

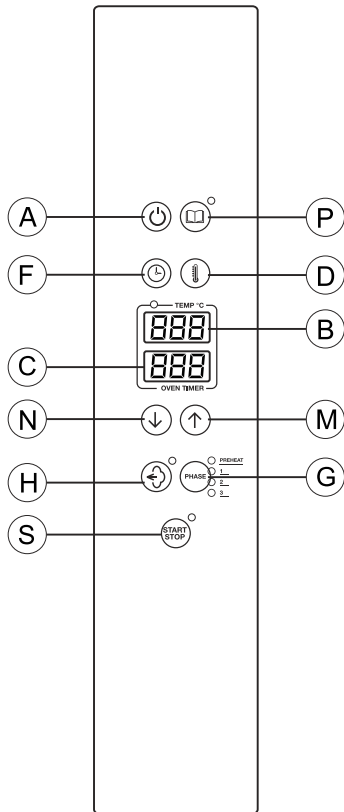


DESCRIPTION

| | |
|--|-----------------------------------|
| | Capacity: 6 x 60x40 - GN 1/1 |
| | Trays insertion: Crosswise |
| | Dimensions: 865 x 775 x H 715 mm |
| | Control panel: Programmable |
| | Indicative quantity of meals: 72 |
| | Cooking chamber heating: Electric |
| | Steam generation: Direct system |

COOKING MODES AND FUNCTIONING

| | | |
|--|------------------------------|---|
| | Convection mode | Temperature range between 50 °C and 270 °C |
| | Convection with steam | Adjustable steam quantity |
| | Autoreverse | Automatic reversal of fan rotation |
| | Automatic programs | 99 Automatic programs (3 phases + preheating) |


CONTROL PANEL DESCRIPTION

| | |
|----------|---------------------------------------|
| A | ON/OFF button |
| B | Temperature display |
| C | Time display |
| D | Cooking chamber temperature selection |
| F | Time selection |
| G | Program's phases |
| H | Steam quantity selection |
| M | Increase value button |
| N | Reduce value button |
| P | Automatic programs |
| S | Start/stop button |

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 430;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

OPTIONAL ACCESSORIES

| Code | Description |
|--------------------|-----------------------|
| DLE | Hand shower |
| SCR 11 NB8 | Stand H 85 with shelf |
| CRGR 11 NB8 | Tray slides kit |

| Code | Description |
|------|-------------|
| | |
| | |
| | |

DIMENSIONS

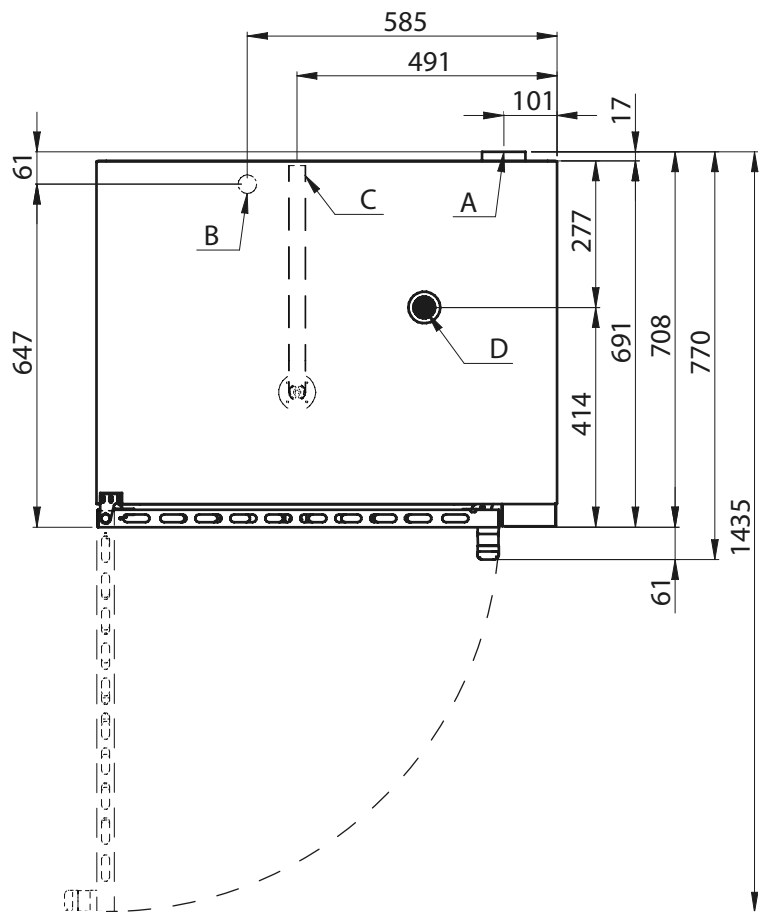
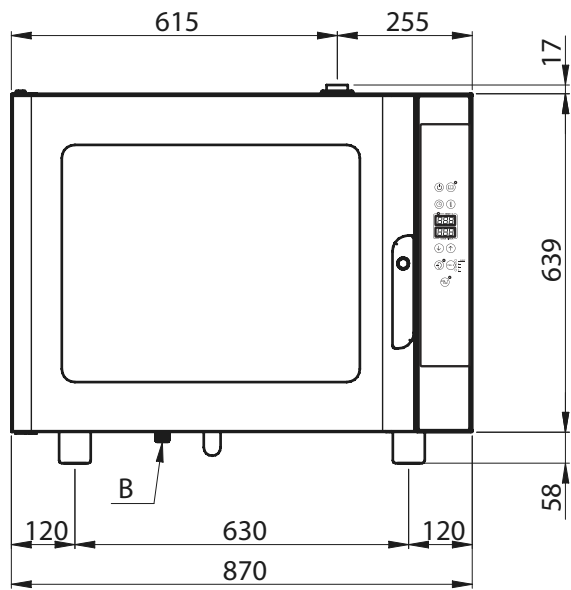
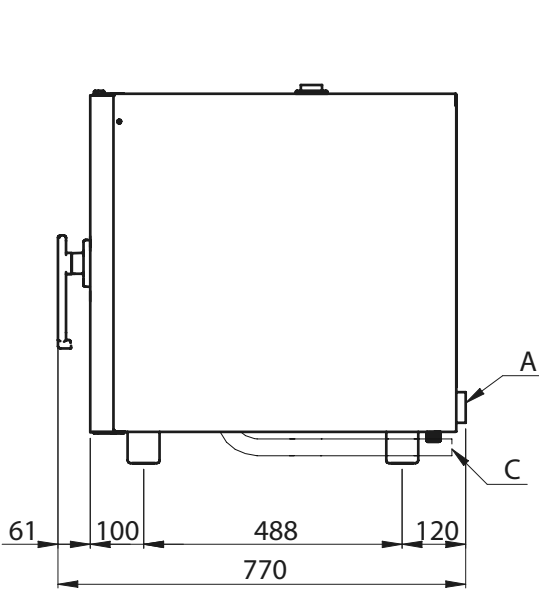
| | OVEN | PACKAGE |
|---------------------------------|-----------------------------|----------------|
| Width | 865 mm | 910 mm |
| Depth (with door handle) | 775 mm | 815 mm |
| Height | 715 mm | 905 mm |
| Weight/volume | 85 kg / 0.67 m ³ | |

POWER SUPPLY

| Model | E006-SPE |
|--------------------------------|----------------------------|
| Power loading | 7.9 kW |
| Cooking chamber power | 7.4 kW |
| Power of the motors | n° 2 x 240 W |
| Max. power loading | 7.9 kW |
| Voltage | 380 - 415 V 3N ~ 50/60 Hz |
| Absorbed current | 13,4 A |
| Feed cable section | n° 5 x 2.5 mm ² |
| Capacity | 6 x 60x40 - GN 1/1 |
| Pitch between the trays | 75 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. Cl₂ | < 0.2 mg/litre |
| Chloride concentration | <150 mg/litre |
| Water drain coupling | Øe 40 mm |



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

The manufacturer declines all responsibility due to errors and/or misprints.