

EME102X

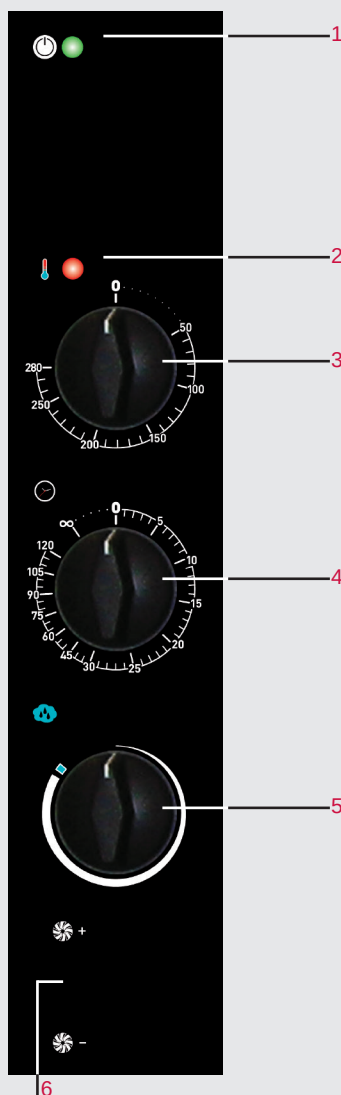
Electric Oven - 10 GN 1/1_10 GN 60x40



TECHNICAL FEATURES

- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- 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:



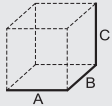
1. Power-on light.
2. Heating-on light
3. Thermostat
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

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.

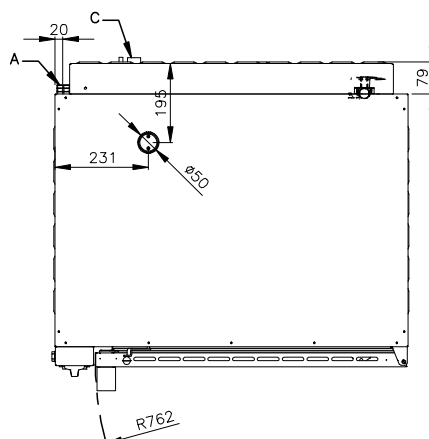
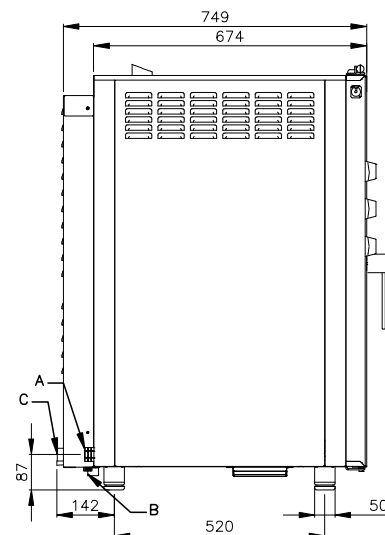
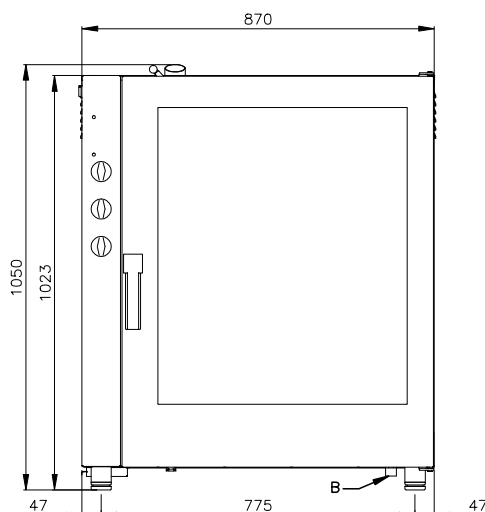
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Electric Oven - 10 GN 1/1_ 10 GN 60x40

 (A x B x C) mm	VOL./PESO Vol./Weight m ³ /kg	VAC 400V-3N 50Hz (60 Hz optional) kW	POTENZA EL. CAMERA Oven cavity el. power kW	DISTANZA TRA LE TEGLIE Gap between the trays mm	DIM. CAMERA Cavity net dimension mm
870x749x1023 10 GN 1/1 10 EN 60x40	0,9 / 110	17,3	16,6	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 (Ø32)