

NEME52

Convection Electric Oven - 5 (GN 1/1_ 60x40)



TECHNICAL FEATURES

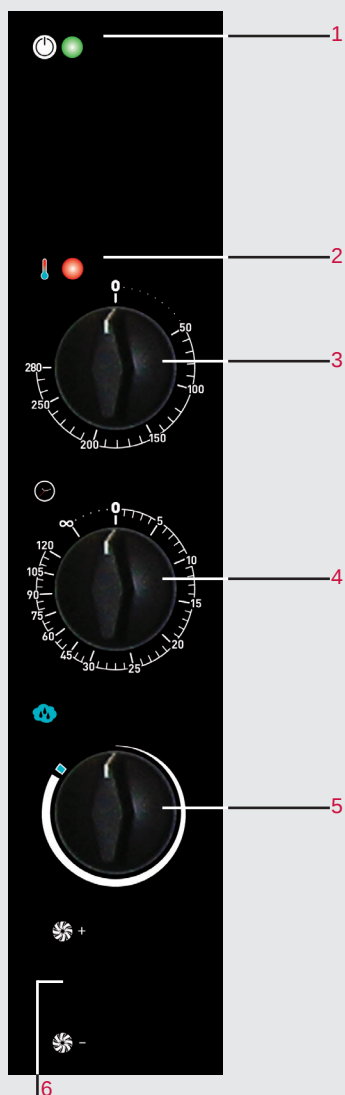
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking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

OPTIONS:

- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL



1. Power-on light.
2. Heating-on light
3. Termostato.
 - 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.

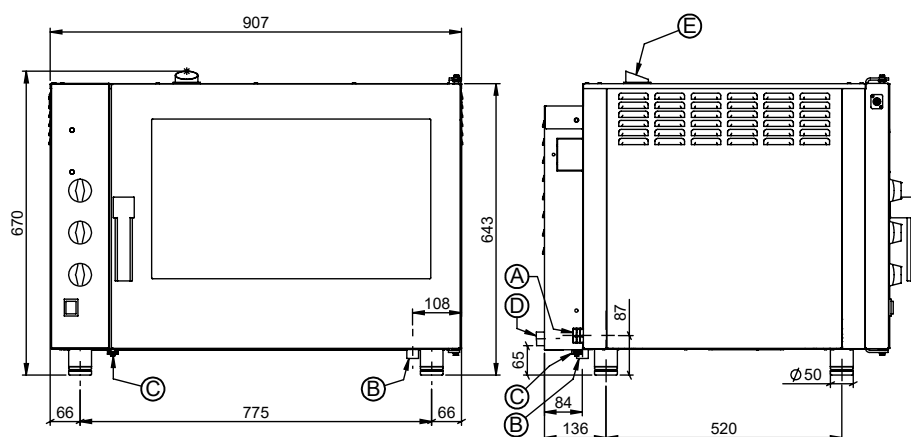
NEME52

Convection Electric Oven - 5 (GN 1/1 60x40)

	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
907x762x643 5 GN 1/1 5 EN 60x40	0,39 / 65	6,3	6	74	645x450x420

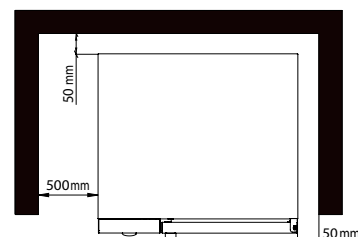
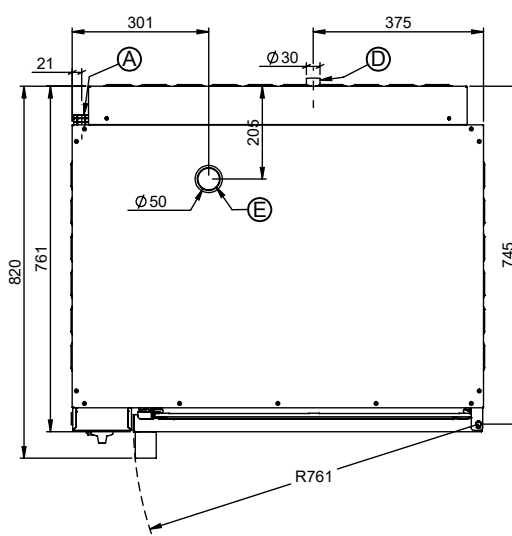
ACCESSORIES

- Stand TSP0500
- Racks for stand TSP0500 cod. 2017691
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Hand spray 7080003
- Stacking kit on demand



ACCESSORIES FOR PATISSERIE USE

- 2023826 racks 60x40 size 80.
- 2024356 racks 60x40 size 90



* Clearance requirements

A Electrical connection

B Water inlet (G3/4)

C Drain connection (Ø32)

WATER QUALITY REQUIRNEMENTS

Hardness 60-100 ppm

TDS<100 mg/L

PH Value7.0-8.0

Cl₂ Free chlorine.....<0,5 mg/L

Cl Chloride.....<20 mg/L

Alkalinity.....<20 mg/L

SiO₂ Silica.....<10 mg/L

NOTE

* Drain line must be vented