



GENERAL SPECIFICATIONS:

- Made of food quality stainless steel
- **AISI 441 stainless steel cladding** with top and bottom ventilation areas at rear. The offset ventilation at the top allows for positioning up against a wall in optimum safety.
- **Inside of oven** made of one-piece, radiused AISI 304 stainless steel, 1.2 mm thick with press-drawn sliders spaced every 71 mm for easy cleaning.
- Thermal insulation of muffle by glass wool, 60 mm thick.
- Automatic Ora in upper part.
- Discharge of condensates in bottom part, pipe, outside Ø20 mm.
- **Reversible door**, opening to the right at 240° as standard, insulated with rock wool, 40 mm thick - Closed by automatic latching handle.
- Removable silicone door seal to facilitate cleaning or replacement.
- **Removable protective plate** for fan and heating element.
- **Fanned heating** by stainless steel shielded circular heating elements.
- **Stainless steel tubular legs** Ø 45 mm with non-slip adjustable jacks. 1 bottom shelf.

SAFETY:

- Thermal and electrical protection of the different internal components.
- Fan and heating cut out on opening of door.

CONTROL:

Touch sensitive control panel with pictograms. Sensitive knurled wheel to adjust the operating time

Mono-programme oven:

- 1 single "on/off" button for reheating and holding at required temperature.
- 1 digital display timer with buzzer at end of cycle.
- 1 "half load" button and indicator lamp.
- 2 cycle indicator lamps (reheating then holding at temperature).
- 1 button and indicator lamp for special chip programme.

Multi-programme oven (in addition to the mono-programme version):

- 3 buttons and indicator lamps for the multiple programming.
- 1 button and indicator lamp for special "humidifier" programme.

USING:

- Time ranges from **0 to 90 minutes**.
- Automatic start of reheating after selection via the timer knob.
- Buzzer at end of reheating cycle.
- Possibility of setting 2 to 3 different reheating times (multi-programme models) with buzzer between each programme.
- Oven automatically switches to holding mode at the end of the reheating cycle(s).
- Stop of timer countdown on opening of door.

OPTIONS:

- Condensate drip tray, 40 mm deep on support GN1/1 reference **507 655**.

Mono-programme



Multi-programme



Technical specifications:

- Nominal voltage* : **400V 3N~ + E**
- Frequency : **50/60 Hz**
- Appliance classification : **I**
- Protection index : **IP 25**

- Standards:

- NF EN 60335-1**
- NF EN 60335-2-36**
- NF EN 60335-2-42**
- AC D 40-006**

* possibility of switching the 5-level module to **230V 1N~**.

Désignations	Références		Maximum power rating (W) (1)	Average power rating (W) (2)	Power consumption (kwh) (3)	net Weight (kg)	Number of portions (4)
	mono-prog.	multi-prog.					
Free-standing 5-level oven	507 604	507 624	3320	2260	2,19	61	100 portions
5-level oven on legs	507 605	507 625				68	
7-level oven on legs	507 610	507 630	7080	3130	2,91	76	140 portions
10-level oven on legs	507 615	507 635	9870	4070	4,57	88	200 portions
15-level oven on legs	507 620	507 640	14170	6440	6,45	107	300 portions

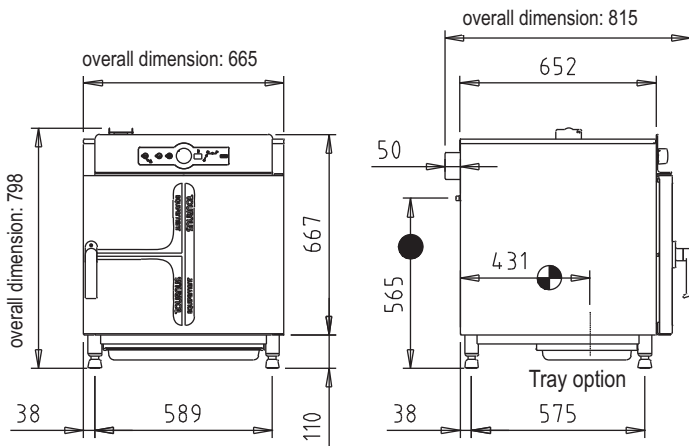
(1) : Corresponds to the power rating in watts on start up of equipment, before control and sizes the electrical connection.

(2) : Corresponds to the average power for a cycle reheating 3.6 kg of mash potatoes to 65°C (without preheating).

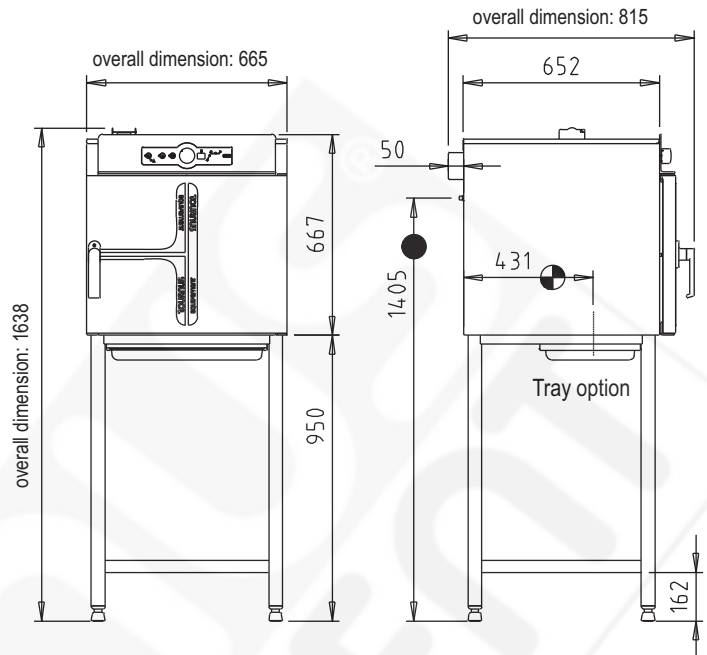
(3) : Corresponds to the energy used during a cycle reheating 3.6 kg of mash potatoes to 65°C (without preheating) and maintained for 1 hour.

(4) : Average weight of a portion: meat 120g / vegetable 180g.

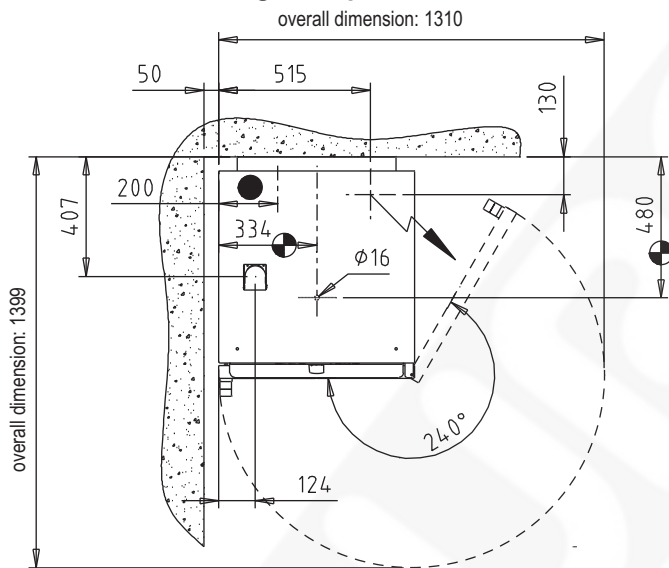
Free-standing 5-level model



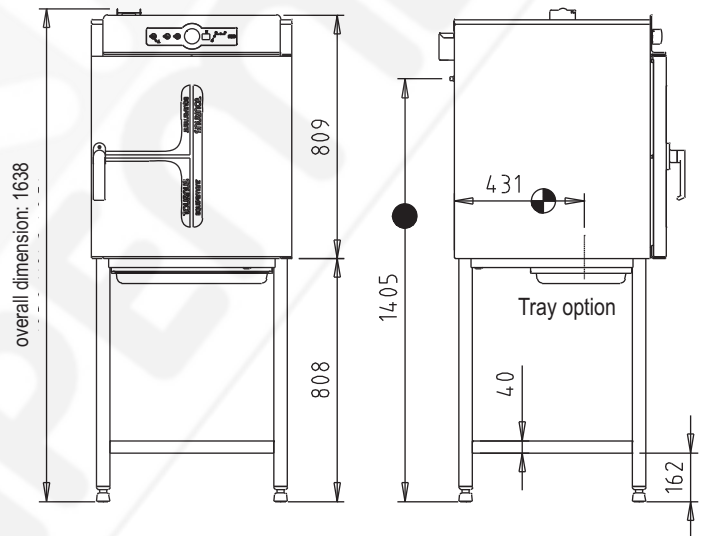
level oven on legs 5-level model



Storage compartments



level oven on legs 7-level model

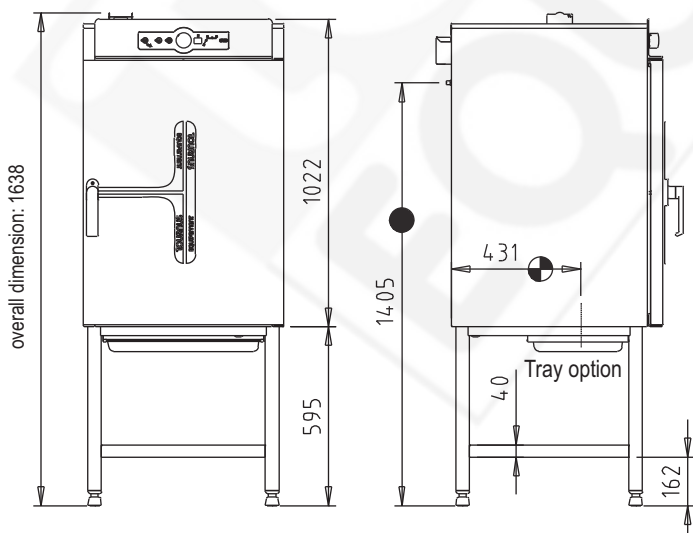


● **Electrical connection:** cable connection in floor (1.5 m of slack available) 400V 3N + E ~

⊕ **Water connection:** male threaded connector 8/13 (1/4")

○ **Condensate discharge:** pipe, outside Ø20 mm.

level oven on legs 10-level model



level oven on legs 15-level model

