


**DESCRIPTION**

	Capacity: 7 x GN 1/1
	Trays insertion: Lengthwise
	Dimensions: 523 x 906 x H 877 mm
	Control panel: Analogic
	Indicative quantity of meals: 80
	Cooking chamber heating: Electric
	Steam generation: Direct system

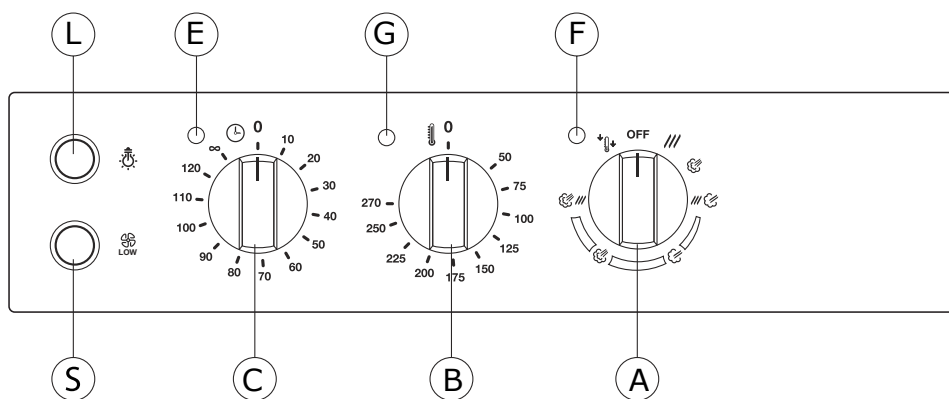
**COOKING MODES AND FUNCTIONING**

	<b>Convection mode</b>	Temperature range between 50 °C and 270 °C
	<b>Steam mode</b>	Temperature range between 50 °C and 100 °C
	<b>Convection-steam mode</b>	Temperature range between 50 °C and 270 °C
	<b>2 Ventilation speed</b>	2 ventilation speeds selectable
	<b>Autoreverse</b>	Automatic reversal of fan rotation
	<b>Cool down</b>	Quick cooling down of the cooking chamber, with open door.

**CONTROL PANEL DESCRIPTION**

<b>A</b>	Cycle selector-switch
<b>B</b>	Cooking chamber thermostat
<b>C</b>	Timer
<b>E</b>	Timer ON pilot light

<b>F</b>	Oven power supply ON pilot light
<b>G</b>	Heating cooking chamber ON pilot light
<b>L</b>	Cooking chamber light
<b>S</b>	Reduced ventilation speed


**MANUFACTURING FEATURES**

- Heating system located on the back side of the cooking chamber;
  - Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
  - Cooking chamber with external welding;
  - External covering panels made of satin stainless steel AISI 430;
  - Base chassis made of stainless steel AISI 430;
  - Door hinges in stainless steel AISI 304;
  - Heating element made of stainless steel Incoloy 800;
  - Thermal insulation of the cooking chamber in ceramics fibre;
  - Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
  - Cooking chamber fan made of stainless steel;
- **Sense of opening of the door reversible even after installation**

**OPTIONAL ACCESSORIES**

Code	Description
<b>DLE</b>	Hand shower
<b>DCF-20</b>	Water softener
<b>FT-31R</b>	Fat filter

Code	Description
<b>SCR-11-PK8</b>	Stand with shelf
<b>CRG-17-PK8</b>	Tray slides
<b>SCRG-11-PK8</b>	Stand with shelf and tray-slides

**DIMENSIONS**

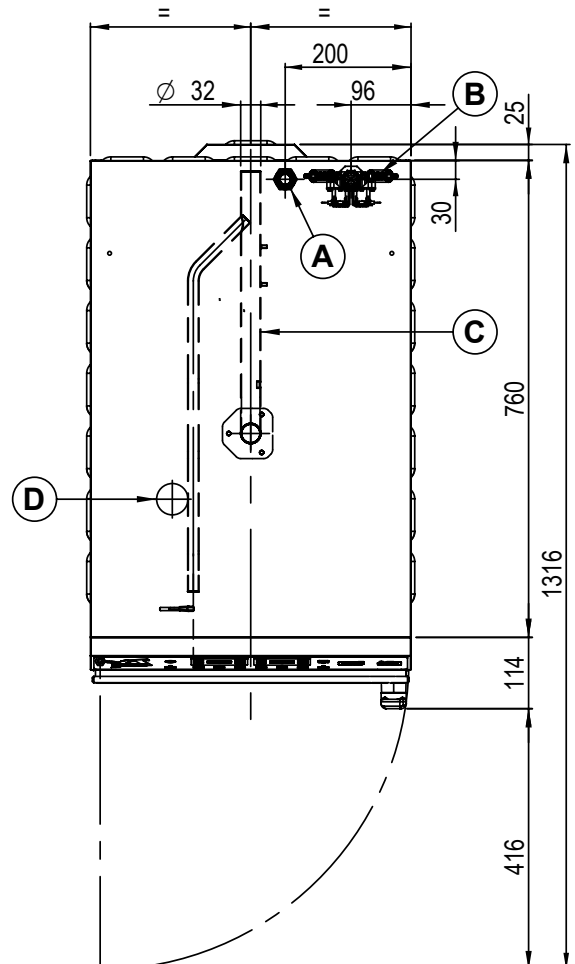
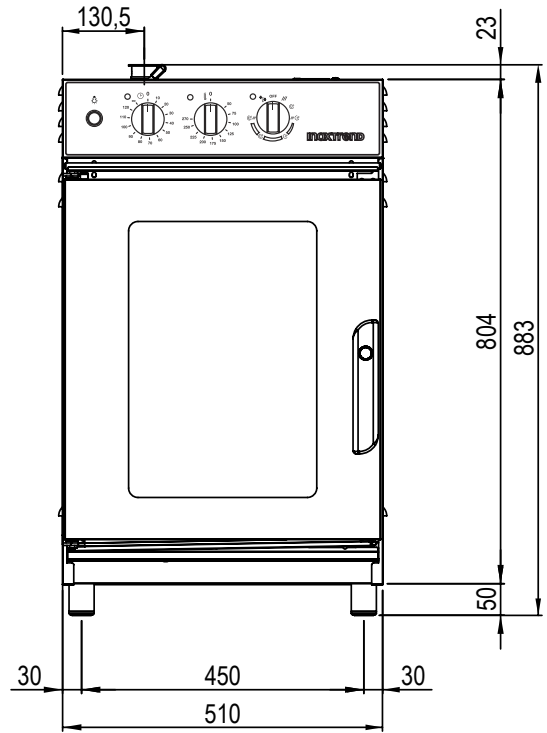
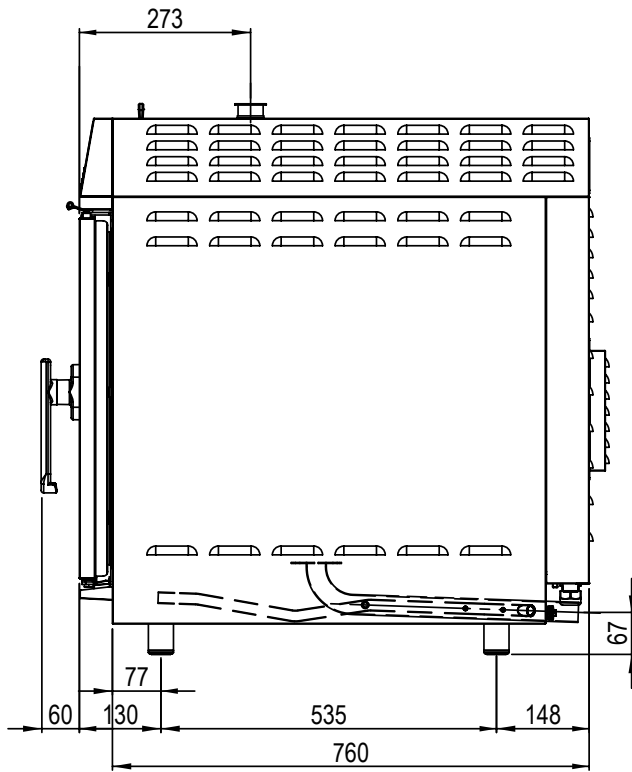
	<b>OVEN</b>	<b>PACKAGE</b>
<b>Width</b>	523 mm	600 mm
<b>Depth (with door handle)</b>	906 mm	980 mm
<b>Height</b>	877 mm	1070 mm
<b>Weight/volume</b>		105 kg/0,63 m <sup>3</sup>

**POWER SUPPLY**

<b>Model</b>	<b>RHDA-107E</b>
<b>Power loading</b>	8,8 kW
<b>Cooking chamber power</b>	8,5 kW
<b>Power of the motors</b>	n° 1 x 250 W
<b>Max. power loading</b>	8,8 kW
<b>Voltage</b>	380 - 415 V +3N ~ 50 Hz
<b>Absorbed current</b>	14,5 A
<b>Feed cable section</b>	n° 5 x 2.5 mm <sup>2</sup>
<b>Capacity</b>	7 x GN 1/1
<b>Pitch between the trays</b>	67 mm

**WATER SUPPLY**

<b>Water supply coupling</b>	Ø ¾" gas
<b>Water pressure</b>	1.5 - 2.5 bar
<b>Water hardness</b>	4 - 12 °f 40 - 120 ppm
<b>Water conductivity</b>	50 e 2000 µS/cm
<b>Chlorine concentr. Cl<sub>2</sub></b>	< 0.2 mg/litre
<b>Chloride concentration</b>	<150 mg/litre
<b>Water drain coupling</b>	Øe 32 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.