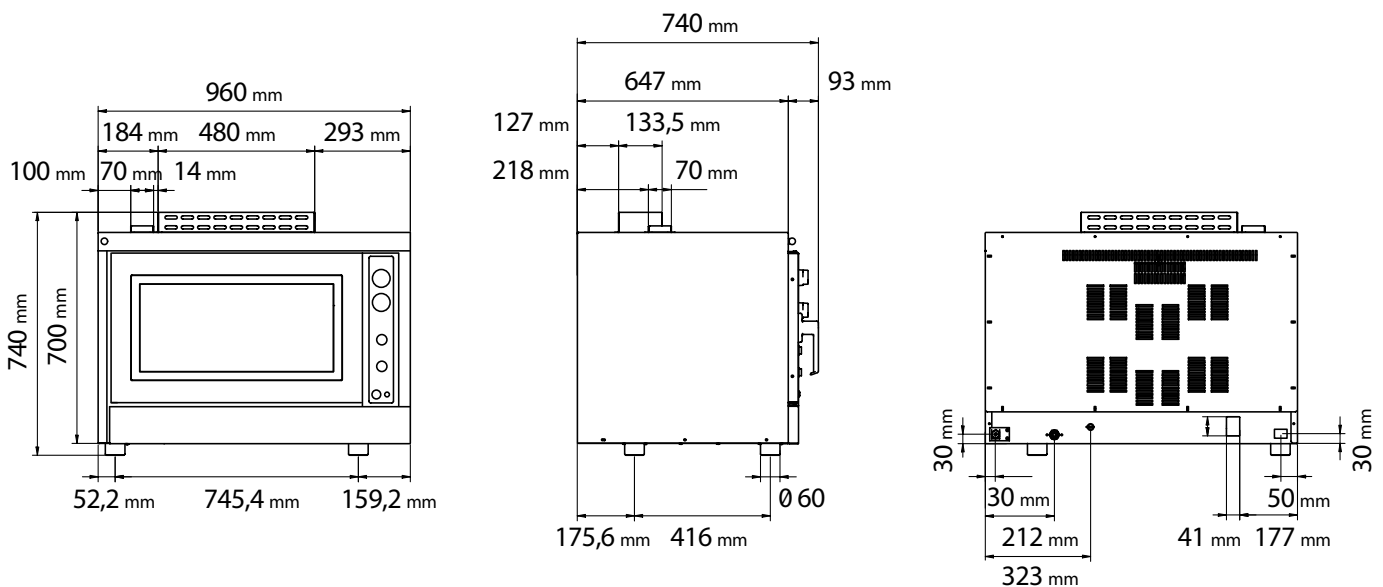


CHF 1001G IX AL



GAS CONVECTION OVEN WITH HUMIDIFICATION

This is the gas oven, ideally suited to gastronomies and restaurants. It features a heat exchanger made to an exclusive design, every detail of which is patented. Its cast iron housing ensures high heat output together with low consumption and complete resistance to deformation even at high temperatures. A tried-and-true electronic ignition device is used to manage oven operation and safety. It features an AISI 430 stainless steel chamber and side opening.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	960	760	740
Oven weight (kg)	92		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Thermal supply (kW)	8
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	/

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1009	806	902
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Nozzle for LPG			

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
Capacity	N° 5 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Left side opening Ventilated Not inspectionable glass

PLUS	
Stainless steel cooking chamber	
Patented heat exchanger	