

DESCRIPTION



Capacity: 7 x 2/3 GN



Trays insertion: Length wise



Dimensions: 523 x 726 x H 877 mm



Control panel: Analogic



Indicative quantity of meals: 50



Cooking chamber heating: Electric

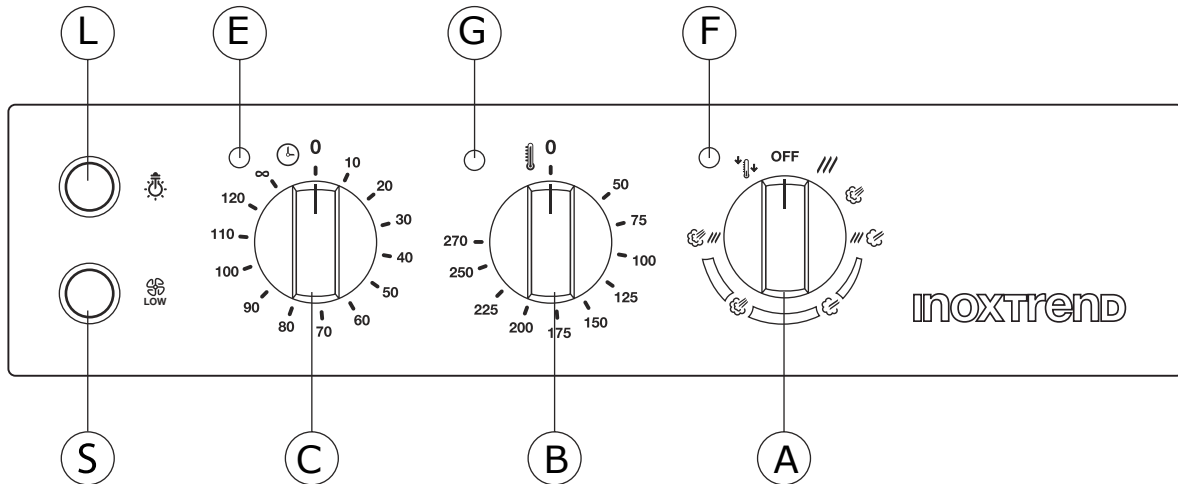


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

| | | |
|--|------------------------------|--|
| | Convection mode | Temperature range between 50 °C and 270 °C |
| | Steam mode | Temperature range between 50 °C and 100 °C |
| | Convection-Steam mode | Temperature range between 50 °C and 270 °C |
| | Reduced fan speed | 2 ventilation speed availables |
| | Autoreverse | Autoreverse device for rotation direction reversal |
| | Fast cooling | Quick cooling down of the cooking chamber with open door |
| | | |
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CONTROL PANEL COMPONENT DESCRIPTION



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|----------|----------------------------------|
| A | Cycle selector-switch |
| B | Cooking chamber thermostat |
| C | Timer |
| E | Timer ON pilot light |
| F | Oven power supply ON pilot light |
| | |
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|----------|--|
| G | Heating cooking chamber ON pilot light |
| L | Cooking chamber light |
| S | Reduced ventilation speed |
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MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Cooking chamber fan made of stainless steel;

- **Sense of opening of the door reversible even after installation**

OPTIONAL ACCESSORIES

| Code | Description |
|--------------------|----------------------------------|
| SCR-31-PK8 | Stand with shelf |
| CRG-17-PK7 | Tray slides |
| SCRG-31-PK8 | Stand with shelf and tray-slides |
| FT-31R | Fat filter |

| Code | Description |
|---------------|----------------|
| DLE | Hand shower |
| DCF-20 | Water softener |
| | |
| | |

DIMENSIONS

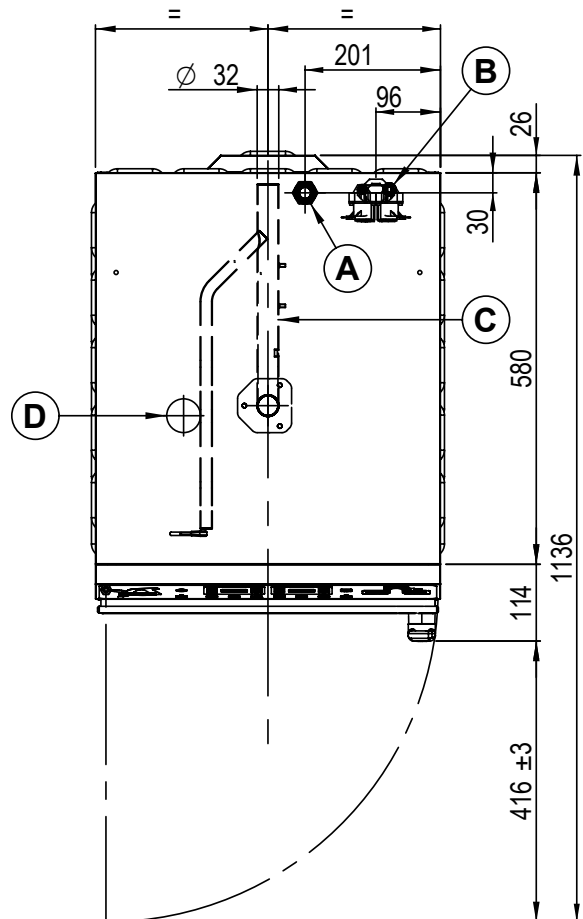
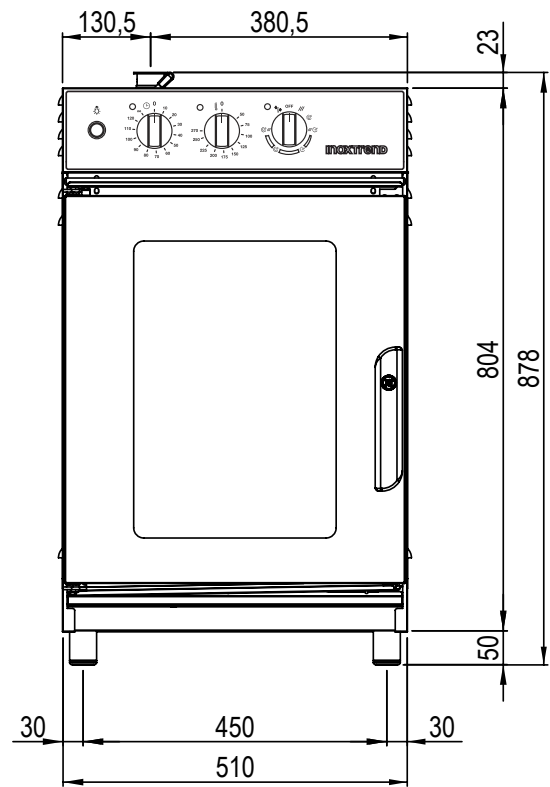
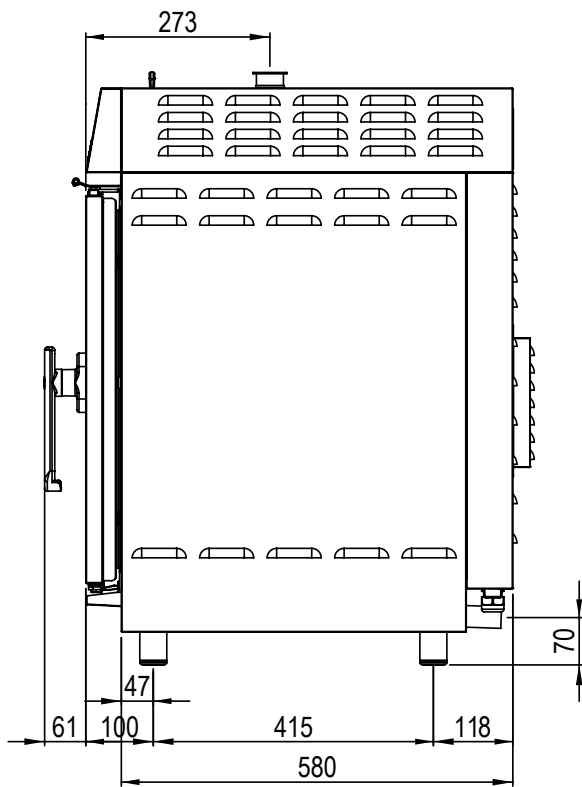
| | OVEN | PACKAGE |
|----------------------------|-----------------------------|---------|
| Width | 523 mm | 600 mm |
| Depth (with handle) | 726 mm | 820 mm |
| Height | 877 mm | 1070 mm |
| Weight/Volume | 90 kg / 0.53 m ³ | |

WATER SUPPLY

| | |
|--|--------------------------|
| Water supply coupling | Ø ¾" gas |
| Water pressure | 1.5 - 2.5 bar |
| Water hardness | 4 - 12 °f = 40 - 120 ppm |
| Water conductivity | 50 ÷ 2000 µS/cm |
| Chlorine concentr. Cl₂ | < 0.2 mg/litre |
| Chloride concentration | <150 mg/litre |
| Water drain coupling | Ø 32 mm |

POWER SUPPLY

| | |
|----------------------------|----------------------------|
| Model | PK-DA-307E |
| Power loading | 6.1 kW |
| Chamber power | 5.8 kW |
| Power of the motors | n° 1 x 250 W |
| Max. power loading | 6.1 kW |
| Voltage | 380 - 415 V +3N ~ 50 Hz |
| Absorbed current | 8.8 A |
| Feed cable section | n° 5 x 1.5 mm ² |
| Capacity | 7 x 2/3 GN |
| Pitch between trays | 67 mm |



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Øe 32 mm
- D Cooking chamber release valve