



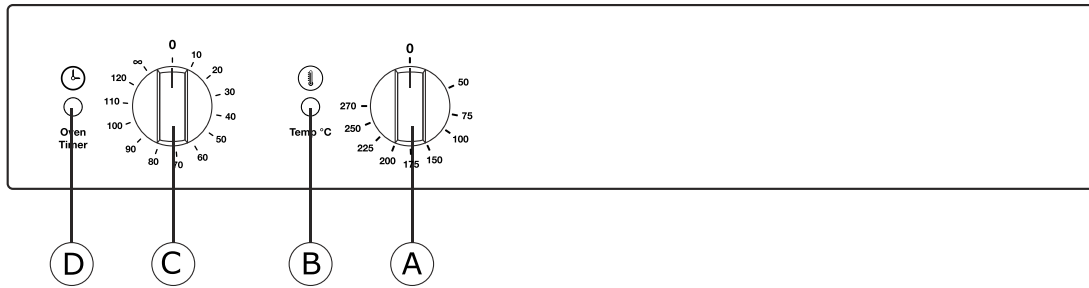
DESCRIPTION	
	Capacity: 4 x 46x34
	Trays insertion: Crosswise
	Dimensions: 585 x 655 x H 570 mm
	Control panel: Analogic
	Cooking chamber heating: Electric
	Steam generation: --
	1 Fan
	1 Side rotation

COOKING MODES AND FUNCTIONING

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

CONTROL PANEL DESCRIPTION

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



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 33G8	Stand
CRGR 33G8	Tray slides kit

Code	Description

DIMENSIONS

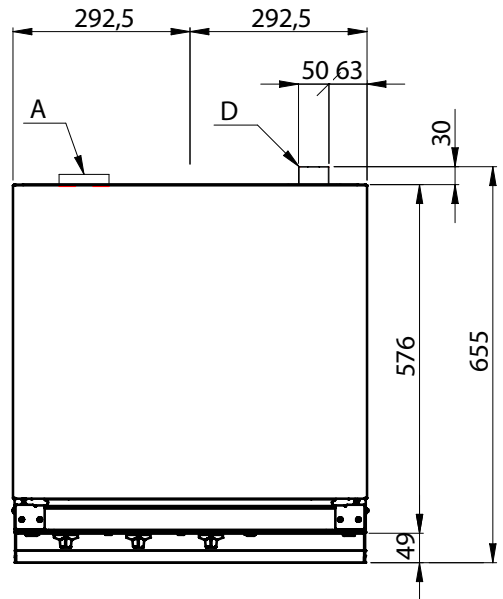
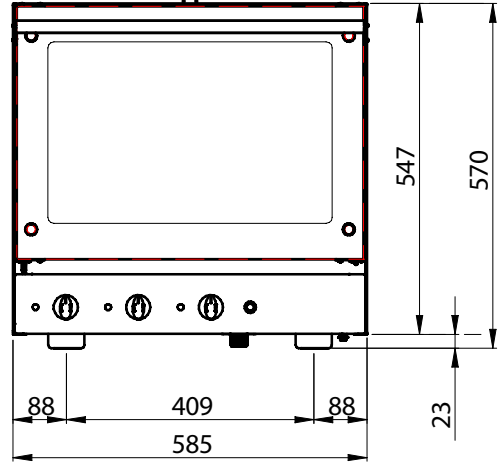
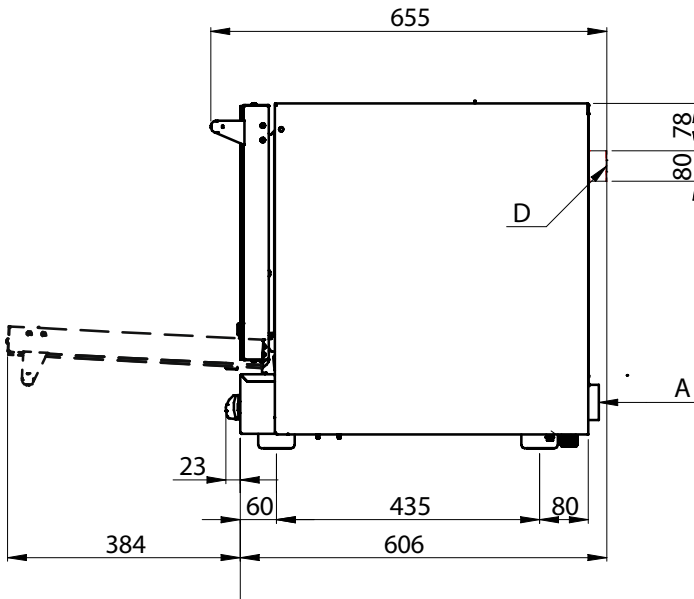
	OVEN	PACKAGE
Width	585 mm	620 mm
Depth (with door handle)	655 mm	690 mm
Height	570 mm	760 mm
Weight/volume		41 kg / 0.33 m ³

POWER SUPPLY

Model	ER404-CAE
Power loading	2,7 kW
Cooking chamber power	2,65 kW
Grill power	--
Power of the motors	n° 1 x 55 W
Max. power loading	2,7 kW
Voltage	220-240 V N1 ~ 50/60 Hz
Absorbed current	4,0 A
Feed cable section	Electric cable included
Capacity	4 x 2/3 GN
Pitch between the trays	70 mm

WATER SUPPLY

Water supply coupling	--
Water pressure	--
Water hardness	--
Water conductivity	--
Chlorine concentr. Cl2	--
Chloride concentration	--
Water drain coupling	--



- A Electrical cables connection
- D Cooking chamber release valve