I2H = **natural gas**	
G31 - I3P = **propane**	

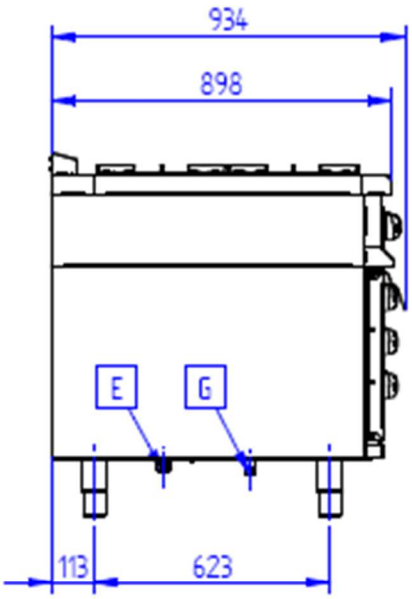
ACCESSORIES

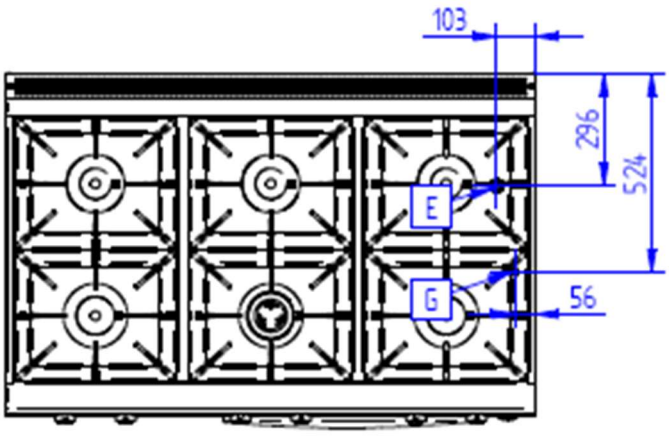
Accessories available for an extra charge according to the price list

Cover on heating element **1-1 P.DOT** 1x1 cover for protecting heating elements and maintaining food temperature **Dimensions:** 720x560 mm **Weight:** 4 kg	
Rack **RP-930** Stainless steel rack GN 2/1	
Baking trays **P-930-S 65 mm** Enamelled baking tray, GN 2/1 - for ranges , 65 mm **P-930-S 20 mm** Enamelled baking tray, GN 2/1 - for ranges , 20 mm	

TECHNICAL DIMENSIONS







P. SPE 960 NSC	
E	Electric connection
G	Gas connection