

TECHNICAL DATA SHEET

Equipment: **Electric stove**
Type: **P.VE-940-A**
Product line: **Practic**
Manufacturer: **Gastro-Haal, s.r.o.**
Country of origin: **Slovakia**



Usage

The electric stove is used for large-capacity meal preparation. It is most commonly used in mass catering operations such as school canteens, restaurants, hospitals, military units, and similar facilities.

Practic

TOP attributes of Gastro-Haal electric stoves from the Practic product line are:

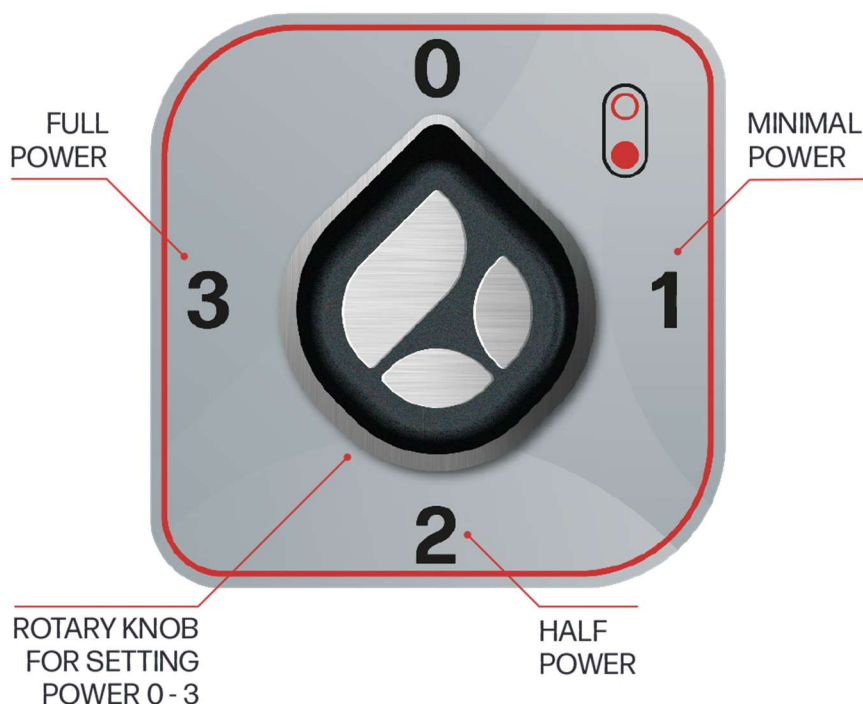
- ✓ **Large cooking surface, suitable for both small and large pot and pan volumes.**
- ✓ High performance, easy operation, low consumption.
- ✓ **Self-supporting, solid, and sturdy construction with long service life.**
- ✓ Robust metal controls with safety features and water resistance rated IP65.

ELECTRIC STOVE CONTROLS

- **Main rotary knob for setting heating power, indicator light signalling active heating process**

3 levels of heating power

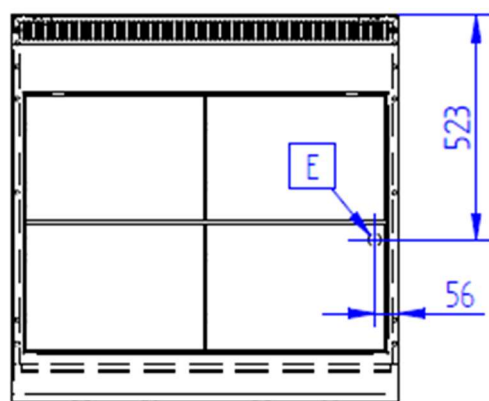
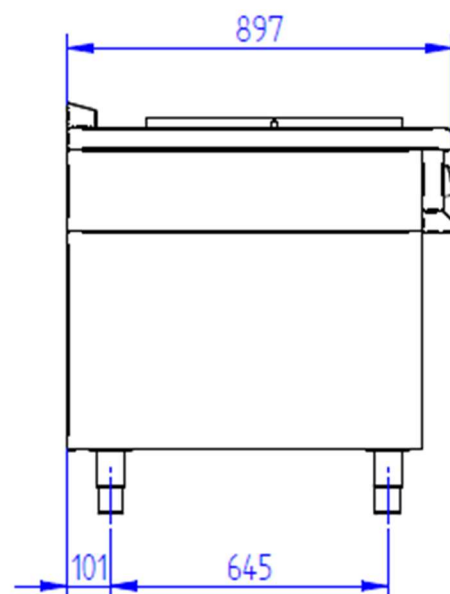
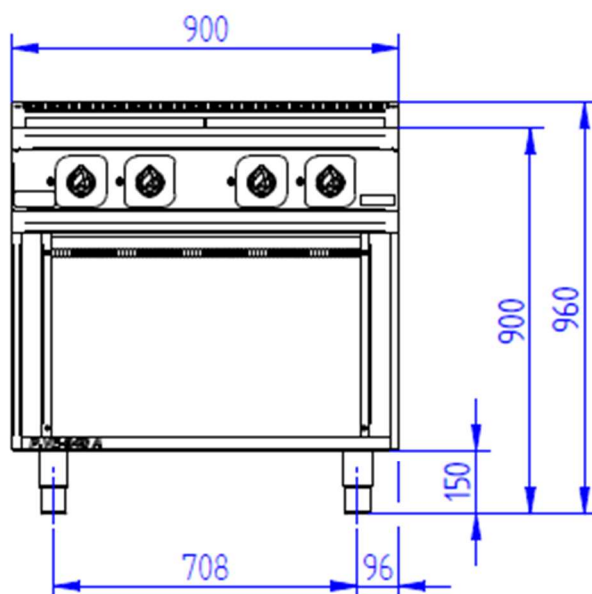
0 - Without heating / **1** = Minimal power / **2** = Half power / **3** = Full power



TECHNICAL DESCRIPTIONS

Line	900
Type	P.VE-940-A
Product line	Practic
Equipment	electric stove with stand
External dimensions (mm) wxdxh	900x900x900 mm
Electric plates (pcs)	4 square (415x293 mm)
Weight (kg)	125 kg
Heating	
Electric plates input (kW)	4x3 kW
Input electric oven (kW)	12 kW
Nominal voltage (V)	3 N - 400V, 50Hz
Nominal current (A)	20 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
Options for extra fees according to valid price list	
Door	yes (extra fee)

TECHNICAL DIMENSIONS



P.VE- 940	
E	Electric connection