

<b>Net price</b>	<b>252 €</b>
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**DESCRIPTION**



Capacity: 4 x 460x330



Trays insertion: Cross wise



Dimensions: 587 x 610 x H 570 mm



Control panel: Analogic



Indicative quantity of meals: 20



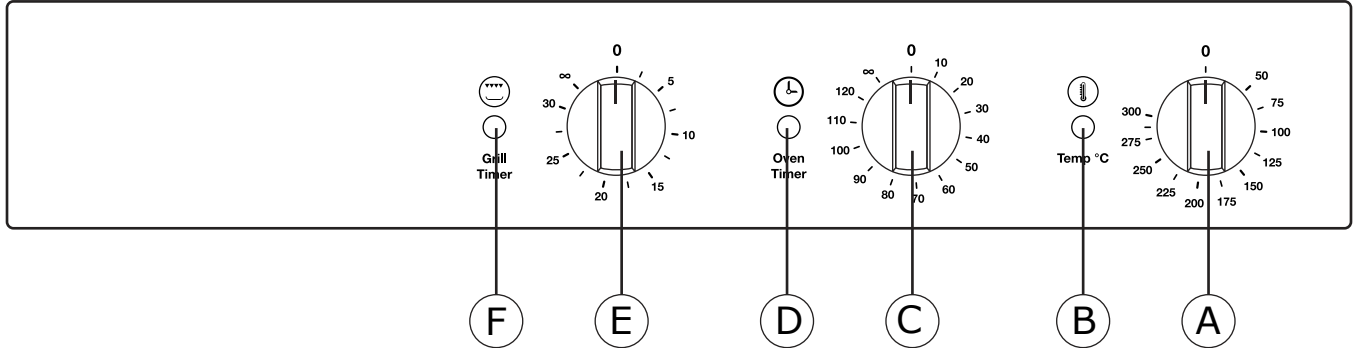
Cooking chamber heating: Electric

Steam generation: --

**COOKING MODES AND FUNCTIONING**

	<b>Convection mode</b>	Temperature range between 50 °C and 300 °C
	<b>Salamander</b>	Electric grill with timer

**COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL**



Ⓐ	Cooking chamber thermostat		
Ⓑ	Heating cooking chamber ON pilot light		
Ⓒ	Timer		
Ⓓ	Timer ON pilot light		
Ⓔ	Grill timer		
Ⓕ	Grill timer ON pilot light		

**MANUFACTURING FEATURES**

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel AISI;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

## OPTIONAL ACCESSORIES

Code	Description
S-33G8	Stand
SG-33G8	Stand with tray-slides


## DIMENSIONS

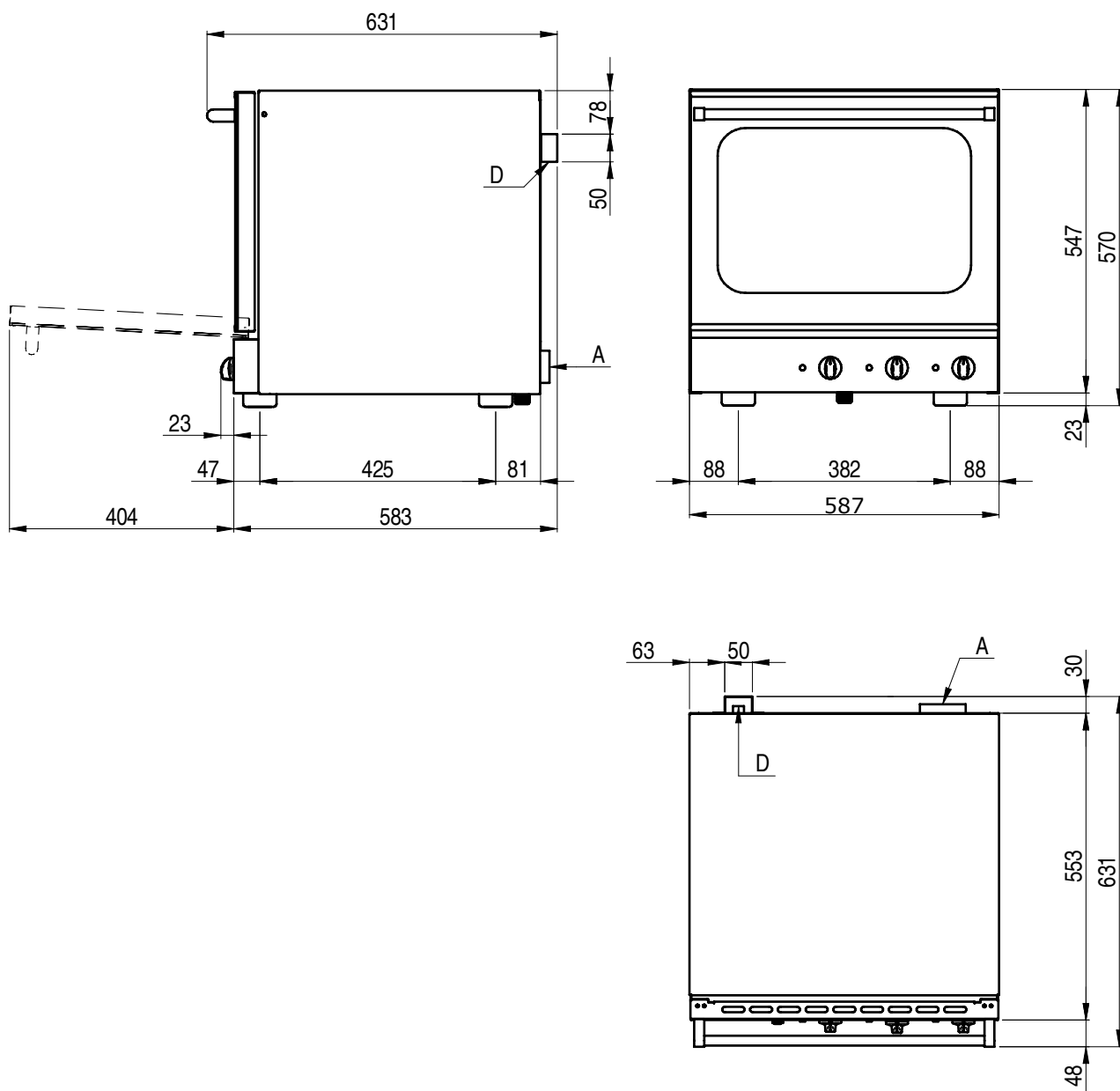
	OVEN	PACKAGE
		Pallet 12 units
Width	587 mm	1.200 mm
Depth (with door handle)	610 mm	1.350 mm
Height	570 mm	2.000 mm
Weight	40 kg	

## WATER SUPPLY

Water supply coupling	--
Water pressure	
Water hardness	
Water conductivity	
Chlorine concentr. Cl <sub>2</sub>	
Chloride concentration	
Water drain coupling	--

## POWER SUPPLY

Model	GCA-404ES
Power loading	3.5 kW
Chamber power	2.8 kW
Grill power	0.7 kW
Power of the motors	n° 2 x 50 W
Max. power loading	3.3 kW
Voltage	220-240 V 1N ~ 50/60 Hz
Absorbed current	5.0 A
Feed cable section	Electric cable included
Capacity	4 x 460x330
Pitch between trays	70 mm



A Electrical cables connection  
 D Cooking chamber release valve