



DESCRIPTION	
	Capacity: 4 x 46x34
	Trays insertion: Crosswise
	Dimensions: 585 x 655 x H 570 mm
	Control panel: Programmable
	Cooking chamber heating: Electric
	Steam generation: direct system
	2 Fans
	1 Side rotation

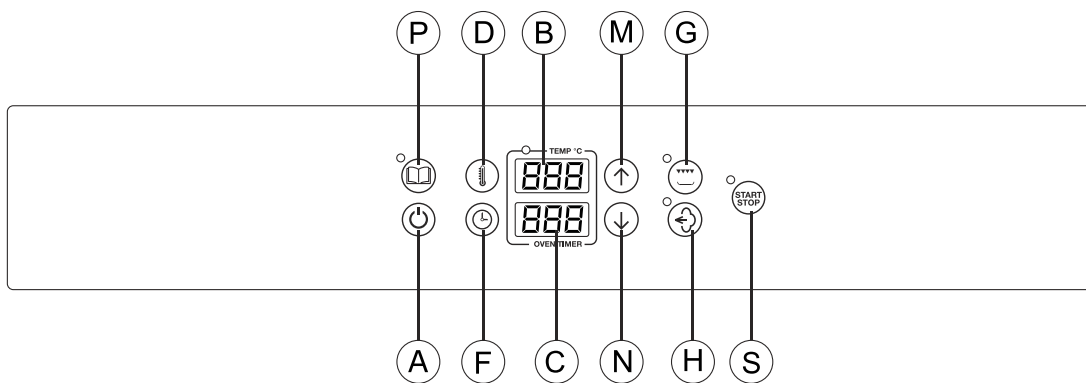
COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 270 °C
	Manual humidification	
	Salamander	Electric grill with timer
	Automatic programs	99 Automatic programs

CONTROL PANEL DESCRIPTION

A	ON/OFF button
B	Temperature display
C	Time display
D	Cooking chamber temperature selection
F	Time selection
G	Grill activation

H	Humidification selection
M	Increase value button
N	Reduce value button
P	Automatic programs
S	Start/stop button
T	Program's phases


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

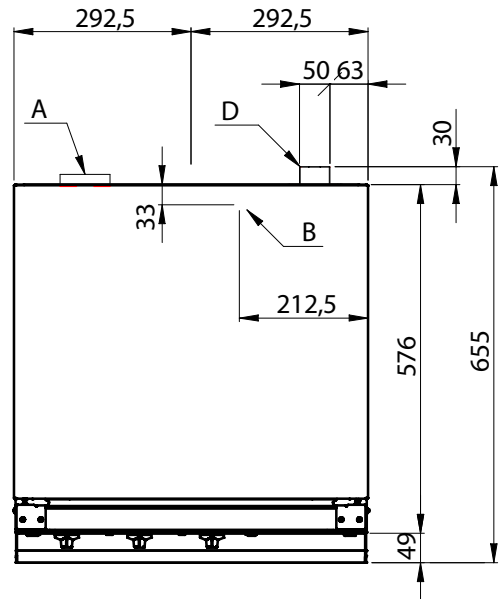
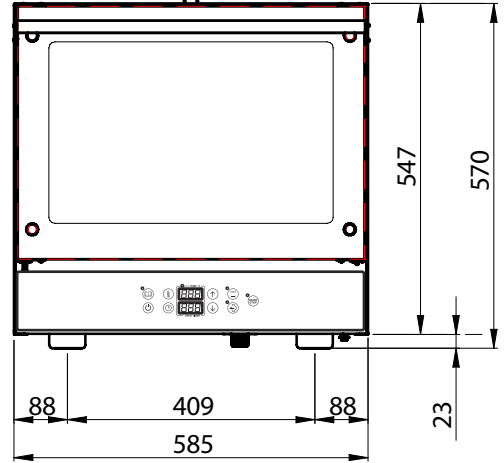
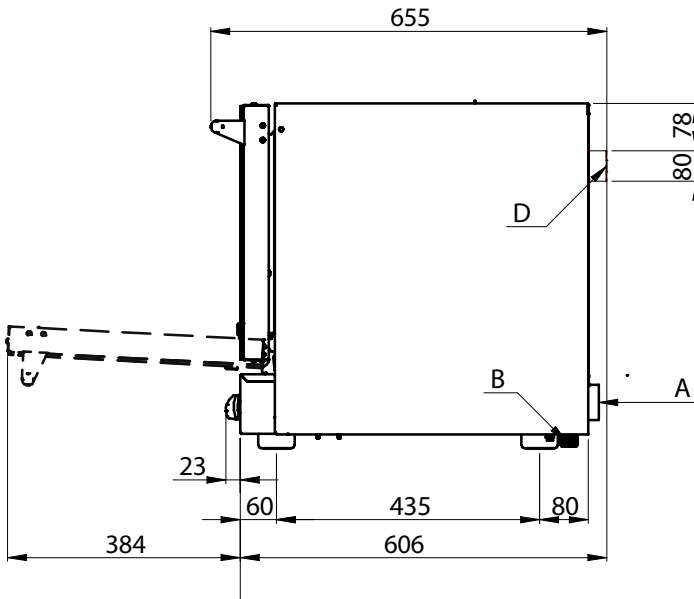
	OVEN	PACKAGE
Width	585 mm	620 mm
Depth (with door handle)	655 mm	690 mm
Height	570 mm	760 mm
Weight/volume		41 kg / 0.33 m ³

POWER SUPPLY

Modello	ER404-USPE
Potenza installata	3,6 kW
Potenza camera cottura	2,8 kW
Potenza grill	0,7 kW
Potenza motori	n° 2 x 55 W
Potenza max. assorbita	3,6 kW
Tensione di alimentazione	220-240 V N1 ~ 50/60 Hz
Assorbimento	5,8 A
Sezione cavo elettrico	Cavo elettrico incluso
Capacità	4 x 46x34
Distanza tra le teglie	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