

SOLID TOP ELECTRIC BOILING TABLE ON **ELECTRIC TWO-FAN CONVECTION OVEN**

Solid boiling range made of AISI 304 stainless steel structure, 20/10 mm thickness top. Radiant plate made of 16 Mo5 steel. Heating by brazed-welded heating elements. Independent temperature control on different working area. Electric two fan convection oven in AISI 430 stainless steel with removable stainless steel guides and thermostat. Useful for 2/1 GN containers. Pre-setting for remote control of power peaks.









Oven Type	Electric convection oven 2/1GN	Power supply	Electricity
Worktop thickness	2 mm		

Functional features

- · Solid electric boiling table with 4 independent temperature control working area, electric convection oven.
- Cooking plate made of alloyed steel (16 Mo5), thickness 15 mm that guarantees a high yield compared to the employed power.
- n. 4 independent cooking areas power rated at 3 kW each
- Cooking plate surface 657 x 657 mm, useful surface 43.16 dm2.
- Specific output per useful surface dm² 278 W.
- Eeating elements with brazewelded resistances that guarantee quick response times and high efficiency, temperature control from 30°C to 360°C.
- Insulating panel placed below the heating elements to minimize heat loss and maximize efficiency.
- Electric convection oven with two fan rated at 7.9 kW
- Oven capacity: 2 containers 2/1GN on removable stainless steel container, adjustable at three height levels.
- Cooking oven temperature control from 80°C to 260°C with 6 working modes.
- Oven ventilation: 2 radial fans double the productivity compared to the static version.
- Provision for remote peak power cut.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

Constructional features

- Solid boiling range made in AISI 304 stainless steel, 20/10 mm thickness top, Scotch brite finishing.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max guality and hygiene.
- Worktop with perimeter recess for collection of juices.
- Top can be flooded for washing by using the overflow-cap (supplied as standard) and the plate cleaning kit accessory.
- Liquid discharge from the front recess through a collecting removable drawer capacity 1.75 lt integrated to the control board.
- Fett drain outlet diameter 32 mm.
- Oven cooking chamber made in AISI 430 stainless steel, thickness 10/10; dimensions 53.5x69x31 cm (2/1GN).
- Oven double-walled door insulated with Heavy Duty hinges; rubber gasket on the oven front to ensure a perfect closing.
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and control console.
- The steel plate, the heating elements and working thermostats and over heating thermostats, is removable from above without the need to remove the appliance from the structure.

Safety equipment and approvals

- Safety thermostat protection against over heating in case of working thermostat failure.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Standard equipment

- Plate cap with overflow function.
- Delivered with 1 chromium plated grid 2/1GN.



1N1TPEEV



Optional

· Pipe made of AISI 304 stainless steel for the water discharge during the cleaning of the plate. Snap hooking.

Technical Data						
Wo	orking voltage	400V 3N ~ 50 ÷60 Hz	Net Weight	160 kg		
Gro	oss Weight	185 kg	Electric Power	19,5 kW		
Din	nensions	80x92x75 cm	Packing	86x102x116 cm		