



DESCRIPTION	
	Capacity: 4 x 60x40 - GN 1/1
	Trays insertion: Crosswise
	Dimensions: 725 x 715 x H 605 mm
	Control panel: Analogic
	Cooking chamber heating: Electric
	Steam generation: direct system
	2 Fans
	1 Side rotation

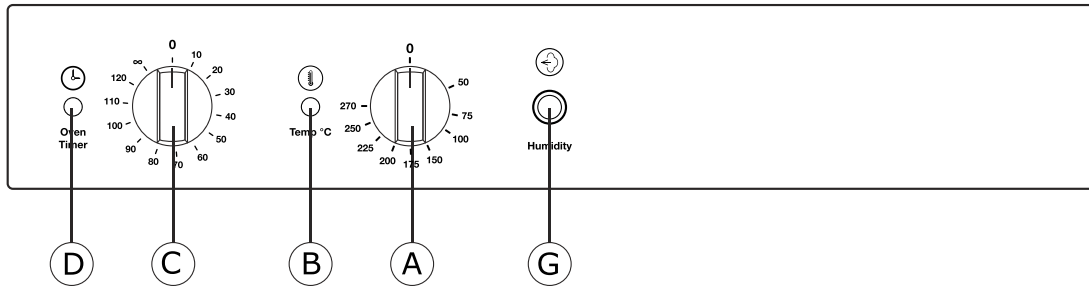
COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 270 °C
	Manual humidification	

CONTROL PANEL DESCRIPTION

A	Cooking chamber thermostat
B	Heating cooking chamber ON pilot light
C	Timer
D	Timer ON pilot light

G	Manual humidification



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
S 36G8	Stand
CRGR 36G8	Tray slides kit

Code	Description

DIMENSIONS

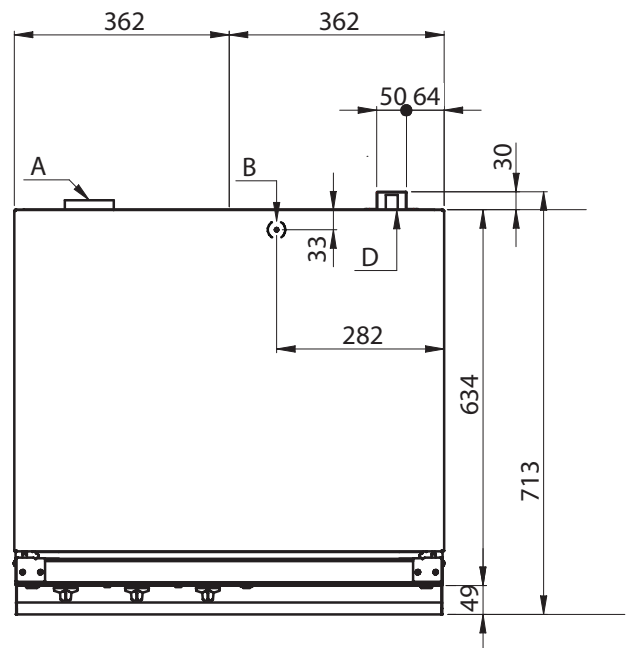
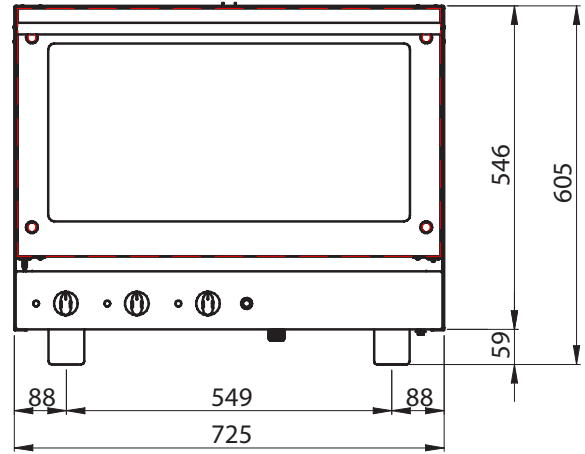
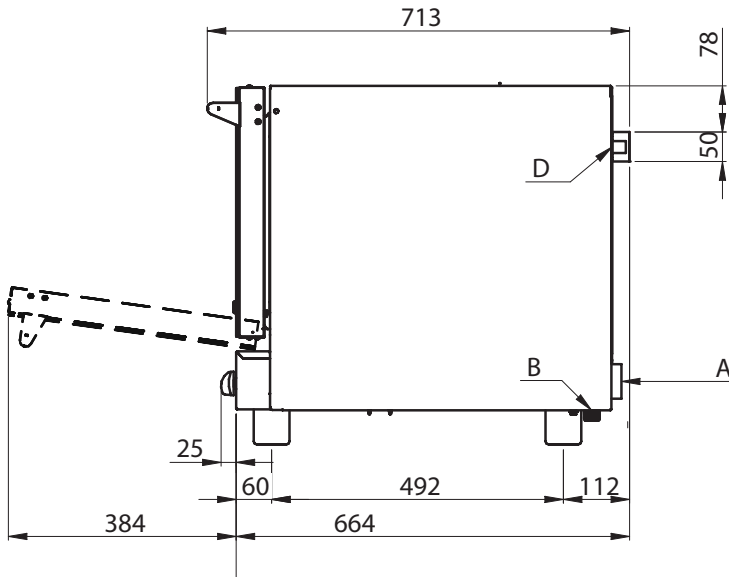
	OVEN	PACKAGE
Width	725 mm	760 mm
Depth (with door handle)	715 mm	750 mm
Height	605 mm	795 mm
Weight/volume		50 kg / 0.45 m ³

POWER SUPPLY

Model	ER004-UAE
Power loading	3,2 kW
Cooking chamber power	3,1 kW
Grill power	--
Power of the motors	n° 2 x 55 W
Max. power loading	3,2 kW
Voltage	220-240 V N1 ~ 50/60 Hz
Absorbed current	5,5 A
Feed cable section	Electric cable included
Capacity	4 x 60x40 - GN 1/1
Pitch between the trays	70 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 ÷ 2000 µS/cm
Chlorine concentr. Cl2	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	--



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- D Cooking chamber release valve