

Net price

252 €

## DESCRIPTION



Capacity: 4 x 460x330



Trays insertion: Cross wise



Dimensions: 587 x 610 x H 570 mm



Control panel: Analogic



Indicative quantity of meals: 20



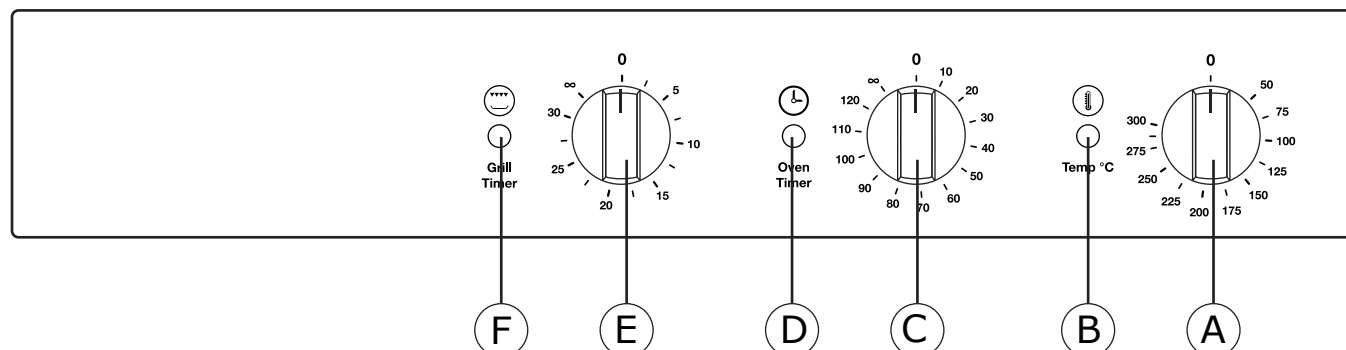
Cooking chamber heating: Electric

Steam generation: --

## COOKING MODES AND FUNCTIONING

|  |                        |                                            |
|--|------------------------|--------------------------------------------|
|  | <b>Convection mode</b> | Temperature range between 50 °C and 300 °C |
|  | <b>Salamander</b>      | Electric grill with timer                  |
|  |                        |                                            |
|  |                        |                                            |
|  |                        |                                            |
|  |                        |                                            |
|  |                        |                                            |
|  |                        |                                            |

## COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL



|   |                                        |  |  |
|---|----------------------------------------|--|--|
| Ⓐ | Cooking chamber thermostat             |  |  |
| Ⓑ | Heating cooking chamber ON pilot light |  |  |
| Ⓒ | Timer                                  |  |  |
| Ⓓ | Timer ON pilot light                   |  |  |
| Ⓔ | Grill timer                            |  |  |
| Ⓕ | Grill timer ON pilot light             |  |  |
|   |                                        |  |  |
|   |                                        |  |  |

## MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel AISI;
- 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            |
|----------------|------------------------|
| <b>S-33G8</b>  | Stand                  |
| <b>SG-33G8</b> | Stand with tray-slides |
|                |                        |

|  |  |
|--|--|
|  |  |
|  |  |
|  |  |
|  |  |

## DIMENSIONS

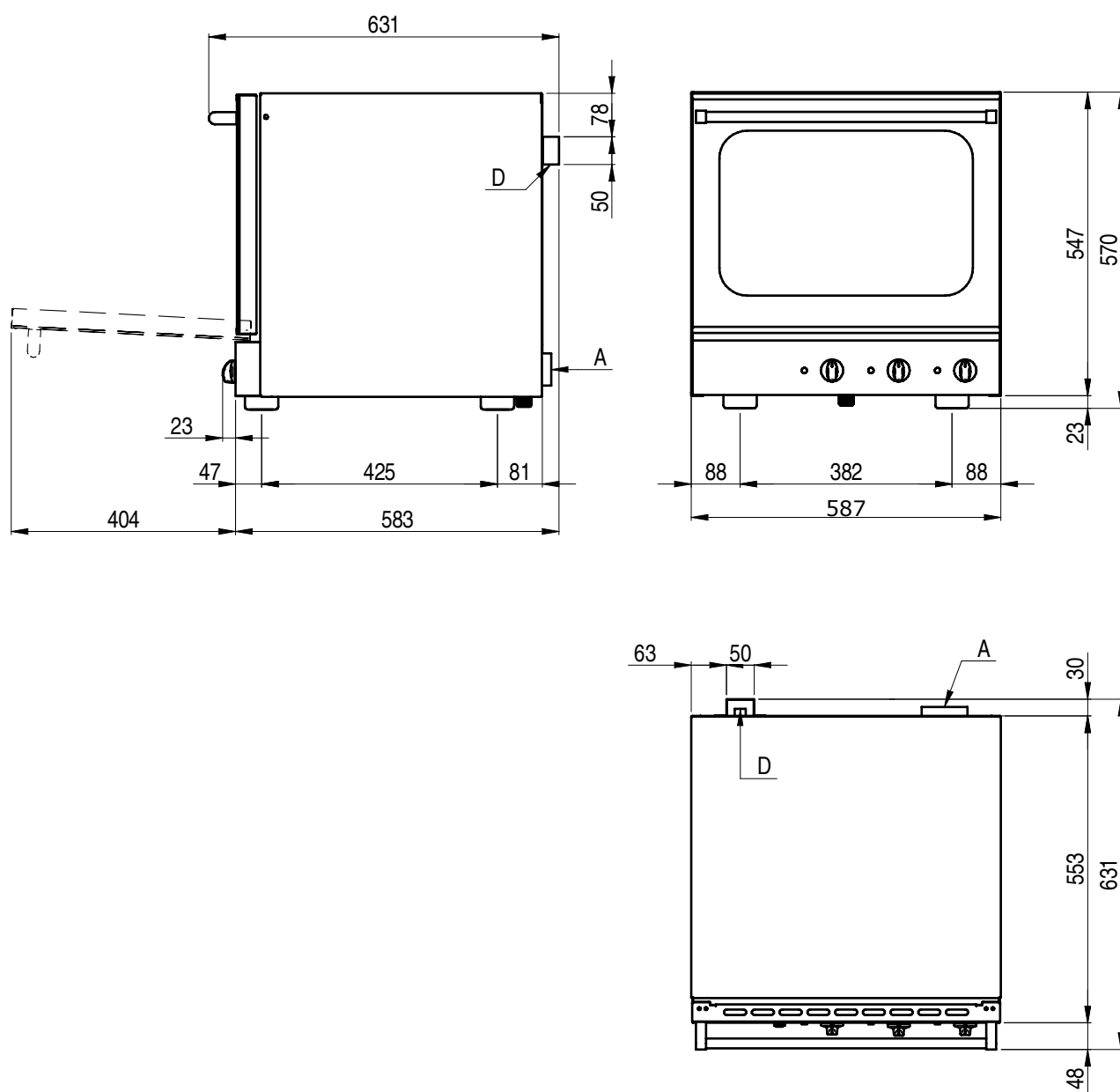
|                                 | OVEN   | PACKAGE                |
|---------------------------------|--------|------------------------|
|                                 |        | <b>Pallet 12 units</b> |
| <b>Width</b>                    | 587 mm | 1.200 mm               |
| <b>Depth (with door handle)</b> | 610 mm | 1.350 mm               |
| <b>Height</b>                   | 570 mm | 2.000 mm               |
| <b>Weight</b>                   | 40 kg  |                        |

## WATER SUPPLY

|                                          |    |
|------------------------------------------|----|
| <b>Water supply coupling</b>             | -- |
| <b>Water pressure</b>                    |    |
| <b>Water hardness</b>                    |    |
| <b>Water conductivity</b>                |    |
| <b>Chlorine concentr. Cl<sub>2</sub></b> |    |
| <b>Chloride concentration</b>            |    |
| <b>Water drain coupling</b>              | -- |

## POWER SUPPLY

|                            |                         |
|----------------------------|-------------------------|
| <b>Model</b>               | <b>GCA-404ES</b>        |
| <b>Power loading</b>       | 3.5 kW                  |
| <b>Chamber power</b>       | 2.8 kW                  |
| <b>Grill power</b>         | 0.7 kW                  |
| <b>Power of the motors</b> | n° 2 x 50 W             |
| <b>Max. power loading</b>  | 3.3 kW                  |
| <b>Voltage</b>             | 220-240 V 1N ~ 50/60 Hz |
| <b>Absorbed current</b>    | 5.0 A                   |
| <b>Feed cable section</b>  | Electric cable included |
|                            |                         |
| <b>Capacity</b>            | 4 x 460x330             |
| <b>Pitch between trays</b> | 70 mm                   |



A Electrical cables connection

D Cooking chamber release valve