

DESCRIPTION



Capacity: 7 x 2/3 GN



Trays insertion: Length wise



Dimensions: 523 x 726 x H 877 mm



Control panel: Touch screen



Indicative quantity of meals: 50



Cooking chamber heating: Electric

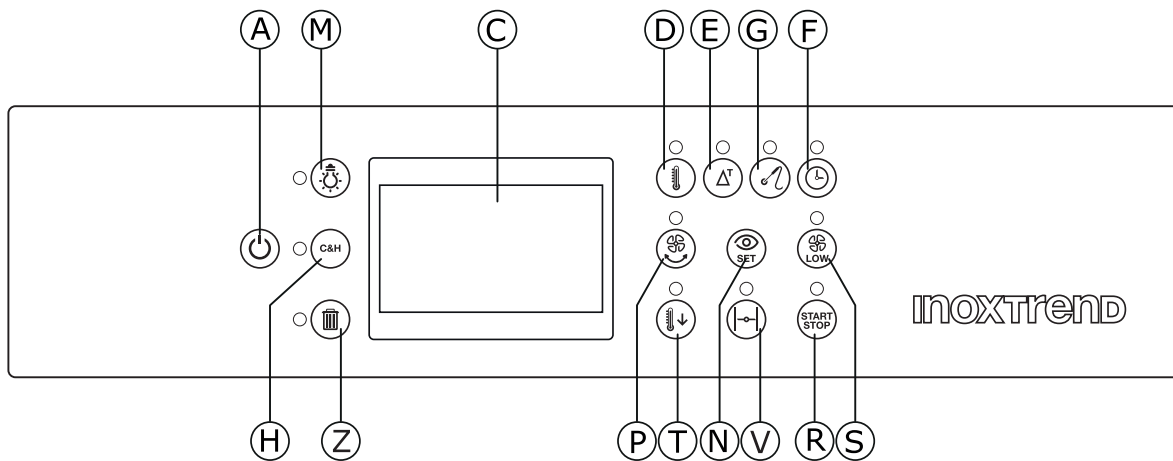


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode with Humidity regulation	Temperature range between 20 °C and 270 °C
	Steam mode	Temperature range between 20 °C and 100 °C
	Core probe	Temperature range between 20 °C and 99 °C
	Delta t function	Temperature range between 30 °C and 150 °C
	Automatic programs	150 stored programs with possibility for the user to add 150 more
	Reduced fan speed	Two ventilation speeds to be selected
	Autoreverse	Autoreverse device for rotation direction reversal
	Electromechanical Release valve	Its opening allows the steam outlet of the cooking chamber
	Fast cooling	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan
	Automatic washing (optional)	Automatic washing system with liquid detergent

CONTROL PANEL COMPONENT DESCRIPTION



A	ON/OFF button
C	Touch screen display
D	Chamber temperature selection button
E	Delta T function button
F	Cooking time button
G	Core probe temperature button
H	Cook & Hold function button
M	Chamber lighting button

N	Display set button
P	Autoreverse button
R	Reduced ventilation button
S	Cooking /programs starting button
T	Fast cooling button
V	Release valve on/off button
Z	Program cancellation button

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

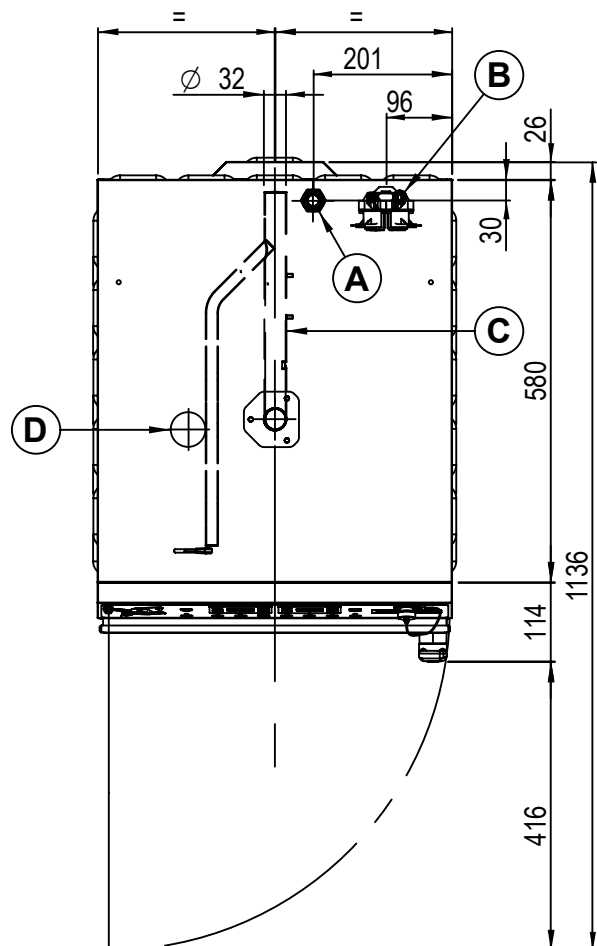
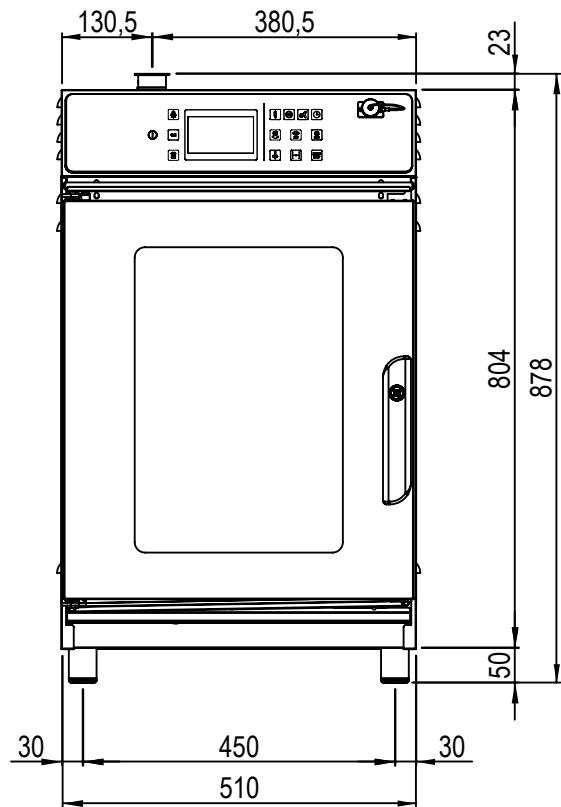
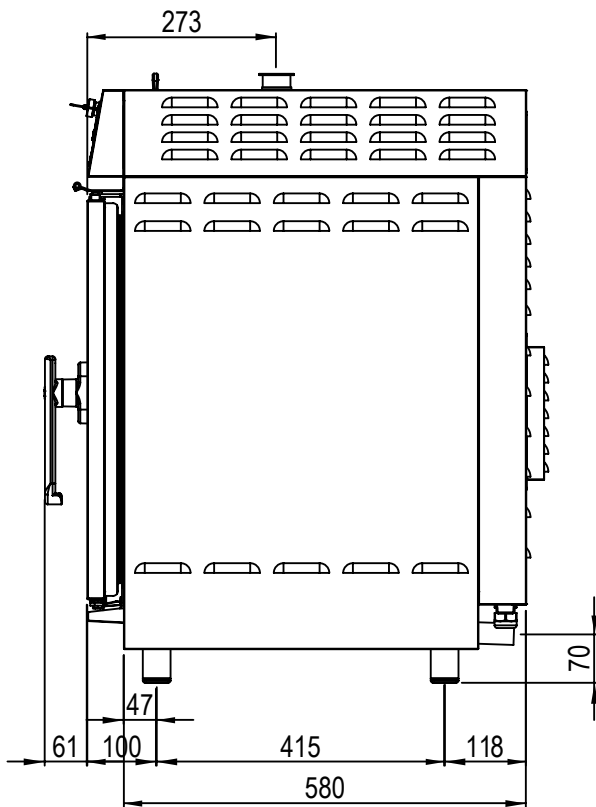
	OVEN	PACKAGE
Width	523 mm	600 mm
Depth (with handle)	726 mm	820 mm
Height	877 mm	1070 mm
Weight/Volume	98 kg / 0.53 m ³	

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-DT-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 \varnothing 3/4" gas
- C Chamber drainage \varnothing e 32 mm
- D Cooking chamber release valve