

# ECO1002D\_R

## Convection Oven 8racks Digital

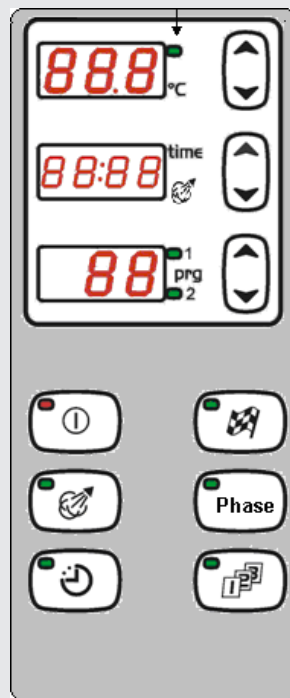


### TECHNICAL FEATURES

- Digital Control Panels
- Heating of cooking chamber with high performance INCOLOY heating elements.
- AISI 304 cooking chamber.
- Reverse Fan rotation
- Phase sequence relay
- Manual vent valve opening
- Height adjustable feet.

### USER INTERFACE:

#### DIGITAL CONTROL PANEL

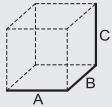


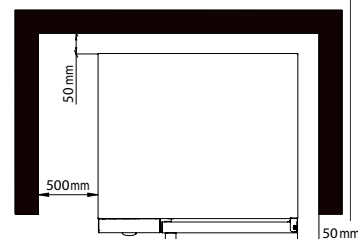
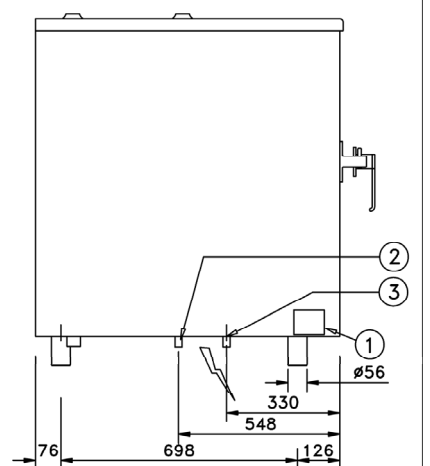
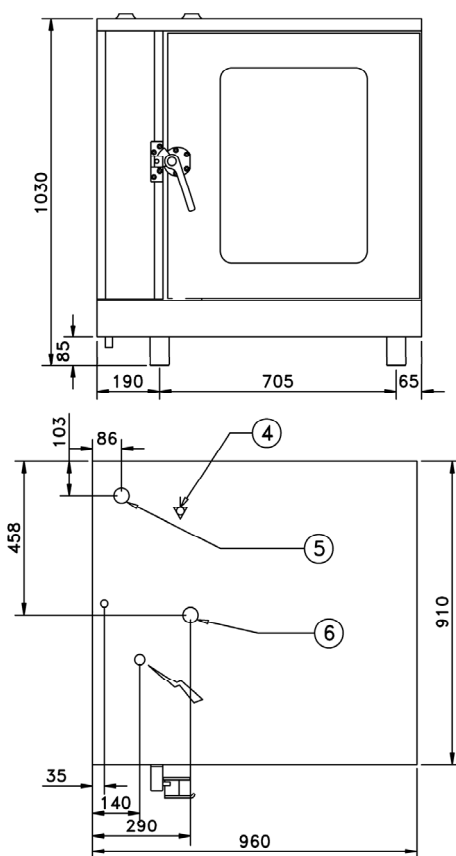
1. On/Off switch
2. Start and Stop
3. Setting Injection time
4. Cooking Phase selection
5. Delayed cooking restart
6. Daily schedule

- Manual Cooking
- 28 Cooking programs
- Pre-heating + 2 phase for every program

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 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 400V-3N 50Hz  kW	<b>POTENZA EL. CAMERA</b> Oven cavity el. power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
960x910x975 <b>8 TRAYS</b>	1,18 / 141	15,8	15	80	610x459x700



\* Clearance requirements

**NOTE**

\* Drain line must be vented

- A Technical Label
- B Water inlet (R 1/2")
- C Electrical connection
- D Equipotential bonding
- E Consensation discharge (Ø40)
- F Humidity discharge (Ø45)

**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