

Technical data sheet

Product features



Convection oven electric Injection system manual 5x GN 2/3

Model	SAP Code	00038557
EPMN 0523 E	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 2/3
- GN device depth: 65
- Control type: Mechanical
- Humidity control: No
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00038557	Loading	230 V / 1N - 50 Hz
Net Width [mm]	635	Steam type	Injection
Net Depth [mm]	689	Number of GN / EN	5
Net Height [mm]	643	GN / EN size in device	GN 2/3
Net Weight [kg]	52.00	GN device depth	65
Power electric [kW]	3.300	Control type	Mechanical

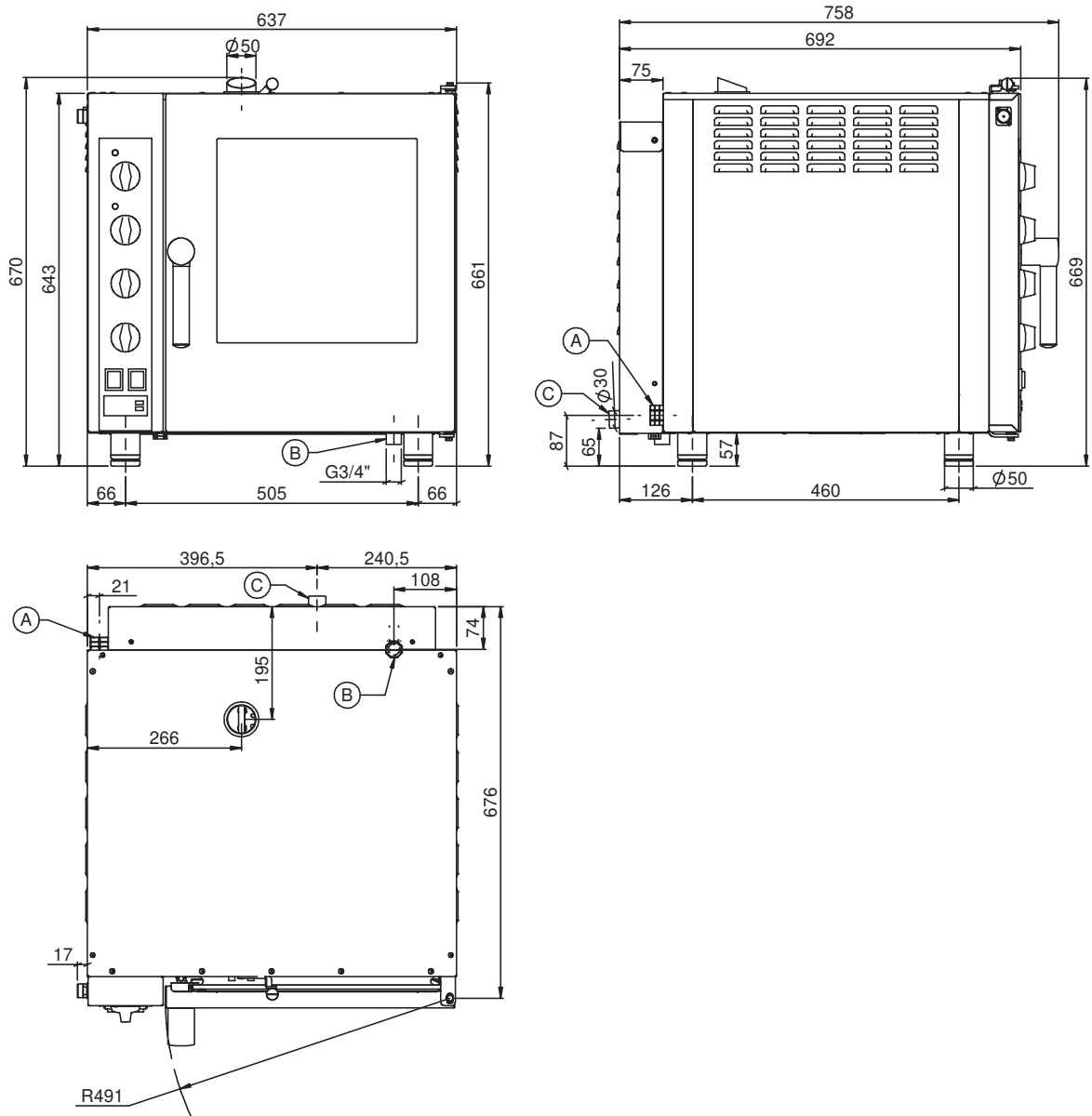
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Technical drawing

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Product benefits

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1

Direct injection

steam generation by spraying water onto the heating elements directly in the chamber

- simple and effective solution
- moist steam with water droplets

2

Manual controls

value setting using rotary knobs

- suitable for baking
- easy to operate even for non-technical operators

3

Kit of two machines on top of each other

connection set allowing two machines to be stacked connects connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces and thus increase production
- the chef can prepare two different dishes at the same time

4

Temperature range 30°C - 300°C

heating of the chamber in the temperature range of 30 to 300 °C

- possibility of preparing a wide range of dishes, from low-temperature baking to grilling, gratinating and the like

5

Stainless steel construction

construction material is made of high-quality stainless steel
ensuring long service life
high hygiene standard

- safe food preparation
- long lifespan
- easy cleaning

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Technical parameters



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1. SAP Code:

00038557

2. Net Width [mm]:

635

3. Net Depth [mm]:

689

4. Net Height [mm]:

643

5. Net Weight [kg]:

52.00

6. Gross Width [mm]:

810

7. Gross depth [mm]:

700

8. Gross Height [mm]:

780

9. Gross Weight [kg]:

60.00

10. Device type:

Electric unit

11. Power electric [kW]:

3.300

12. Loading:

230 V / 1N - 50 Hz

13. Material:

AISI 304

14. Exterior color of the device:

Stainless steel

15. Adjustable feet:

Yes

16. Humidity control:

No

17. Stacking availability:

Yes

18. Control type:

Mechanical

19. Steam type:

Injection

20. Sturdier version:

No

21. Chimney for moisture extraction:

Yes

22. Delayed start:

Yes

23. Delta T heat preparation:

Yes

24. Cold smoke-dry function:

No

25. Unified finishing of meals EasyService:

No

26. Night cooking:

No

27. Multi level cooking:

No

28. Advanced moisture adjustment:

No

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29. Slow cooking:

No

30. Fan stop:

Interruption when door is opened, not braked

31. Lighting type:

LED lighting in the door, on one side

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

33. Reversible fan:

Yes

34. Sustaine box:

Yes

35. Heating element material:

Incoloy

36. Probe:

No

37. Remote control:

No

38. Shower:

No

39. Distance between the layers [mm]:

74

40. Smoke-dry function:

No

41. Interior lighting:

Yes

42. Low temperature heat treatment:

No

43. Number of fans:

1

44. Number of fan speeds:

2

45. USB port:

No

46. Door constitution:

Vented safety double glass, removable for easy cleaning

47. Minimum device temperature [°C]:

50

48. Maximum device temperature [°C]:

300

49. Device heating type:

Combination of steam and hot air

50. HACCP:

Yes

51. Number of GN / EN:

5

52. GN / EN size in device:

GN 2/3

53. GN device depth:

65

54. Food regeneration:

Yes

55. Cross-section of conductors CU [mm²]:

0,75

56. Diameter nominal:

DN 50

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57. Water supply connection:

3/4"