

Net price	897 €
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DESCRIPTION



Capacity: 10 x 60x40



Trays insertion: Cross wise



Dimensions: 870 x 770 x H 1014 mm



Control panel: Analogic



Indicative quantity of meals: --



Cooking chamber heating: Electric

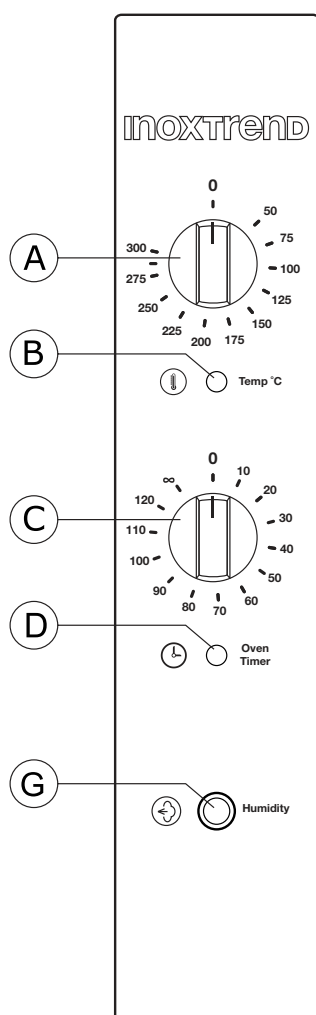


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 300 °C
	Manual humidification	

COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL

[illegible]

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

OPTIONAL ACCESSORIES

Code	Description
S-31G	Stand
SG-31G	Stand with tray holder

DIMENSIONS

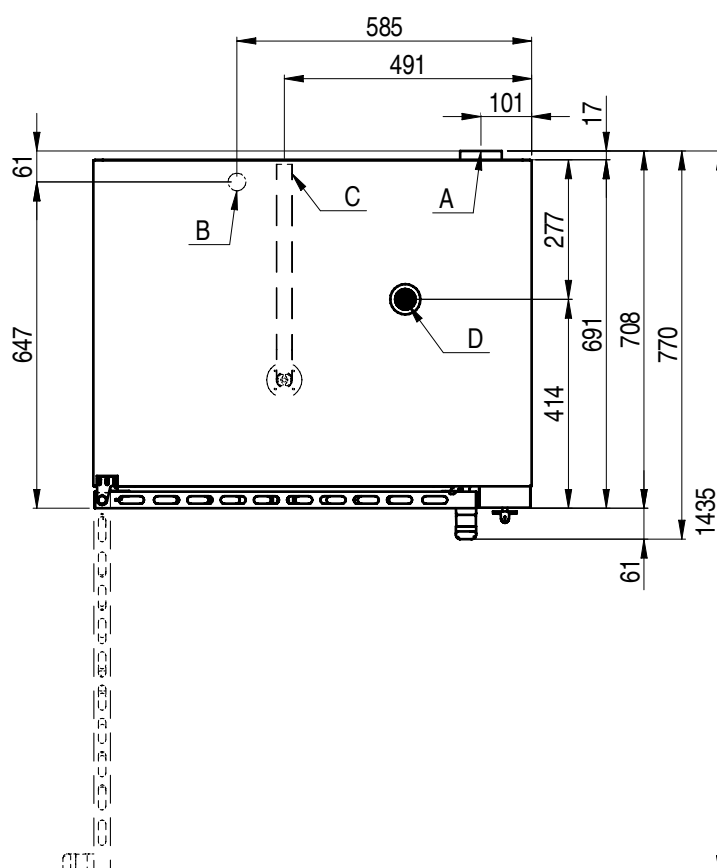
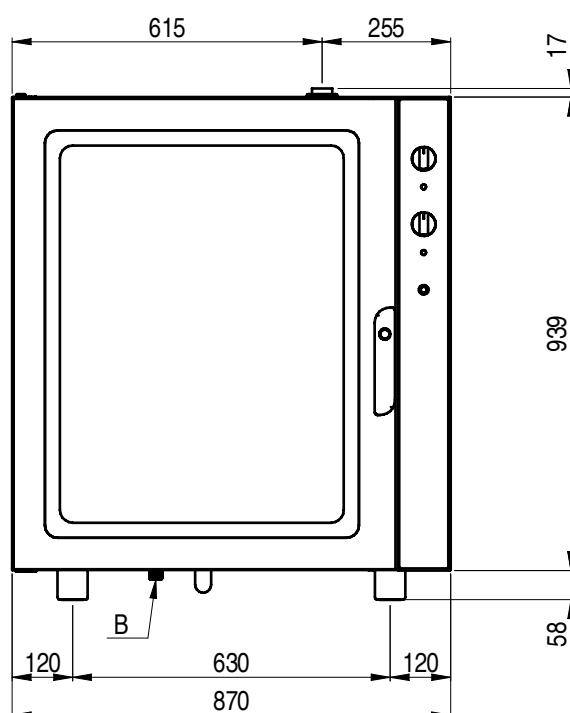
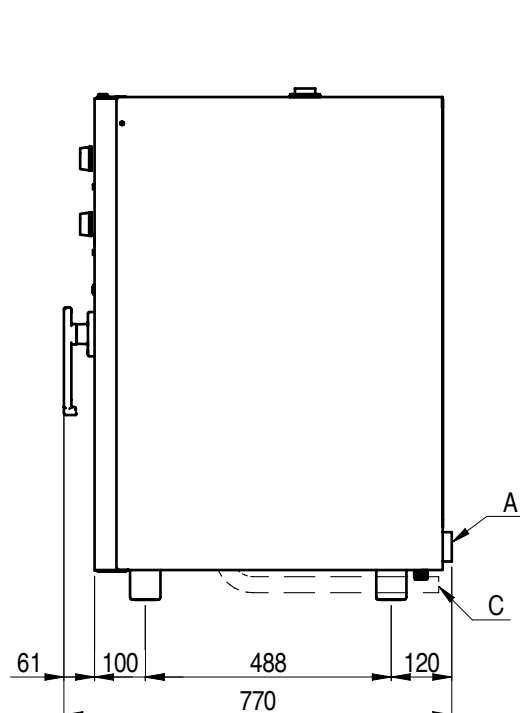
	OVEN	PACKAGE
Width	870 mm	908 mm
Depth (with door handle)	770 mm	785 mm
Height	1014 mm	1202 mm
Weight	125 kg	

WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl₂	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Ø 32 mm

POWER SUPPLY

Model	GUA-610EB
Power loading	16.9 kW
Chamber power	16.5 kW
Grill power	--
Power of the motors	n° 3 x 100 W
Max. power loading	16.9 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	30.0 A
Feed cable section	n° 5 x 4.0 mm ²
Capacity	10 x 60x40
Pitch between trays	75 mm



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Water drain coupling
- D Cooking chamber release valve