

NEME102X

Convection Electric Oven - 10 (GN 1/1_ 60x40)



TECHNICAL FEATURES

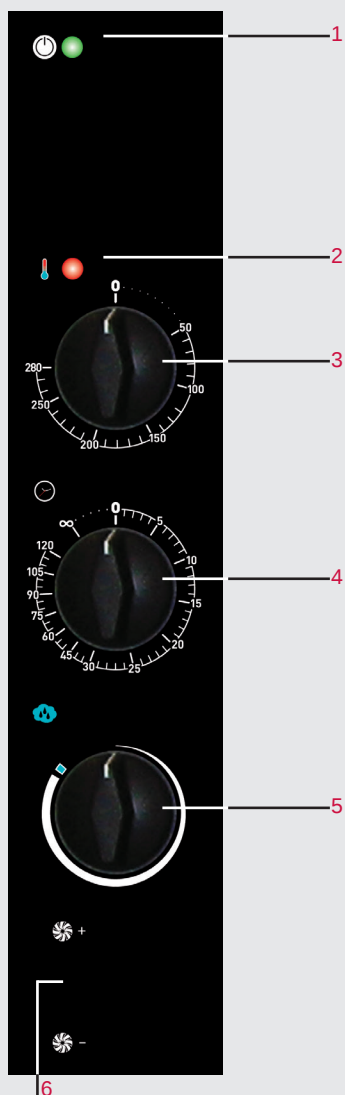
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.
- Extra power version
- Humidifier

OPTIONS:

- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL

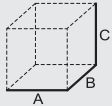


1. Power-on light.
2. Heating-on light
3. Thermostat
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

Easyair: an oven line suitable to take either gastronomic and confectionery size trays and containers.

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	VOL./PESO Vol./Weight	VAC 400V-3N 50Hz (60 Hz optional)	POTENZA EL. CAMERA Oven cavity el. power	DISTANZA TRA LE TEGLIE Distance between the layers	DIM. CAMERA Cavity net dimension
(A x B x C) mm	m ³ /kg	kW	kW	mm	mm
907x762x1023 10 GN 1/1 10 EN 60x40	0,9 / 110	17,3	16,6	74	645x450x800

ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Hand spray 7080003

ACCESSORIES FOR PATISSERIE USE

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

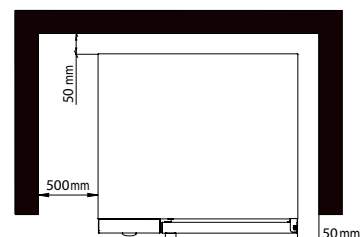
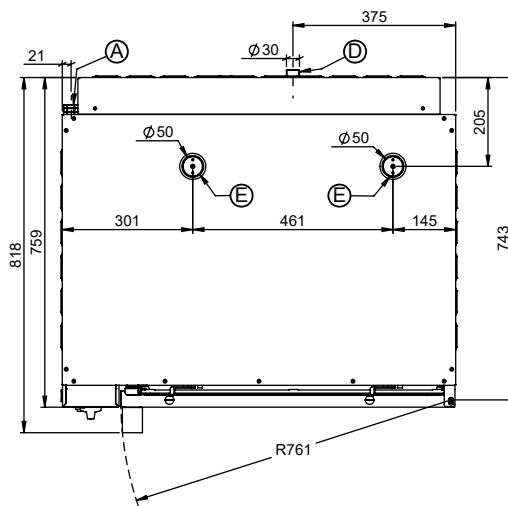
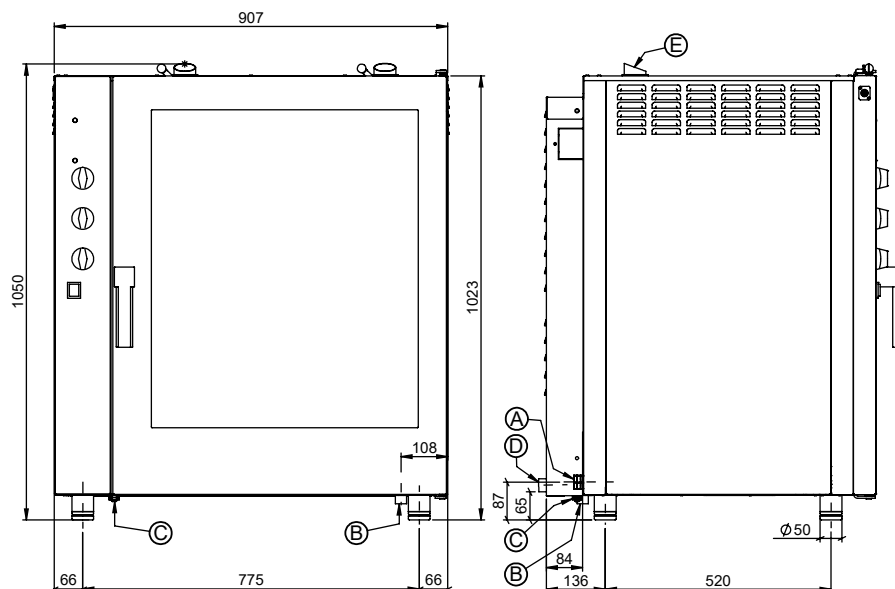
A Electrical connection

B Water inlet (G3/4)

C Drain connection (Ø32)

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm
TDS <100 mg/L
PH Value 7.0-8.0
Cl₂ Free chlorine..... <0,5 mg/L
Cl Chloride..... <20 mg/L
Alkalinity..... <20 mg/L
SiO₂ Silica..... <10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented

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