

OS0443M_M: 4 levels 430x330 + GN 2/3 multifunction manual convection oven
Forno manuale multifunzione convezione 4 Livelli 430x330 + GN 2/3
Four manuel multifonctions air pulsé 4 niveaux 430x330 + GN 2/3



Cooking modes

Convection 50°C – 270°C

Static: 50°C – 270°C

Grill: 50°C – 270°C

Modalità di cottura

Convezione 50°C – 270°C

Statico: 50°C – 270°C

Grill: 50°C – 270°C

Système de cuisson

Convection 50°C – 270°C

Statique: 50°C – 270°C

Grill: 50°C – 270°C

Technical features-Caratteristiche tecniche-Caractéristiques techniques

Capacity-Capacità-Capacité:	4 x 430x330 + 4 GN 2/3
Tray distance-Distanza tra le teglie-Espacement entre les niveaux:	80 mm
Oven dimensions-Dimensioni esterne-Dimensions:	580x675x595 mm
Structure-Struttura-Structure:	AISI 430;
Door-Porta-Porte:	Double glazed-Doppio vetro-Double vitrage
Light-Luce-Lampe:	Halogen lamp-Lampada alogena-Halogène
Weight-Peso-Poids:	65 Kgs.
Water supply-Attacco acqua-Branchement hydraulique:	¾"
Control panel-Pannello di controllo-Panneau de contrôle:	Manual-Manuale-Manuel
Temperature range-Temperatura-Température:	50 - 270° C
Timer-Timer-Minuteur:	Electromechanic-Elettromec.co-électromécanique 0 - 120 min.
Steam system-Vapore-Vapeur:	Direct manual-Diretto manuale-Directe à commande manuelle
Motors-Motori-Moteurs:	1 reverse-avec inverseur
Operations-Funzioni-Opération:	5 operating system-5 funzionalità-5 opérations:
	Convection-convezione-air pulsé 2,9kw – 3,4kw*
	Grill 1,9kw
	Static-statico-statique 1,6kw
	Semi static-semi statico-semi statique 0,7kw
	Full power-massima potenza-pleine puissance 4,5kw – 5,0kw*
Electric spec's-Specifiche elettriche-Spécifications électriques:	3N 400V – 1N 230V / 4,5-5,0Kw