

Description:



Professional oven suitable to bake roast, grill, gratin, brown, glaze, boil, stew, steam; cook at low temperature; with temperature control at the core of the product, holding of already cooked food.

Capacity: **7 x 1/1 GN - 14 x 1/2 GN**

Control panel: **Electronic**

Indicative quantity of meals: **85**

Cooking chamber heating: **Electric**

Steam generation: **Direct system**

Cooking modes and functioning:

	Convection cooking	Temperature range between 20 °C and 270 °C
	Steam cooking	Temperature range between 20 °C and 100 °C
	Convection-steam cooking	Temperature range between 20 °C and 270 °C
	Core probe cooking	Temperature core probe range between 20 °C and 99 °C (optional)
	Reduced fan speed + Autoreverse	Two ventilation speeds to be selected plus autoreverse (optional)
	Cool down	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.
	Automatic washing	Automatic washing system with 1 program (optional).

Safety at work:

The oven has been designed to work without any supervision.

Compulsory use of apposite protection gloves for the manual introduction/removal of trays holding food to be cooked or already cooked.

Safety equipment:

- Safety fuses against short-circuits;
- Thermal protection for motor;
- Safety thermostat for cooking chamber;
- Cooling fan for motor and control components compartment;
- Cooking chamber safety thermostat;
- Magnetic sensor for automatic stop of the oven when door open.

Controls and automatisms:

- Control panel with clear symbology;
- Signs and symbols readable from any angle;
- Electronic control of cooking parameters (time, cooking chamber temperature and humidity percentage)
- Acoustic signal for cooking cycle end;
- Temperature to be selected in °C;
- Self-diagnosis displaying the error message to determine the malfunctions and/or faults.

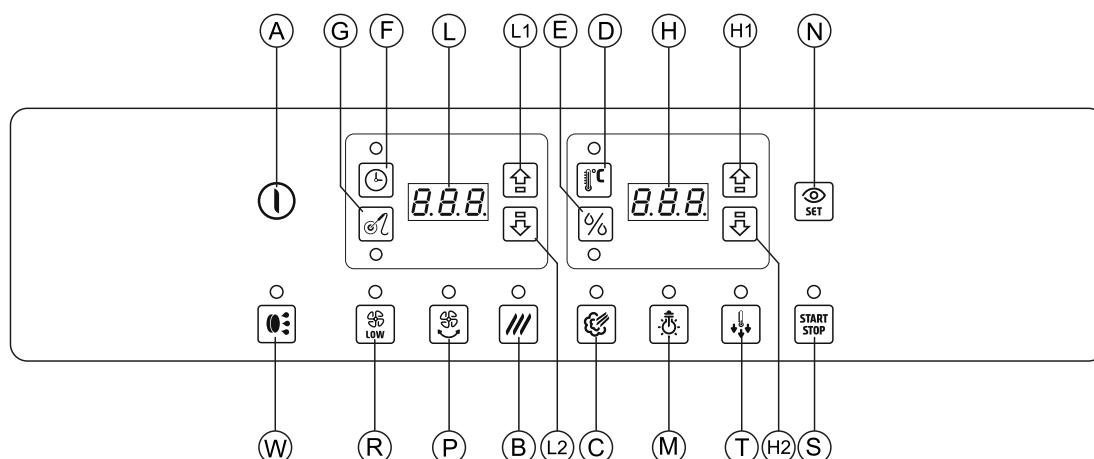
Standard devices, systems and equipments:

- Heating system located on the back side of the cooking chamber, it is protected by a panel made of AISI 304 which is hinged on the back side; simply opening by rotating from right to left and removable for fan and heating elements inspection and cleaning;
- Automatic system to drop-down the fumes and steam at the cooking chamber discharge;
- Venting device to evacuate the exceeding humidity in the cooking chamber;
- Motor-fan with suitable air flow, single ventilation speed;
- Cooling system for electric and electronic components, fixed in the control components compartment;
- Chamber lighting by means of incandescent lamp, located inside the cooking chamber;

Manufacturing features

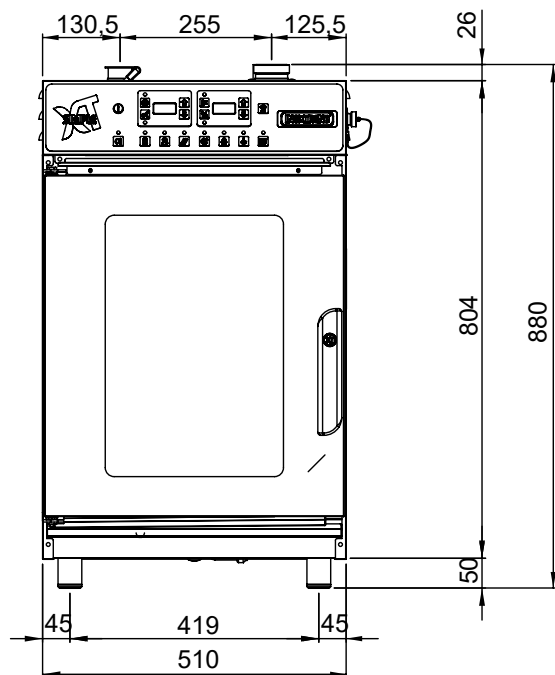
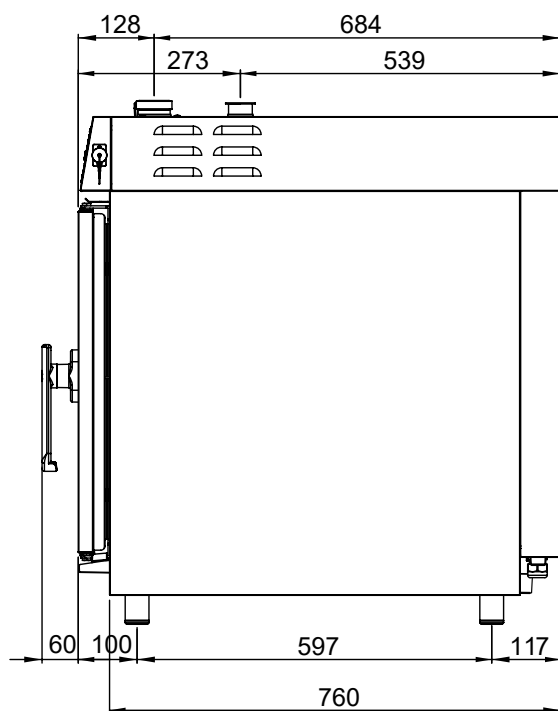
- Height adjustable feet made of plastic material;
- Base chassis made of sheet steel AISI 430;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels made of satin stainless steel AISI 430;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Stainless steel door AISI 304 with 2 tempered glasses; air circulation between them;
- Handle for door opening with one hand and push shutting; adjustable blocking to guarantee steam proof of the cooking chamber gaskets;
- Door reversible on site
- Door hinges in AISI 304 with a thickness of 4 mm, with adjustable fixing system to guarantee steam proof as above specified;
- Heating element made of stainless steel Incoloy 800 for cooking chamber heating;
- Cooking chamber fan made of stainless steel AISI 304;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type, suitable to withstand high temperatures;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Drops gatherer (cooking chamber) in AISI 304.

COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL



A	ON/OFF button
B	Convection mode selection button with humidification adjustment
C	Steam mode selection button
D	Cooking chamber temperature selection button
E	Humidification percentage selection button
F	Cooking time selection button
G	Core probe selection button (core probe optional)
H	Temperature/humidity display
H1	H Display value increasing button
H2	H display value decreasing button
L	Time/core probe display
L1	L Display value increasing button
L2	L Display value decreasing button
M	Cooking chamber lighting button
N	Set values visualization button
P	Autoreverse selection button (optional)
R	Fan speed selection button (reduced speed optional)
S	Cooking/washing cycle starting button
T	Fast cooling button
W	Automatic washing selection button (optional)

Optional accessories	
Code	Description
SDC	Core probe
2VR + ATRV-R	2 ventilation speed + Autoreverse (two way fan rotation, to be requested upon order)
DLE	Hand shower
DCF-20	Water softener
FT-31R	Fat filter
LR	Automatic washing system (to be requested upon order)



- A Electrical cables connection
 B Water inlet Ø 3/4" gas
 C Cooking chamber drainage Øe 40 mm
 D Cooking chamber relief valve
 S Detergent and sparking aid container

Dimensions

Capacity	7 x 1/1 GN
Pitch between the trays	67 mm
Oven	
Width	510 mm
Depth	760 mm
Height	880 mm
Weight	90 kg

Power supply

threephase

Power loading	8.8 kW
Cooking chamber power	8.5 kW
Power of the motors	n° 1 x 250 W
Max. power loading	8.8 kW
Voltage	380 - 415 V + 3N ~ 50/60Hz
Absorbed current	14.5 A
Feed cable section	n° 5 x 2.5 mm²

Water supply

Water supply coupling	Ø 3/4 gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 8 °f (French degr.)
Water conductivity	50 e 2000 µS/cm
Chlorine concentration Cl2	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Ø 40 mm

