

ECO1002_R

Convection Oven 8racks Mechanical



TECHNICAL FEATURES

- Electromechanical Control Panel
- 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.

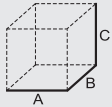
USER INTERFACE: DIGITAL CONTROL PANEL

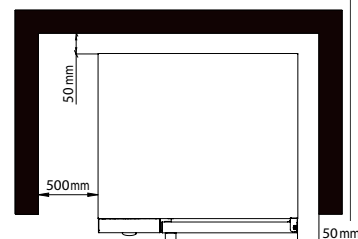
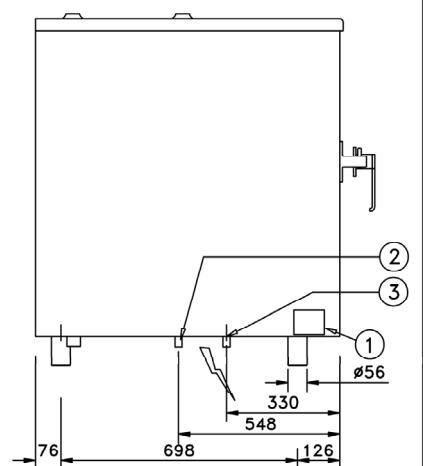
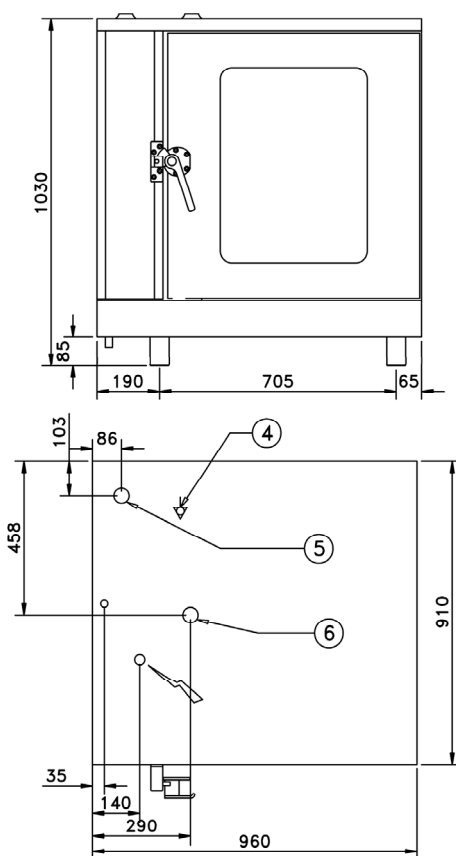


1. On/Off switch
2. Digital Temperature display
3. Temperature adjusting control
4. 120' Timer
5. Humidifier

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



- 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
 Cl₂ Free chlorine..... <0,5 mg/L
 Cl Chloride..... <20 mg/L
 Alkalinity..... <20 mg/L
 SiO₂ Silica..... <10 mg/L

* Clearance requirements

NOTE

* Drain line must be vented

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