

Technical data sheet

Product features



8-plate electric stove with 400 V substructure

Model	SAP Code	00005905
PCQ-916ET	A group of articles - web	Stoves



- Device type: Electric unit
- Power consumption of the zone 1 [kW]: 4
- Power consumption of the zone 2 [kW]: 4
- Power consumption of the zone 3 [kW]: 4
- Power consumption of the zone 4 [kW]: 4
- Power consumption of the zone 5 [kW]: 4
- Power consumption of the zone 6 [kW]: 4
- Protection of controls: IPX5
- Material: AISI 304

SAP Code	00005905	Power consumption of the zone 2 [kW]	4
Net Width [mm]	1600	Power consumption of the zone 3 [kW]	4
Net Depth [mm]	900	Power consumption of the zone 4 [kW]	4
Net Height [mm]	900	Power consumption of the zone 5 [kW]	4
Net Weight [kg]	160.00	Power consumption of the zone 6 [kW]	4
Power electric [kW]	32.000	Power consumption of the zone 7 [kW]	4
Loading	400 V / 3N - 50 Hz	Power consumption of the zone 8 [kW]	4
Number of zones	8	Diameter of device [mm]	300
Power consumption of the zone 1 [kW]	4		

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Technical drawing



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Product benefits



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1

Square plates

- quick warm-up
- efficient cooking on a round surface with easy adhesion to dishes
 - time-saving in food preparation
 - easy to use thanks to the large surface area of the cooking plates

2

Internal thermostatic plate protection

- longer service life of the plates
 - no overheating of the plates and no cracking

3

Degree of protection of the control elements IPX5

- maintenance-free system
- resistance to splash water
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

4

All-stainless design

- the material does not cut
- wear resistance of the material
- long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment

5

Hygienic moldings of the top plate

- absence of sharp corners and edges (potential places where dirt could stick)
- smooth transitions
 - easy quick cleaning

6

Square cast iron plates

- durable square-shaped cast-iron plates
 - larger plates with higher output
 - also suitable for atypical vessels

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Technical parameters



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Model	SAP Code	00005905
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1. SAP Code:

00005905

2. Net Width [mm]:

1600

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

160.00

6. Gross Width [mm]:

1670

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

170.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

32.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Material:

AISI 304

16. Worktop type:

Molded - comfortable cleaning maintenance

17. Worktop material:

AISI 304

18. Worktop Thickness [mm]:

2.00

19. Number of zones:

8

20. Power consumption of the zone 1 [kW]:

4

21. Power consumption of the zone 2 [kW]:

4

22. Power consumption of the zone 3 [kW]:

4

23. Power consumption of the zone 4 [kW]:

4

24. Power consumption of the zone 5 [kW]:

4

25. Power consumption of the zone 6 [kW]:

4

26. Power consumption of the zone 7 [kW]:

4

27. Power consumption of the zone 8 [kW]:

4

28. Maximum device temperature [°C]:

300

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29. Minimum device temperature [°C]:

50

30. Number of power control stages:

7

31. Service accessibility:

From the front by removing the front panel and waste fluid containers

32. Safety thermostat:

Yes

33. Adjustable feet:

Yes

34. Number of burners/hot plates:

8

35. Diameter of device [mm]:

300

36. Burner type:

Cast iron, detachable, with internal and external combustion

37. Type of electric cooking zones:

Squared

38. Cross-section of conductors CU [mm²]:

16