

EME72X

Convection Electric Oven - 7 (GN 1/1_ 60x40)



TECHNICAL FEATURES

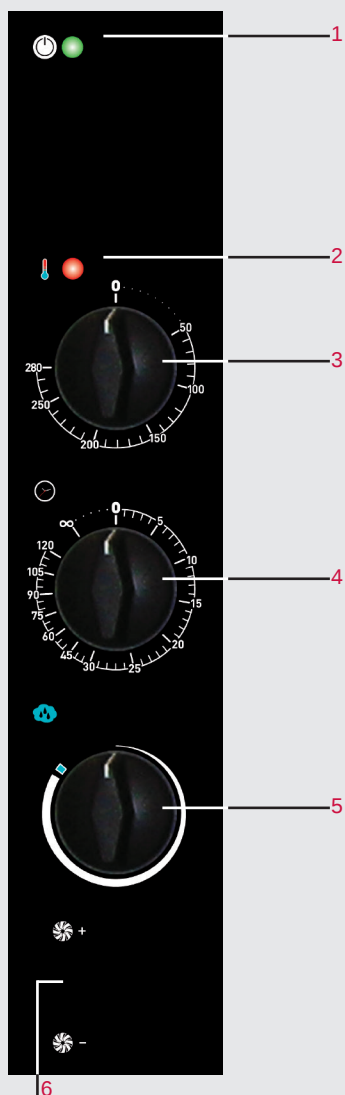
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking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

OPTIONS:

- Optional rack for 60x40 trays.

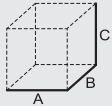
USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL



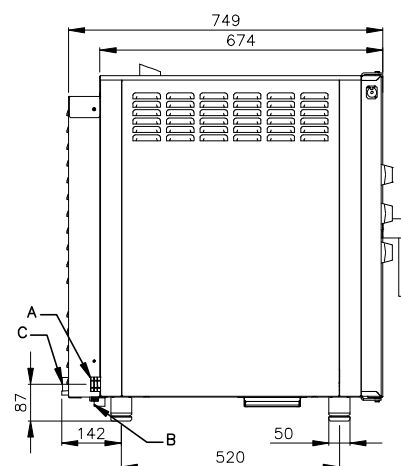
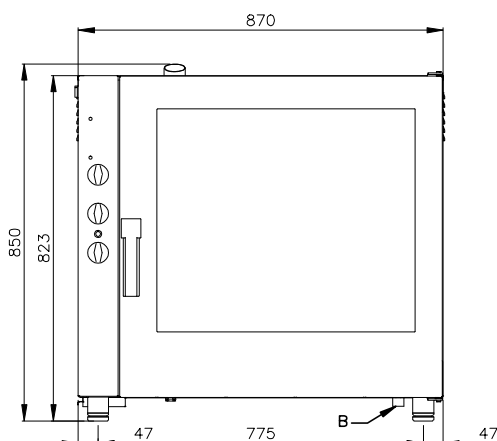
1. Power-on light.
2. Heating-on light
3. Thermostat.
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

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

 (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
870x749x823 7 GN 1/1 7 EN 60x40	0,8 / 105	12,6	12	74	645x600x450

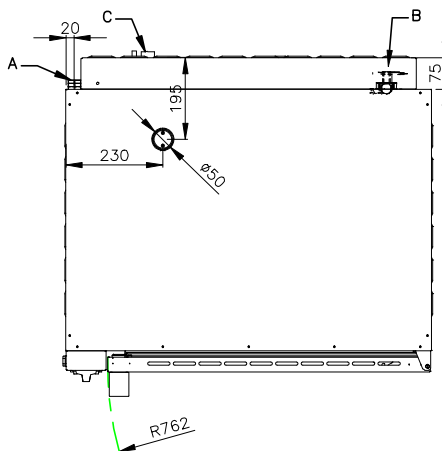
ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Hand spray 7080003
- Stacking kit on demand



ACCESSORIES FOR PATISSERIE USE

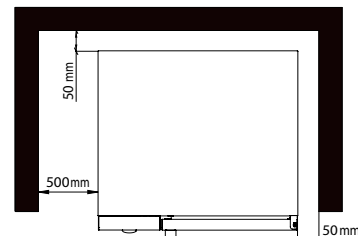
- 2023824 racks 60x40 size 80.
- 2021519 racks 60x40 size 100



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



* Clearance requirements

NOTE

* Drain line must be vented