

## EME52X

Convection Electric Oven - 5 (GN 1/1\_ 60x40)



### TECHNICAL FEATURES

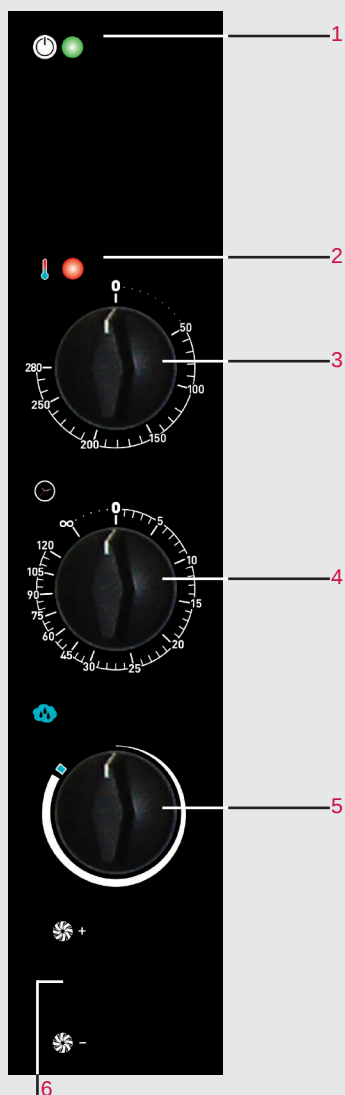
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking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

### OPTIONS:

- Optional rack for 60x40 trays.

### USER INTERFACE:

#### ELECTROMECHANICAL CONTROL PANEL

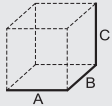


1. Power-on light.
2. Heating-on light
3. Thermostat.
  - Temperature control from 50° to 280°C
4. Timer
  - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

Easyair: an oven line suitable to take either gastronorm and confectionery size trays and containers.

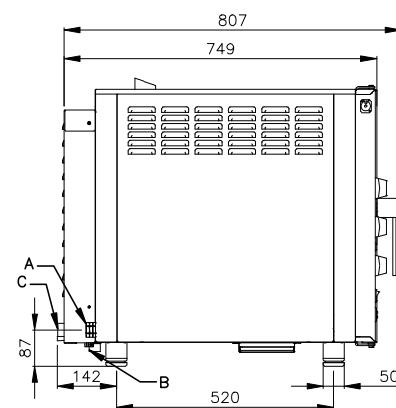
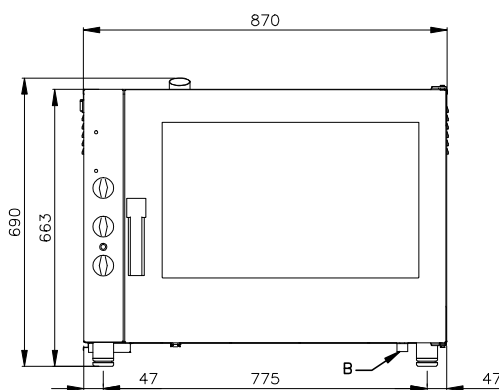
**EME52X**

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 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight m <sup>3</sup> /kg	<b>VAC</b> 400V-3N 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
870x749x663 <b>5 GN 1/1</b> <b>5 EN 60x40</b>	0,39 / 65	7,7	7,4	74	645x420x450

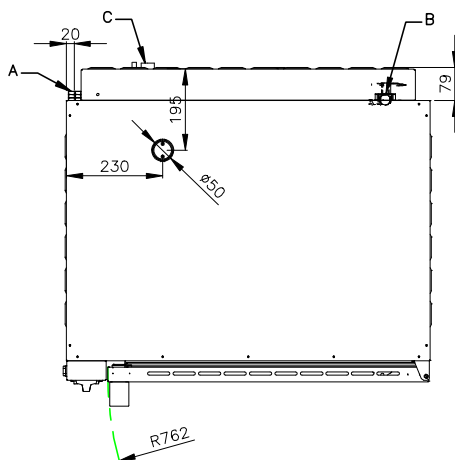
**ACCESSORIES**

- 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**

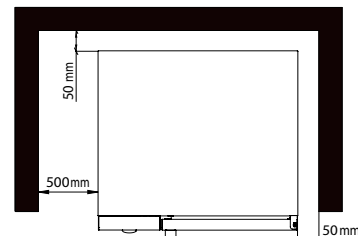
- 2023826 racks 60x40 size 80.
- 2024356 racks 60x40 size 90



- 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  
 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