

PE106SVR.LC



- Load capacity: 10 trays 600x400 – GN1/1
- Distance between trays: 80 mm
- Voltage: 380-415V 3N ~ 50/60 Hz
- Power: 15,8 kW
- Low manual control panel

Structure and baking chamber in stainless steel, professional pressed in door gasket, baking chamber with rounded edges for easy cleaning, motors with fan automatic inverter, electronic direct steam.

Specifications:

- ❖ Convection cooking: 30°C-280°C
- ❖ Mixed steam and convection cooking: 30°C-230°C
- ❖ Steaming: 35°C-130°C
- ❖ Dry air cooking: 30°C-260°C
- ❖ Stop cooking programmer 0-120'
- ❖ 3 motors
- ❖ Bi.directional reversing fan technology
- ❖ Innerlight with halogen lamps
- ❖ Speed control settings: 1

Accessories:

- ❖ Hood: CM 82/85
- ❖ Stand: SUPP4650 – SUPP4651- SUPP4652 – SUPP 4653

Dimensions:

- ❖ Oven dimensions: 817 x 883 x 1308 mm
- ❖ Weight: 128 kg