

## ECE5232

### Combi Electric Oven - 5 GN 2/3



#### TECHNICAL FEATURES

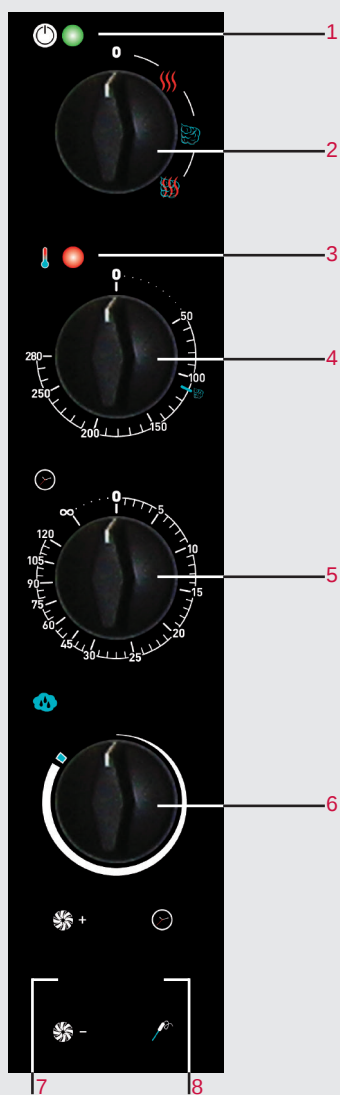
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking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

#### OPTIONS:

- ECE5232S Version with core probe

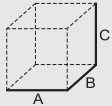
#### USER INTERFACE:

##### ELECTROMECHANICAL CONTROL PANEL



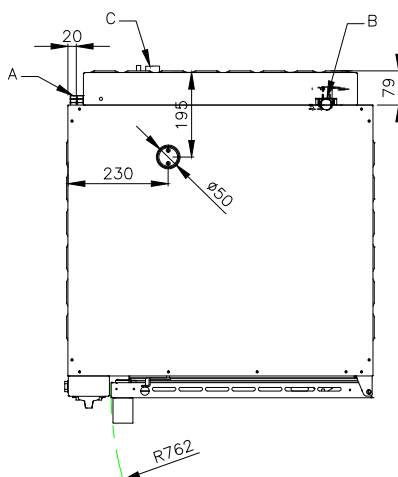
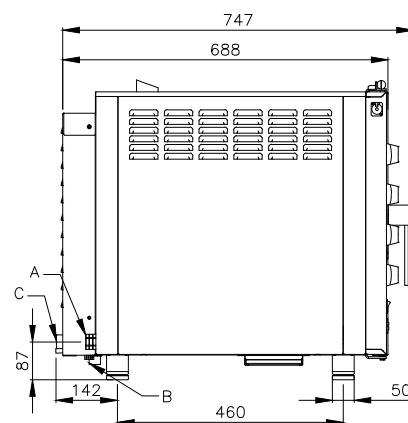
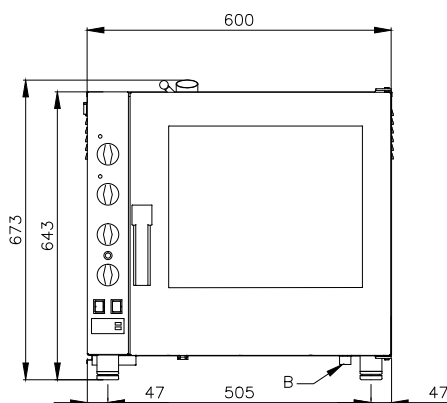
1. Power-on light.
2. Main switch .
  - Cooking modes: convection, steam, combi convection/steam. On-Off switch .
3. Heating-on light
4. Thermostat.
  - Temperature control from 50° to 280°C
5. Timer
  - Time control from 1' to 120' ; infinite function.
6. Humidifier
7. Two fan speed switch
8. Core probe (on order)

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 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 230V-1N 50Hz (60 Hz optional)  kW	<b>POTENZA EL. CAMERA</b> Oven cavity el. power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
600x700x660 <b>5 GN 2/3</b>	0,45 / 53	3,3	3	74	375x420x390

**ACCESSORIES**

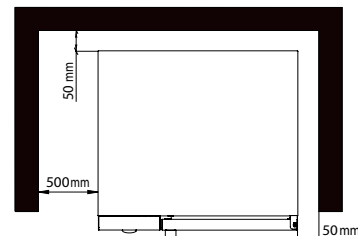
- Proofer CL600
- Probe for sous-vide cooking 6000117
- Hand spray 7080003



- 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  
 Cl<sub>2</sub> Free chlorine..... <0,5 mg/L  
 Cl Chloride..... <20 mg/L  
 Alkalinity..... <20 mg/L  
 SiO<sub>2</sub> Silica..... <10 mg/L



\* Clearance requirements

**NOTE**

\* Drain line must be vented