

## EME102

Convection Electric Oven - 10 (GN 1/1\_ 60x40)



### TECHNICAL FEATURES

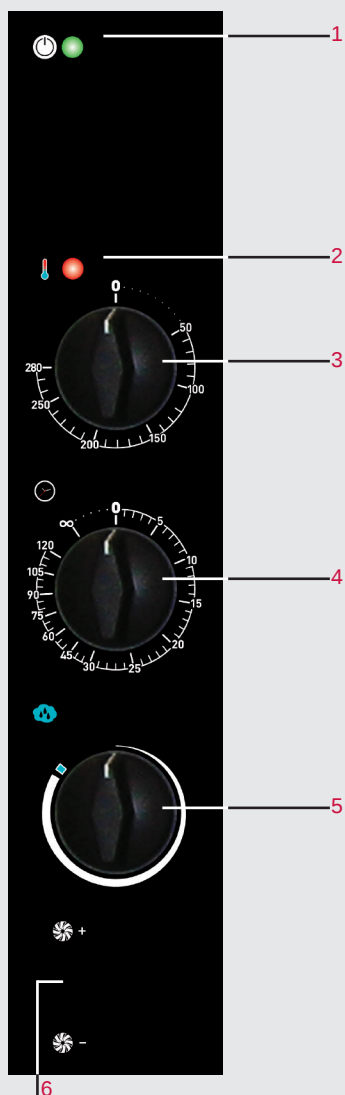
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.
- Humidifier

### OPTIONS:

- Optional rack for 60x40 trays.

### USER INTERFACE:

#### ELECTROMECHANICAL CONTROL PANEL

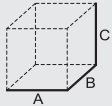


1. Power-on light.
2. Heating-on light
3. Thermostat.
  - Temperature control from 50° to 280°C
4. Timer
  - Time control from 1' to 120' + infinite position.
5. Humidifier
6. Two fan speed switch

Easyair: an oven line suitable to take either gastronorm and confectionery size trays and containers.

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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 (60 Hz optional)  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
870x749x1023 <b>10 GN 1/1</b> <b>10 EN 60x40</b>	0,9 / 110	12,6	12	74	645x800x450

### ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Hand spray 7080003
- Stacking kit on demand

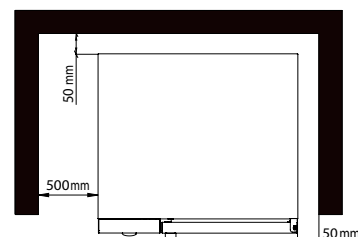
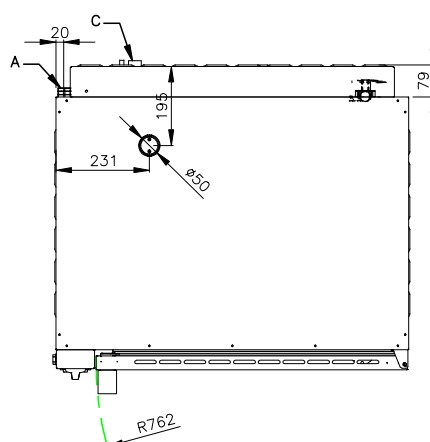
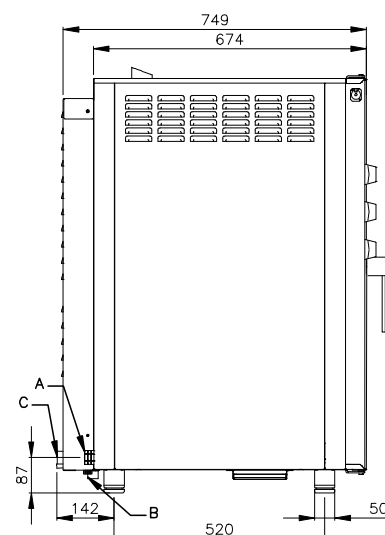
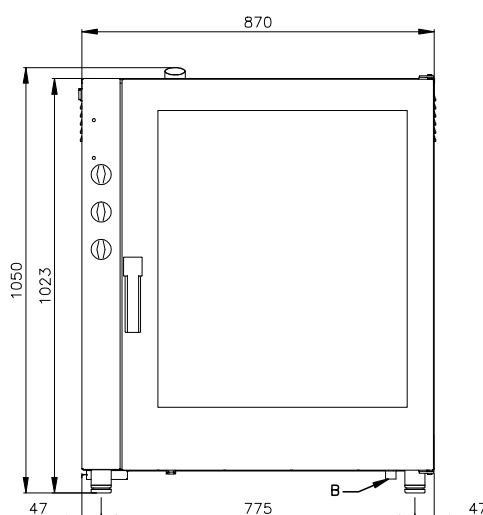
### ACCESSORIES FOR PATISSERIE USE

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

- A Electrical connection  
B Water inlet (G3/4)  
C Drain connection (Ø32)

### 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



\* Clearance requirements

### NOTE

\* Drain line must be vented

**Giorik SpA**

via Cavaliere di Vittorio Veneto, 14  
32036 Sedico (BL) - ITALY

tel. +39.0437.807200

fax +39.0437.807001

e-mail: [info@giorik.com](mailto:info@giorik.com)