

EME52

Convection Electric Oven - 5 GN 1/1_ 5GN 60x40



TECHNICAL FEATURES

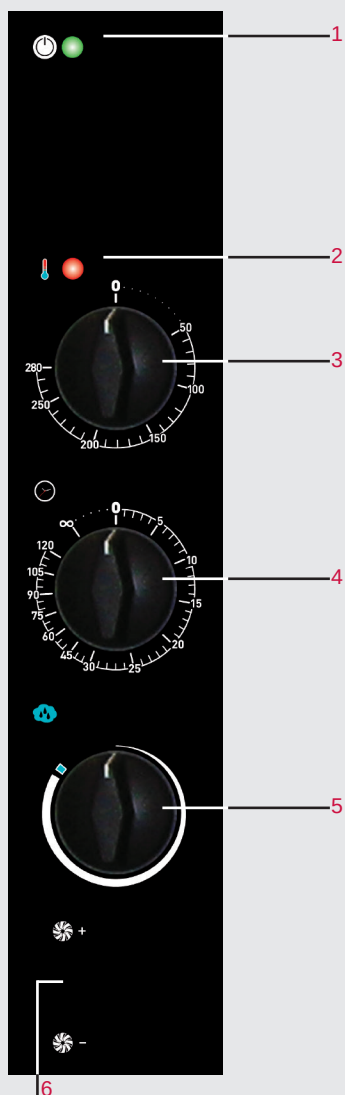
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.

OPTIONS:

- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL



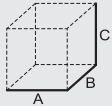
1. Power-on light.
2. Heating-on light
3. Termostato.
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronomic and confectionery size trays and containers.

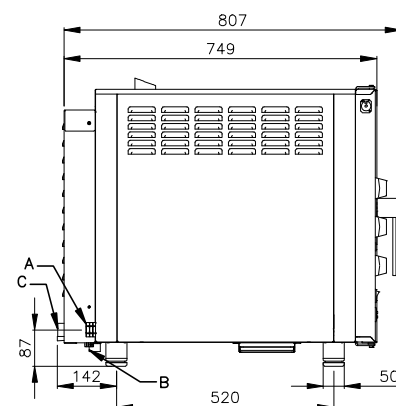
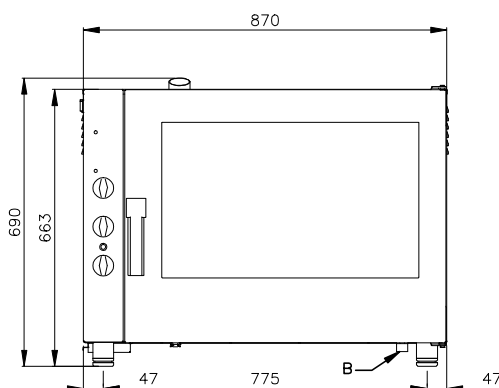
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	VOL./PESO Vol./Weight	VAC 400V-3N 50Hz (60 Hz optional)	POTENZA EL. CAMERA Oven cavity el. power	DISTANZA TRA LE TEGLIE Distance between the layers	DIM. CAMERA Cavity net dimension
(A x B x C) mm	m ³ /kg	kW	kW	mm	mm
870x749x663 5 GN 1/1 5 EN 60x40	0,39 / 65	6,3	6	74	645x420x450

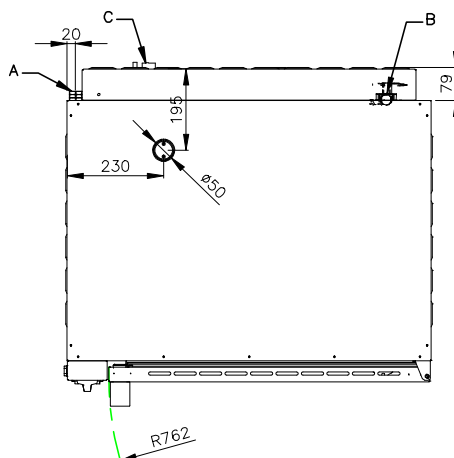
ACCESSORIES

- Stand TSP0500
- Racks for stand TSP0500 cod. 2017691
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Hand spray 7080003
- Stacking kit on demand



ACCESSORIES FOR PATISSERIE USE

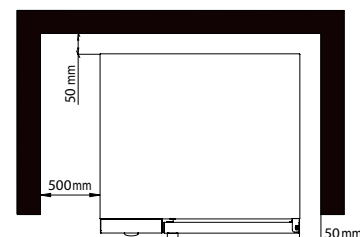
- 2023826 racks 60x40 size 80.
- 2024356 racks 60x40 size 90



- A Electrical connection
- B Water inlet (G3/4)
- C Drain connection (Ø32)

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm
 TDS <100 mg/L
 PH Value 7.0-8.0
 Cl₂ Free chlorine..... <0,5 mg/L
 Cl Chloride..... <20 mg/L
 Alkalinity..... <20 mg/L
 SiO₂ Silica..... <10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented