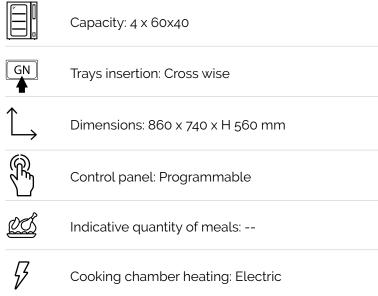


Net price	688 €
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### **DESCRIPTION**





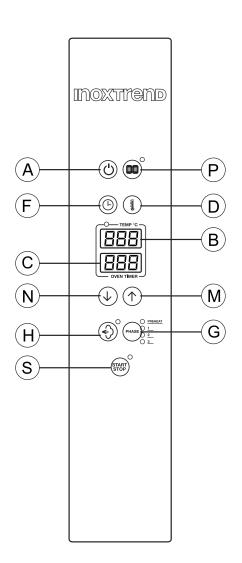
Steam generation: Direct system

# **COOKING MODES AND FUNCTIONING**

///	Convection mode	Temperature range between 50 °C and 300 °C
	Convection with humidification Cooking	Temperature range between 50 °C and 300 °C 4 different humidity level selectable
	Automatic programs	99 Automatic programs (3 phases with preheating)



# COMPONENT DESCRIPTION ON THE PROGRAMMABLE CONTROL PANEL



A	ON/OFF button
B	Temperature display
©	Time display
D	Cooking chamber temperature selection
F	Time selection
G	Program phases
(H)	Humidification selection
M	Increase value button
N	Reduce value button
P	Automatic programs
S	Start/stop button

#### **MANUFACTURING FEATURES**

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel;
- 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-31G	Stand
S-31G8	Stand H 85 cm
SG-31G	Stand with tray holder

# **DIMENSIONS**

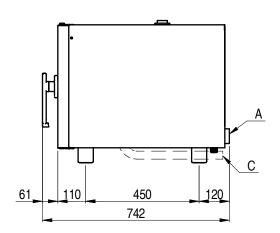
	OVEN	PACKAGE
Width	862 mm	900 mm
Depth (with door handle)	742 mm	760 mm
Height	564 mm	752 mm
Weight	59 kg	

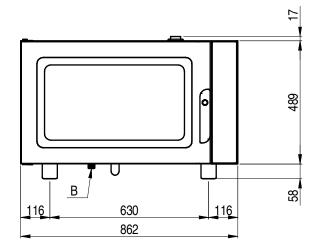
### **WATER SUPPLY**

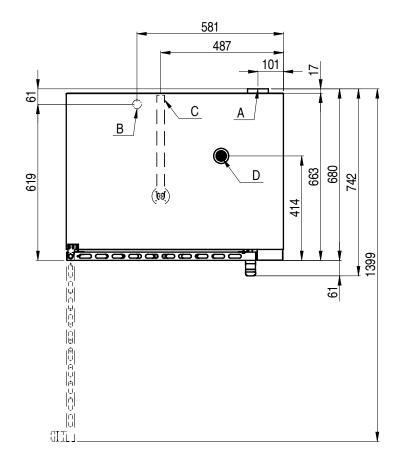
Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 μS/cm
Chlorine concentr. Cl2	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Ø 32 mm

### **POWER SUPPLY**

Model	GUP-604EB
Power loading	6.4 kW
Chamber power	6.0 kW
Grill power	
Power of the motors	n° 2 x 100 W
Max. power loading	6.4 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	11.0 A
Feed cable section	n° 5 x 2.5 mm²
Capacity	4 x 60x40
Pitch between trays	75 mm







- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Water drain coupling
- D Cooking chamber release valve