TECHNICAL DATA SHEET

Equipment:	**Electric stock pot range**
Type:	**P.STE-6H**
Product line:	**Practic**
Manufacturer:	**Gastro-Haal, s.r.o.**
Country of origin:	**Slovakia**



Usage

The electric stock pot range with a single square plate is designed for reheating food and keeping meals warm before serving. It is most commonly used in food service operations such as school **canteens, restaurants, hospitals, soup kitchens, and similar facilities**. It is extremely durable and features a **large surface area**.

Practic

TOP 3 attributes of Gastro-Haal stock pot ranges from the Practic product line are:

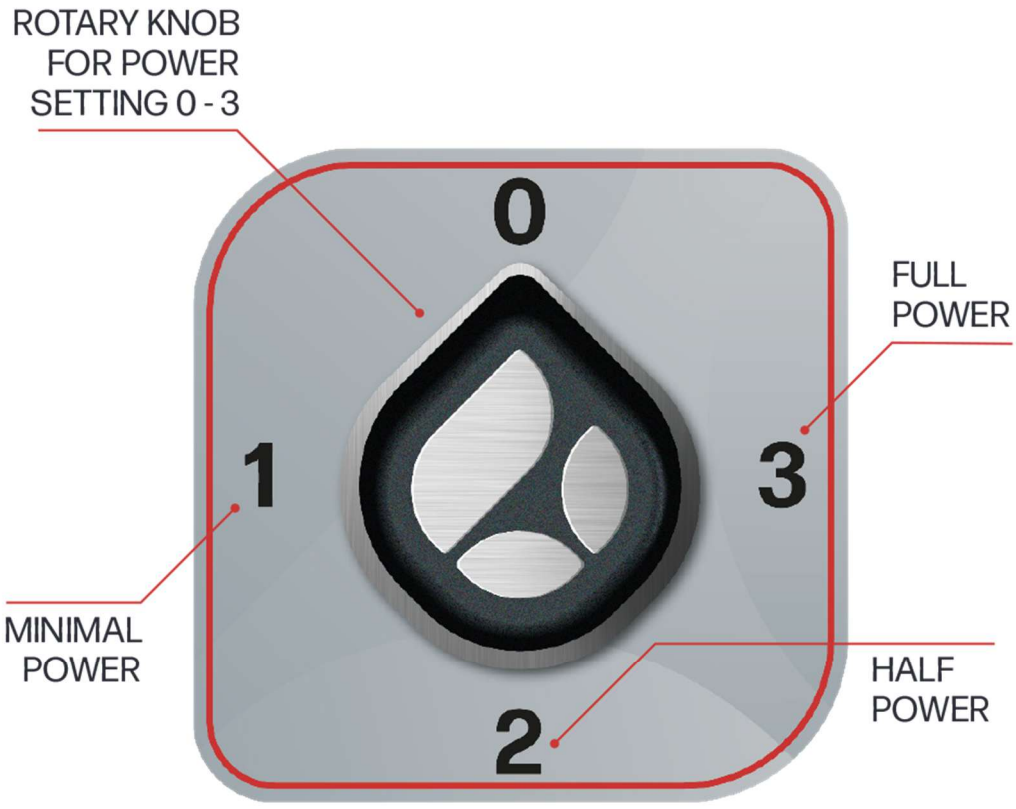
- ✓ Large heating surface, suitable for both small and large pots and containers
- ✓ Easy to operate, **low energy consumption**
- ✓ Self-supporting, **robust and solid construction, long service life**

ELECTRIC STOCK POT RANGES CONTROLS

- **main control knob for adjusting the heating power in the range of 1–3, heating indicator light**

3 levels of heating power

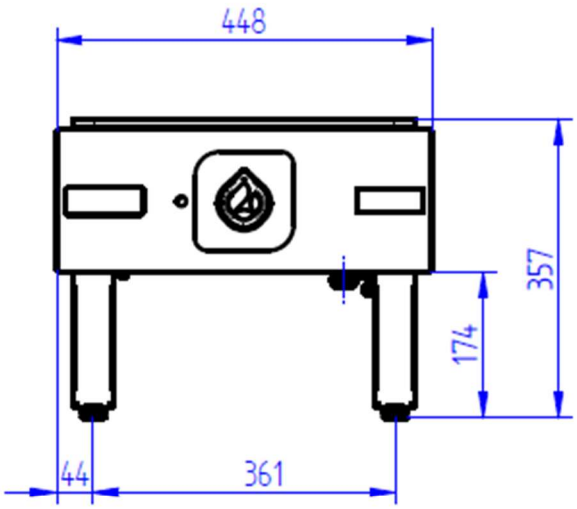
0 – No heating / **1** = Minimum power / **2** = Half power / **3** = Full power

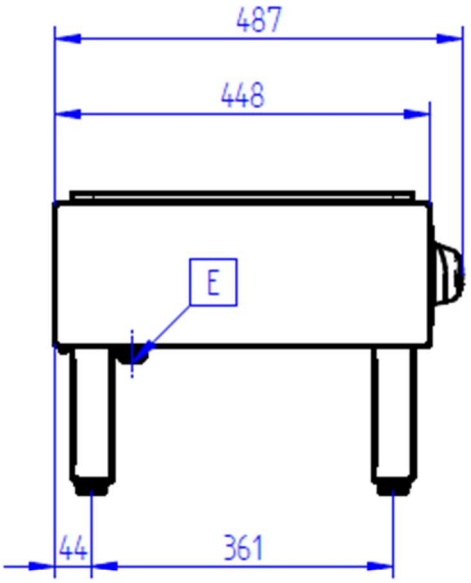


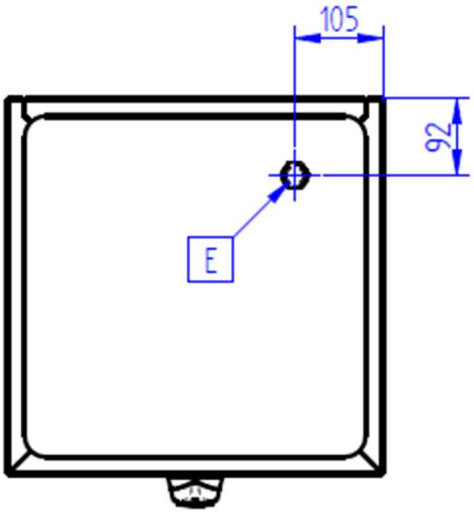
TECHNICAL DESCRIPTIONS

Type	P.STE-6H
Product line	Practic
Equipment	electric stock pot range
External dimensions (mm) wxdxh	450x480x360 mm
Electric heating plate dimensions (mm) wxd	407x407 mm
Weight (kg)	40 kg
Heating	
Nominal el. input (kW)	6 kW
Nominal voltage (V)	400 V
Nominal current (A)	11 A
Protection	
Index IP	IP 41
Index IP of control elements	IP 65
Construction, savings, safety	
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes

TECHNICAL DIMENSIONS







P.STE-6H	
E	Electric connection