

Client _____ Quantity _____

Project _____ Position _____

Function oven

Model: GEU1011 **Cod:** NP01101021001

Technical data

Number of pans:	10
Pans size (mm):	GN 1/1
Tray centre distance (mm):	75
Number of fans:	3
Fan speed:	1
Dimensions (mm):	833 x 780 x 1011
Net weight (kg):	118
Volume (m3):	0,660
Chamber size (mm):	618 x 435 x 808
Electric power (kW):	11,5
Voltage (V):	380-415
Power supply (A):	19
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	60
Cold water connection:	3/4"
Cold water pressure (bar):	Max. 5 bar
Drain size (mm):	30
Packing dimensions (mm):	875 x 820 x 1170
Chamber size (mm):	618 x 435 x 808
Gross weight (kg):	125
Gross volume (m3):	0,840

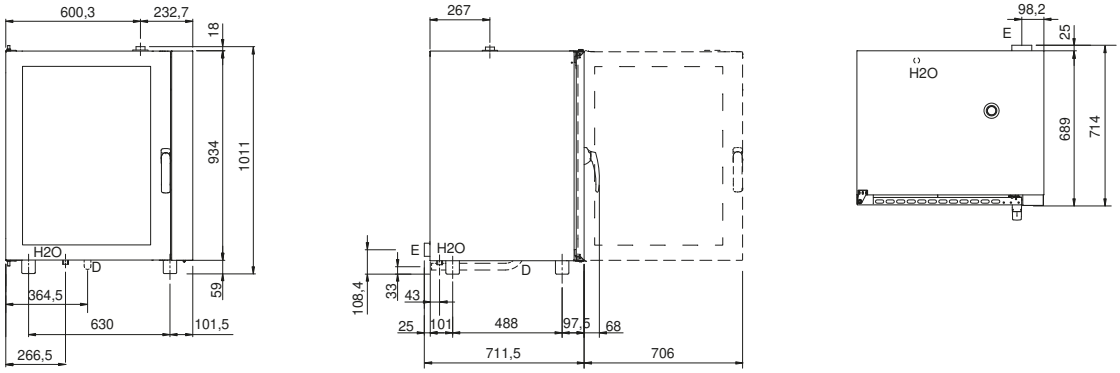
Features

Oven type:	Convection
Control:	Electro-mechanic ovens
Steam:	Direct
Steam management:	Pressure
Temperature range:	50°C - 300°C
Door:	Hinged door
Fan:	Made of AISI 304 stainless steel – autoreverse
Cooking chamber bottom:	AISI 430 mirror finish
Range timer:	1' - 120'
Flue:	Always open

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

Electro-mechanical electric convection ovens with humidifier. Capacity 10 trays Gn 1/1. Cooking chamber with rounded corners, welded without visible welding. Adjustable height of the feet. Removable universal grid shelves (Gatronorm and Euronorm) with distance between trays of 74 mm Door with wide glass surface equipped with air channel for the external glass ventilation, which further limits the temperature on the external surface. Door handle in plastic material, highly resistant to shocks and temperatures. Silicone gasket inserted in the front of the chamber, with maximum seal capacity, avoiding temperature drops. Heating through high efficiency coated heating elements. Timer from 1' to 120' (plus infinite position). Manual button humidifier. Temperature control in the cooking chamber from 50 °C to 300 °C. 3 fans. Wide air flow channels of the chamber that allows a perfect cooking uniformity, both in conditions of scarce and full load. Folding opening of the internal glass. Control panel of all the functional parts placed on the right side of the oven. Safety thermostat in the cooking chamber to avoid dangerous high temperatures. Water inlet for the humidifier control. Internal lighting positioned on the left side of the cooking chamber. Electric power 11,5 kW -380-415V/3N+G 60 Hz,

Technical draw



E: Electric connection

D: Drain for water

H2O : Water inlet 3/4"

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