

ECE5232X

Combi Electric Oven - 5 GN 2/3



TECHNICAL FEATURES

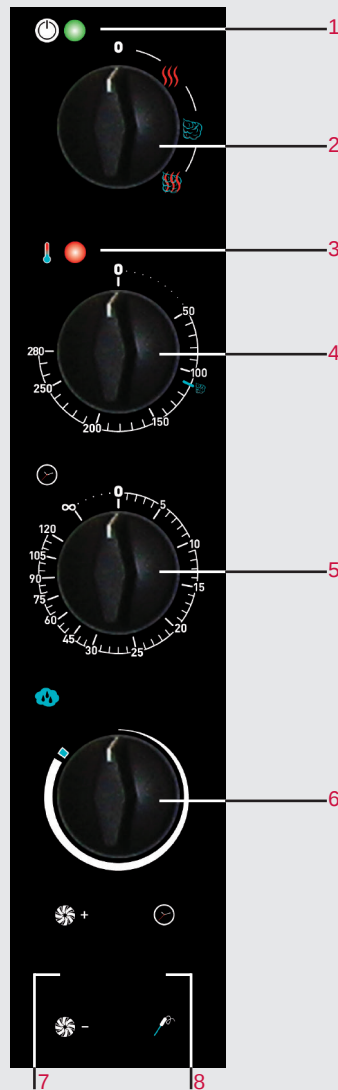
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking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

OPTIONS:

- ECE5232XS 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

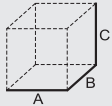
- Time control from 1' to 120' + infinite position.

6. Humidifier

7. Two fan speed switch

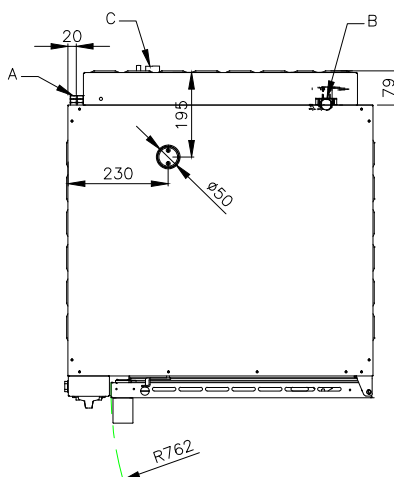
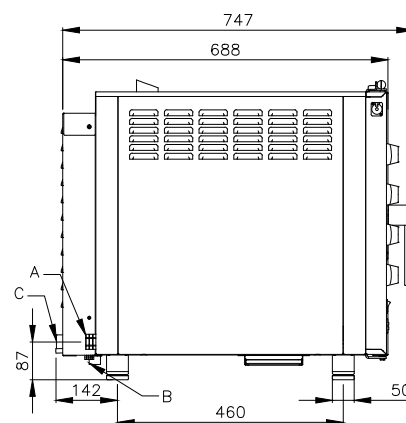
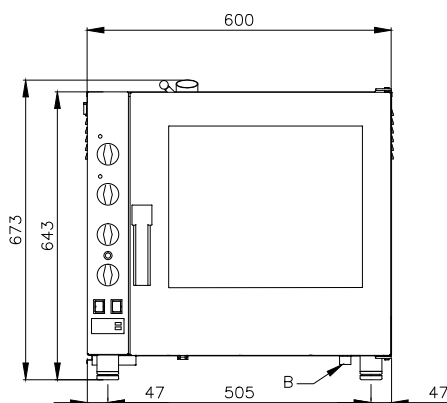
8. Core probe (on order)

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 (A x B x C) mm	VOL./PESO Vol./Weight m ³ /kg	VAC 400V-3N 50Hz (60 Hz optional) kW	POTENZA EL. CAMERA Oven cavity el. power kW	DISTANZA TRA LE TEGLIE Distance between the layers mm	DIM. CAMERA Cavity net dimension mm
600x700x660 5 GN 2/3	0,45 / 53	4,8	4,5	74	375x420x390

ACCESSORIES

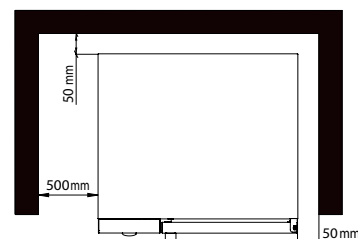
- Proofer CL600
- Probe for sous-vide cooking 6000117
- Hand spray 7080003



- A Electrical connection
- B Water inlet (G3/4)
- D 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