

EMG52

Convection Gas Oven - 5 (GN 1/1_ 60x40)



TECHNICAL FEATURES

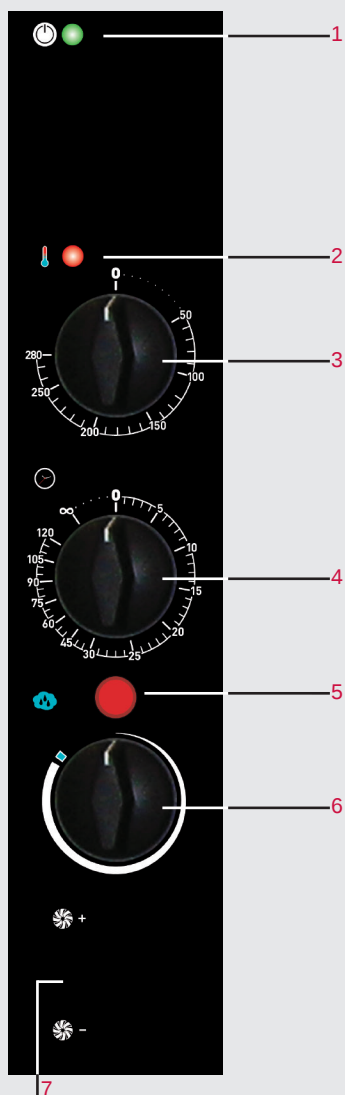
- Heating of cooking chamber with atmospheric gas burner.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.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

OPTIONS:

- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL

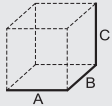


1. Power-on light.
2. Heating-on light
3. Thermostat.
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Reset gas
6. Humidifier
7. Two fan speed switch

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

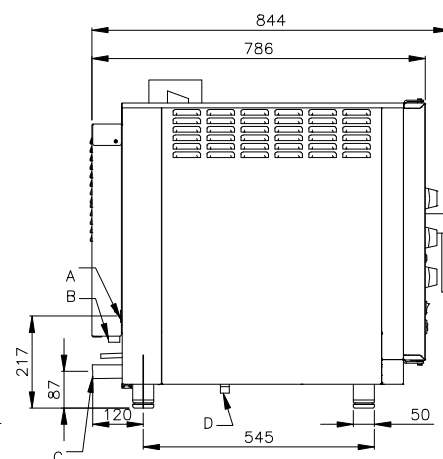
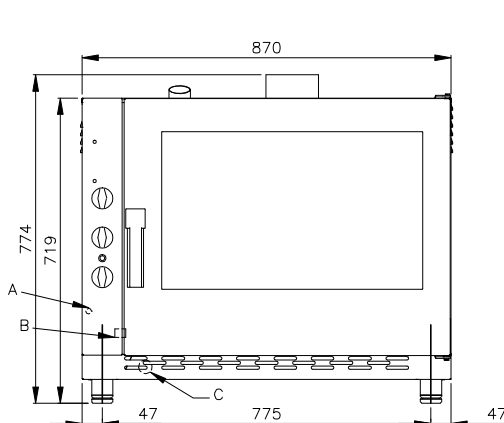
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	VOL./PESO Vol./Weight	VAC 230V-1N 50Hz (60 Hz optional)	POTENZA GAS CAMERA Oven cavity gas power	DISTANZA TRA LE TEGLIE Distance between the layers	DIM. CAMERA Cavity net dimension
(A x B x C) mm	m ³ /kg	kW	kW	mm	mm
870x786x719 5 GN 1/1 5 EN 60x40	0,76/ 120	0,3	9,5	74	645x420x450

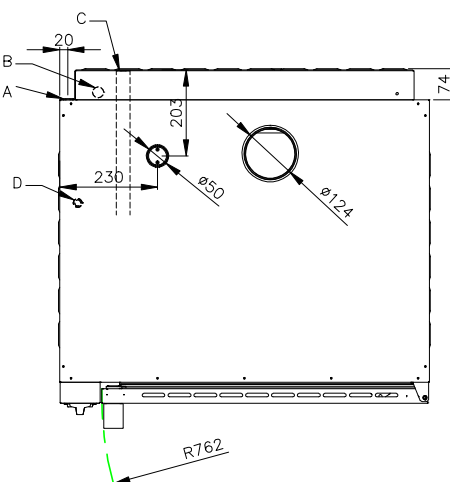
ACCESSORIES

- Stand TSP0500
- Racks for stand TSP0500 cod. 2017691
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hand spray 7080003



ACCESSORIES FOR PATISSERIE USE

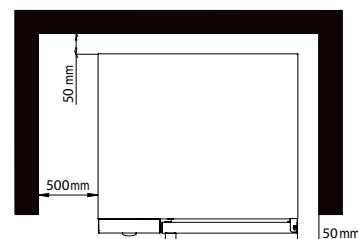
- 2023826 racks 60x40 size 80.
- 2024356 racks 60x40 size 90



- A Electrical connection
- B Water inlet (G3/4)
- C Drain connection (Ø32)
- D Gas inlet (R1/2)

WATER QUALITY REQUIREMENTS

Hardness	60-100 ppm
TDS	<100 mg/L
PH Value	7.0-8.0
Cl ₂ Free chlorine.....	<0,5 mg/L
Cl Chloride.....	<20 mg/L
Alkalinity.....	<20 mg/L
SiO ₂ Silica.....	<10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented