



DESCRIPTION



Capacity: 5 x 1/1 GN



Trays insertion: Lengthwise



Dimensions: 710 x 826 x H 623 mm



Control panel: Analogic



Indicative quantity of meals: 60



Cooking chamber heating : Electric

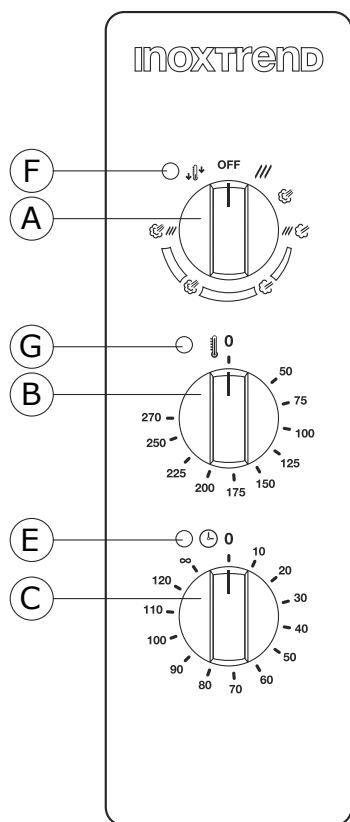


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

| | | |
|--|------------------------------|---------------------------------------------------------------------------------------------|
| | Convection mode | Temperature range between 50 °C and 270 °C |
| | Steam mode | Temperature range between 50 °C and 100 °C |
| | Convection-Steam mode | Temperature range between 50 °C and 270 °C |
| | Reduced fan speed | 2 ventilation speed selectable |
| | Autoreverse | Automatic reversal of the rotation direction of the fan |
| | Cool down | Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan. |
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COMPONENT DESCRIPTION ON THE CONTROL PANEL



| | |
|----------|----------------------------------------|
| A | Cycle selector-switch |
| B | Cooking chamber thermostat |
| C | Timer |
| E | Timer ON pilot light |
| F | Oven power supply ON pilot light |
| G | Heating cooking chamber ON pilot light |

MANUFACTURING FEATURES

- Heating system located on the right side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fan made of stainless steel;

DIMENSIONS

| | oven | package |
|--------------------------|--------|---------------------------|
| Width | 710 mm | 750 mm |
| Depth (with door handle) | 827 mm | 870 mm |
| Height | 598 mm | 750 mm |
| Weight/volume | | 82 kg/0.49 m ³ |

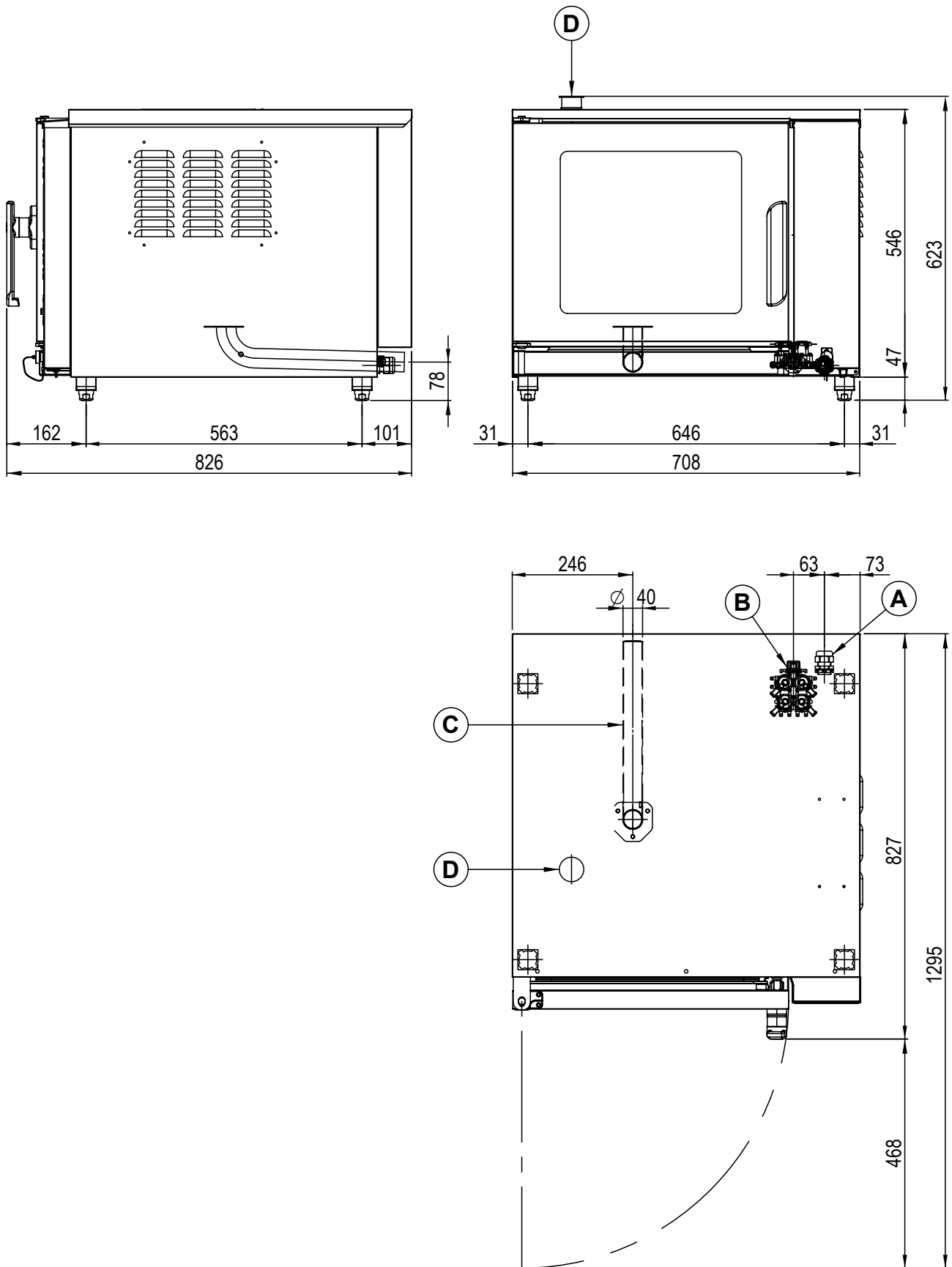
POWER SUPPLY

| | |
|-------------------------|----------------------------|
| Power loading | 6.0 kW |
| Cooking chamber power | 5.8 kW |
| Power of the motors | n° 1 x 250 W |
| Max. power loading | 6.0 kW |
| Voltage | 380 - 415 V +3N ~ 50/60 Hz |
| Absorbed current | 10 A |
| Feed cable section | n° 5 x 2.5 mm ² |
| Capacity | 5 x 1/1 GN |
| Pitch between the trays | 67 mm |

WATER SUPPLY

| | |
|------------------------------------|------------------------|
| Water supply coupling | Ø ¾" gas |
| Water pressure | 1.5 - 2.5 bar |
| Water hardness | 4 - 12 °f 40 - 120 ppm |
| Water conductivity | 50 e 2000 µS/cm |
| Chlorine concentr. Cl ₂ | < 0.2 mg/litre |
| Chloride concentration | <150 mg/litre |
| Water drain coupling | Øe 40 mm |

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- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Øe 40 mm
- D Cooking chamber release valve