

EME10

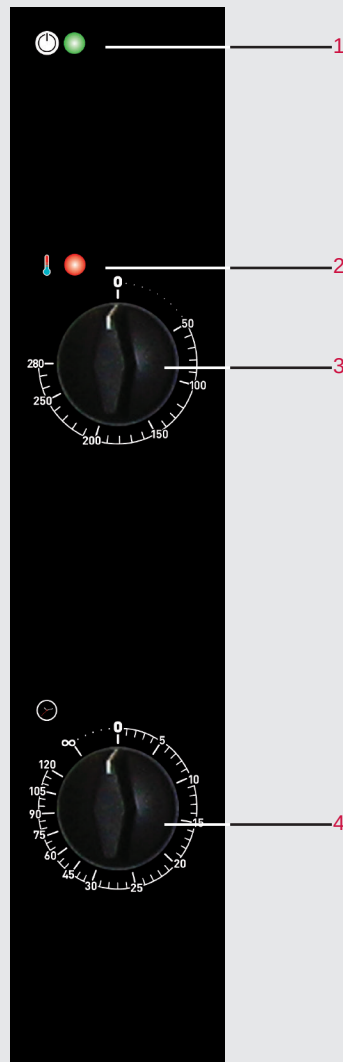
Electric Oven - 10 GN 1/1_ 10 GN 60x40



TECHNICAL FEATURES

- Heating of cooking chamber with high performance INCOLOY heating elements.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking.
- Interior light.
- Bivalent GN (1/1) and EN (60x40) racks runner.

ELECTROMECHANICAL CONTROL PANEL:



1. Power-on light.

2. Heating-on light

3. Thermostat.

- Temperature control from 50° to 280°C

4. Timer

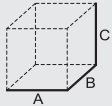
- Time control from 1' to 120' + infinite position.

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronomic and confectionery size trays and containers.

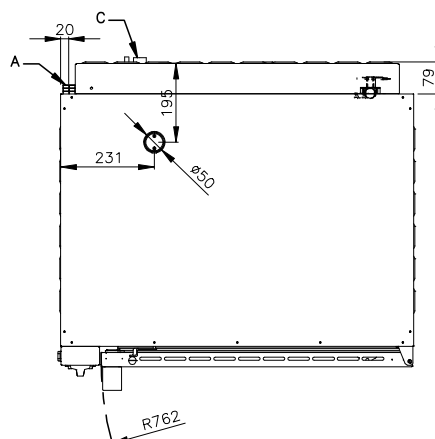
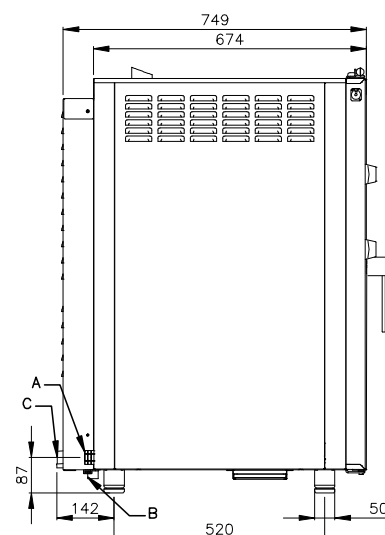
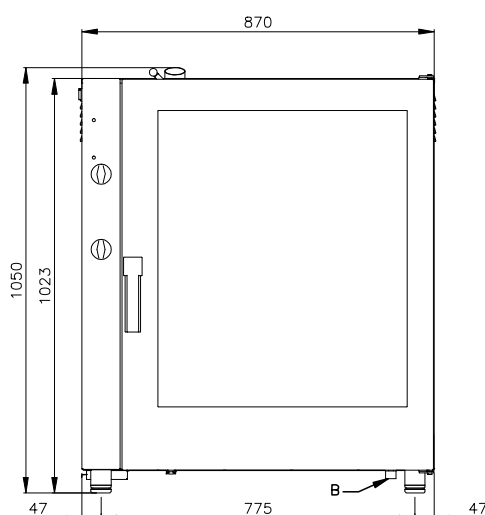
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Electric Oven - 10 GN 1/1_ 10 GN 60x40

	VOL./PESO Vol./Weight	VAC 400V-3N 50Hz (60 Hz optional)	POTENZA EL. CAMERA Oven cavity el. power	DISTANZA TRA LE TEGLIE Gap between the trays	DIM. CAMERA Cavity net dimension
(A x B x C) mm	m ³ /kg	kW	kW	mm	mm
870x749x1023 10 GN 1/1 10 EN 60x40	0,9 / 110	12,6	12	74	645x800x450

ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522



- A Electrical connection
- B Water inlet (G3/4)
- C Drain ($\varnothing 32$)