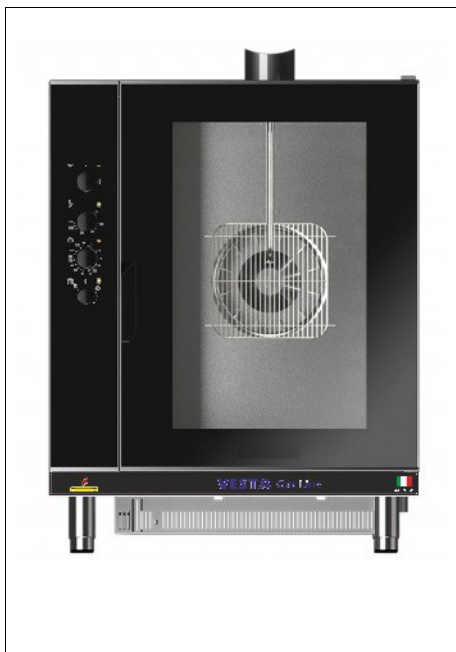


0G1011M: 10 levels GN 1/1 manual COMBI GASoven

Forno manuale COMBI GAS 10 livelli GN 1/1

Four manuel MIXTE GAZ 10 niveaux GN 1/1



Cooking modes

Convection 30°C – 270°C / Mixed 30°C – 270° C / Steaming with direct injection 100°C – 120°C

Modalità di cottura

Convezione 30°C – 270°C / Misto combinato 30°C – 270° C / Vapore diretto 100°C – 120°C

Système de cuisson

Convection 30°C – 270°C / Mixte convection 30°C – 270° C / Vapeur directe 100°C – 120°C

Technical features-Caratteristiche tecniche-Caractéristiques

techniques

Capacity-Capacità-Capacité:	10 x GN 1/1
Tray distance-Distanza tra le teglie-Espacement entre les niveaux:	75 mm
Oven dimensions-Dimensioni esterne-Dimensions:	935x925x1285 mm
Structure-Struttura-Structure:	AISI 430 + AISI 304
Door-Porta-Porte:	Double glazed-Doppio vetro-Double vitrage
Light-Luce-Lampe:	Halogen lamp-Lampada alogena-Halogène
Weight-Peso-Poids:	163 Kgs.
Water supply-Attacco acqua-Branchement hydraulique:	¾"
Control panel-Pannello di controllo-Panneau de contrôle:	Manual-Manuale-Manuel
Temperature range-Temperatura-Température:	30 - 270° C
Timer-Timer-Minuteur:	Electromechanic-Elettromec.co-électromécanique 0 - 120 min.
Steam system-Vapore-Vapeur:	Direct manual-Diretto manuale-Directe à commande manuelle
Exhaust fumes valve-Scarico vapori-Oura évacuation vapeur:	Manual-Manuale-Manuelle
Motors-Motori-Moteurs:	1 reverse-avec inverseur
Electric spec's-Specifiche elettriche-Spécifications électriques:	1N 230V
Power-Potenza-Puissance:	16Kw
Gas-Gas-Gaz:	Metano (G20) 1,693 m3/h - GPL / LPG (G30-31) 1,262 kg/h