Electric oven, steam convection

CE





Capacity: 6 GN 1/1 containers, 40 mm deep.

- Interior dimensions: W 550 D 345 H 428 mm.
- Power: 7.3 kW.
- Steam spray through direct water injection.
- 18/10 stainless steel frame and oven cavity.
- Door with additional hinged heat-reflecting window.
- Electric supply: 230 single phase + E, three-phase 230 V + E, three-phase 400 V + N + E.
- Thermostat 0°C / 300°C.
- Safety thermostat.
- Thermometer indicating the cooking temperature.
- Functions: steam, convection, combined (steam + convection).
- Low temperature steam cooking (50-100°C).
- Regeneration mode (fast reheating of dishes already served on plates).
- Fast cooling mode (time reduction between two cooking sessions).
- Channel collecting condensates.
- Cooling of exhaust condensates.
- Exhaust tube Ø: 1"1/2 (40-49 mm), threaded end.
- Steam exhaust through adjustable air inlet's valve.
- Outside drainage.
- Internal lighting.
- Support shelves for removable oven dishes.
- Supplied with: 2 x GN 1/1 oven racks, 1 pastry plate on its rack,
- 1 x 40 mm deep perforated stainless steel container.

 \bullet Optional: brass "T" connecting kit between draining and Ø 50 mm smooth tube.

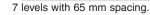
CFE 860 CV

W 800 - D 760 - H 700

Support for oven FE 806 CV.

Made from tubular stainless steel, \emptyset 60 mm, with adjustable feet. As an option, it can be fitted with shelves to take 8 trays (65 mm spacing).

ECH 806 CV. Shelving system for oven support.



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