

## EMG72

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



### TECHNICAL FEATURES

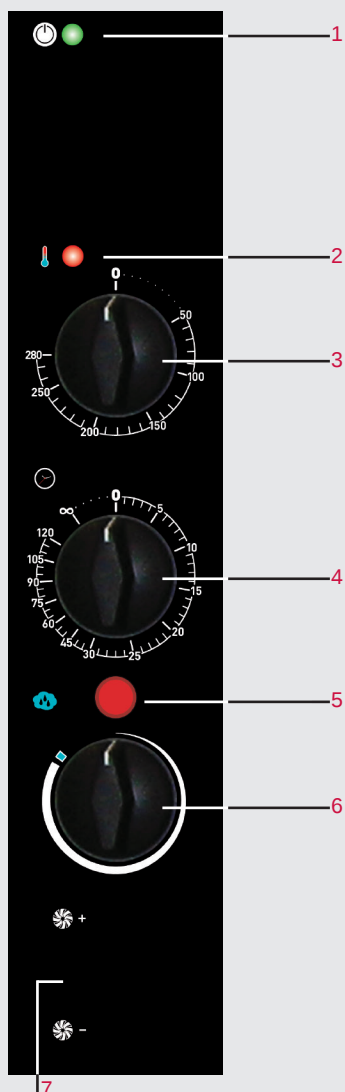
- Heating of cooking chamber with atmospheric gas burner.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.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

### OPTIONS:

- Optional rack for 60x40 trays.

### USER INTERFACE:

#### ELECTROMECHANICAL CONTROL PANEL

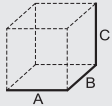


1. Power-on light.
2. Heating-on light
3. Thermostat.
  - Temperature control from 50° to 280°C
4. Timer
  - Time control from 1' to 120' + infinite position.
5. Reset gas
6. Humidifier
7. Two fan speed switch

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

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	<b>VOL./PESO</b> Vol./Weight	<b>VAC</b> 230V-1N 50Hz (60 Hz optional)	<b>POTENZA GAS CAMERA</b> Oven cavity gas power	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers	<b>DIM. CAMERA</b> Cavity net dimension
(A x B x C) mm	m <sup>3</sup> /kg	kW	kW	mm	mm
870x786x879 <b>7 GN 1/1</b> <b>7 EN 60x40</b>	0,82/ 130	0,3	16	74	645x600x450

## ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hand spray 7080003

## 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)

D Gas inlet (R/1/2)

## WATER QUALITY REQUIREMENTS

Hardness ..... 60-100 ppm

TDS ..... <100 mg/L

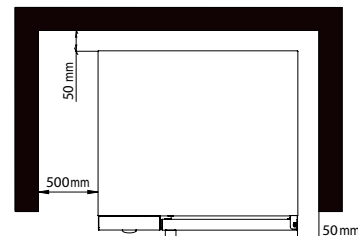
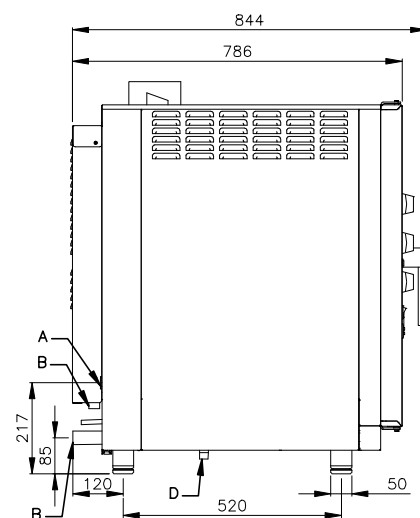
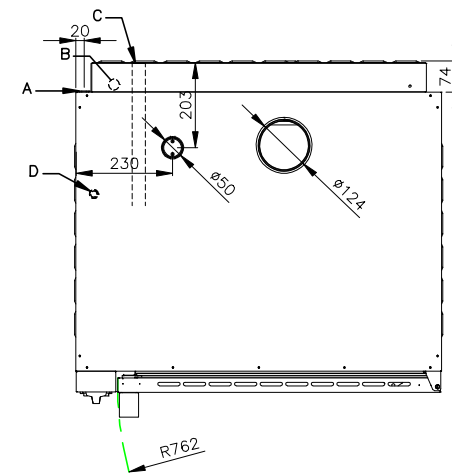
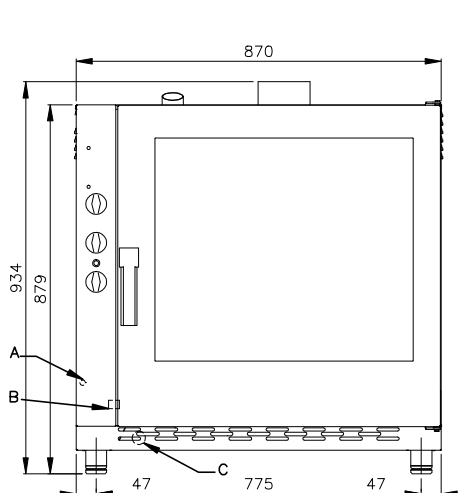
PH Value ..... 7.0-8.0

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

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