



4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN

Electric boiling range with AISI 304 stainless steel structure, 30/10 mm thickness top. Watertight fully sealed cast iron plates, fitted with thermal protection devices. Each plate is controlled by a 5-position switch. Electric two fan convection oven in AISI 430 stainless steel with removable stainless steel guides and thermostat. Useful for 2/1GN containers. Remote control of power peaks.



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Energy Control	Pre-Setting for remote control of power peaks	Oven Type	Electric convection oven 2/1GN
Power supply	Electricity	Worktop thickness	3 mm

Functional features

- Nr. 4 cast iron square electric cooking plates, dimensions 29.5x29.5 cm.
- · Each plate power rated at 4 kW; adjustable heating on 4 working-positions.
- · Electric convection oven with two fan rated at 7.9 kW
- · Oven capacity: 1 container 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: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

Constructional features

- · Work top made in AISI 304 stainless steel, 30/10 thickness with Scotch Brite finish.
- 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 quality and hygiene.
- · Worktop with pressed recess for collection of juices and for cooking plate housing.
- · Insulation beneath the cooking surface to reduce surface temperatures on the front and to improve user comfort.
- · Oven cooking chamber made in AISI 430 stainless steel, thickness 10/10; dimensions 53.5x69x31 cm (2/1GN).
- $\cdot~$ Oven double-walled door insulated with Heavy Duty hinges.
- · Rubber gasket on the oven front to ensure a perfect closing.
- · Metal ergonomic knobs with rubber protection against water infiltration.
- Rubber protection under the knobs against water infiltration.
- · Sealed flue on the top.
- · Access to all components through front compartment and control console.
- Maintenance of inner components does not require appliance displacement.

Safety equipment and approvals

- \cdot Safety thermostat, integrated to the plates, against overheating due to idling.
- · Safety thermostat against oven overheating.
- Approval to European Standard EN 1672-2 Hygienic Design.
- CE approvals in respect of all directives and regulations.
- · IPX5 protection rating.

Standard equipment

Delivered with 1 chromium plated grid 2/1GN.

Technical Data					
	Working voltage	400V 3N ~ 50 ÷60 Hz	Net Weight	120 kg	
	Gross Weight	135 kg	Electric Power	24 kW	



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Dimensions

80x92x75 cm

Packing

86x102x116 cm

ANGELO PO

