

**DESCRIPTION**



Capacity: 7 x 1/1 GN



Trays insertion: Length wise



Dimensions: 523 x 906 x H 877 mm



Control panel: Touch screen



Indicative quantity of meals: 80



Cooking chamber heating: Electric

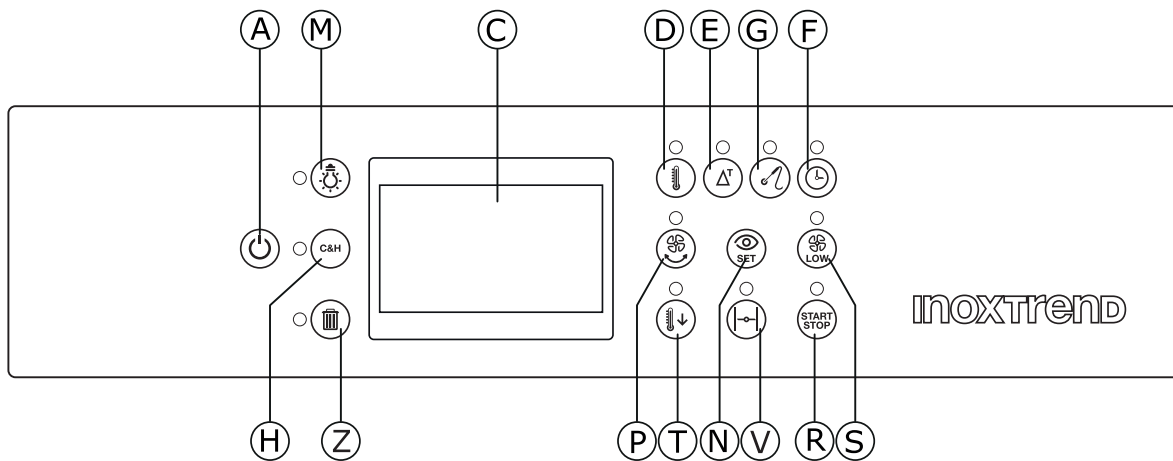


Steam generation: Direct system

**COOKING MODES AND FUNCTIONING**

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

**CONTROL PANEL COMPONENT DESCRIPTION**



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

<b>N</b>	Display set button
<b>P</b>	Autoreverse button
<b>R</b>	Reduced ventilation button
<b>S</b>	Cooking /programs starting button
<b>T</b>	Fast cooling button
<b>V</b>	Release valve on/off button
<b>Z</b>	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
<b>SCR-11-PK8</b>	Stand with shelf
<b>CRG-17-PK7</b>	Tray slides
<b>SCRG-11-PK8</b>	Stand with shelf and tray-slides
<b>FT-31R</b>	Fat filter

Code	Description
<b>DLE</b>	Hand shower
<b>DCF-20</b>	Water softener

**DIMENSIONS**

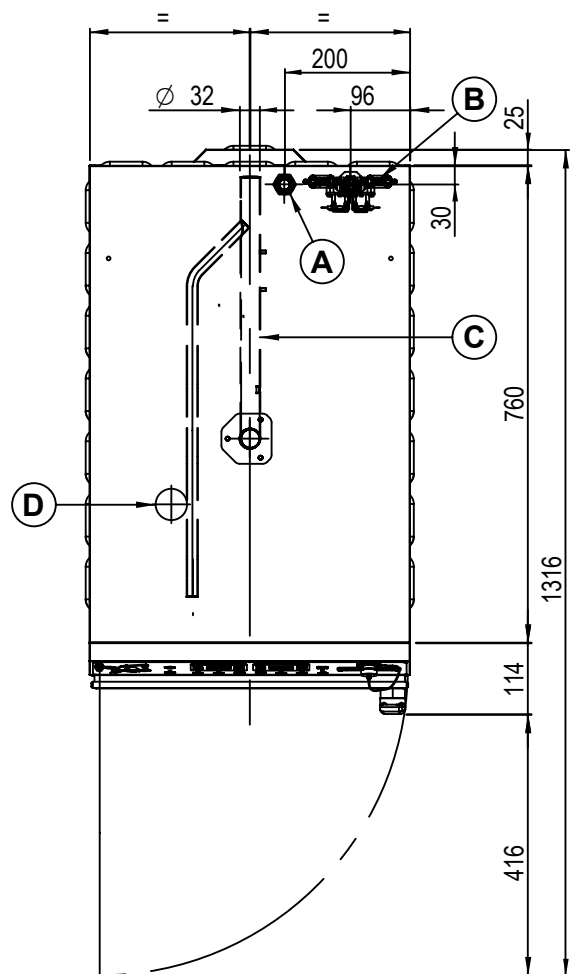
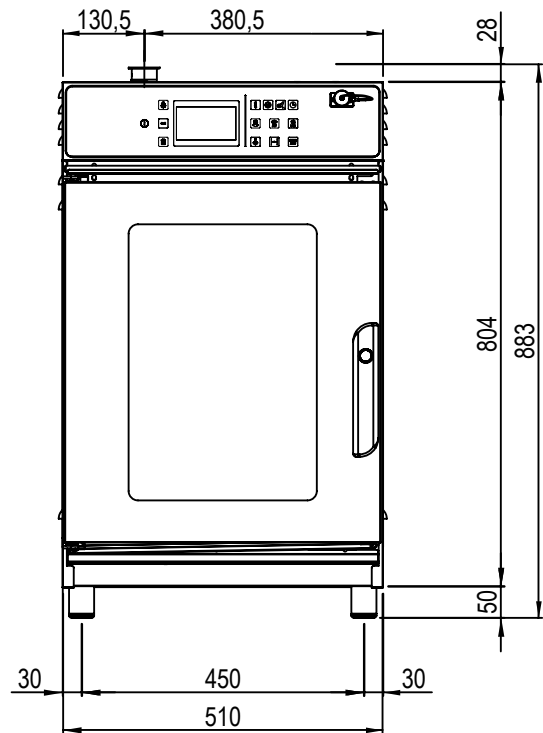
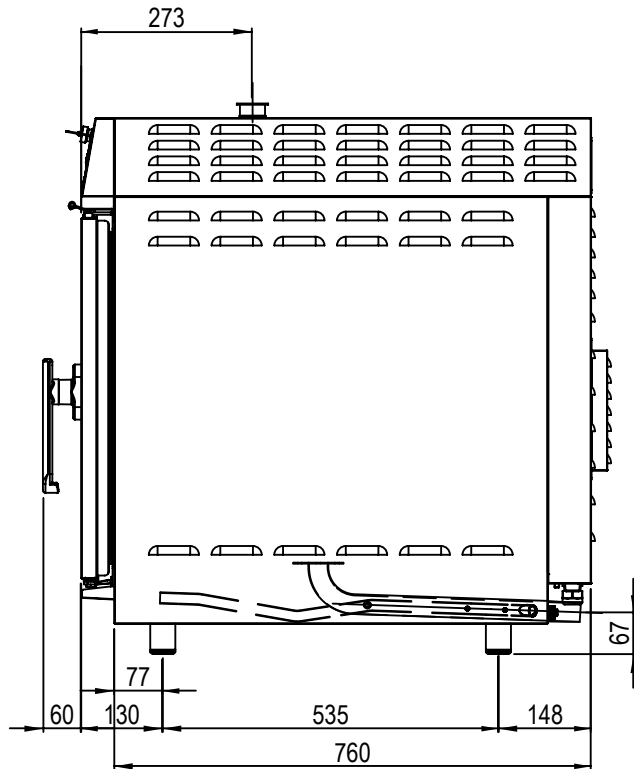
	OVEN	PACKAGE
<b>Width</b>	523 mm	600 mm
<b>Depth (with handle)</b>	906 mm	980 mm
<b>Height</b>	877 mm	1070 mm
<b>Weight/Volume</b>	114 kg / 0.63 m <sup>3</sup>	

**WATER SUPPLY**

<b>Water supply coupling</b>	Ø ¾" gas
<b>Water pressure</b>	1.5 - 2.5 bar
<b>Water hardness</b>	4 - 12 °f = 40 - 120 ppm
<b>Water conductivity</b>	50 ÷ 2000 µS/cm
<b>Chlorine concentr. Cl<sub>2</sub></b>	< 0.2 mg/litre
<b>Chloride concentration</b>	<150 mg/litre
<b>Water drain coupling</b>	Ø 32 mm

**POWER SUPPLY**

<b>Model</b>	<b>PK-DT-107E</b>
<b>Power loading</b>	8.8 KW
<b>Chamber power</b>	8.5 KW
<b>Power of the motors</b>	n° 1 x 250 W
<b>Max. power loading</b>	8.8 KW
<b>Voltage</b>	380 - 415 V +3N ~ 50 Hz
<b>Absorbed current</b>	14.5 A
<b>Feed cable section</b>	n° 5 x 2.5 mm <sup>2</sup>
<b>Capacity</b>	7 x 1/1 GN
<b>Pitch between trays</b>	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