



**DESCRIPTION**



Capacity: 4 x 60x40 - 1/1 GN



Trays insertion: Cross wise



Dimensions: 725 x 715 x H 605 mm



Control panel: Analogic



Indicative quantity of meals: --



Cooking chamber heating: Electric

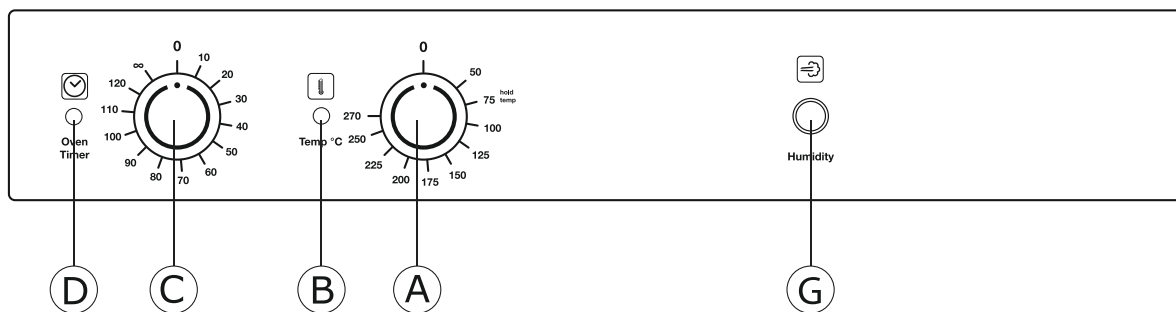


Steam generation: direct system

**COOKING MODES AND FUNCTIONING**

	<p><b>Convection mode</b></p>	<p>Temperature range between 50 °C and 270 °C</p>
	<p><b>Manual humidification</b></p>	

CONTROL PANEL COMPONENT DESCRIPTION



<b>A</b>	Cooking chamber thermostat		
<b>B</b>	Heating cooking chamber ON pilot light		
<b>C</b>	Timer		
<b>D</b>	Timer ON pilot light		
<b>G</b>	Manual humidification		

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 430;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- 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
AFO 682	Stand
AFO 684	Stand with tray-slides


**DIMENSIONS**

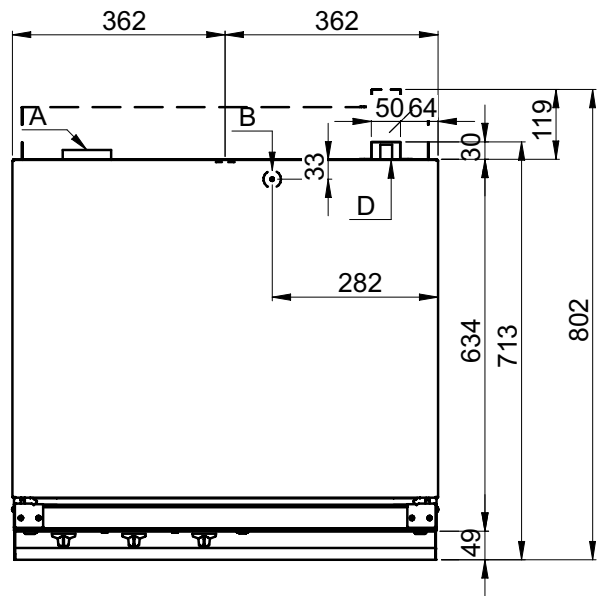
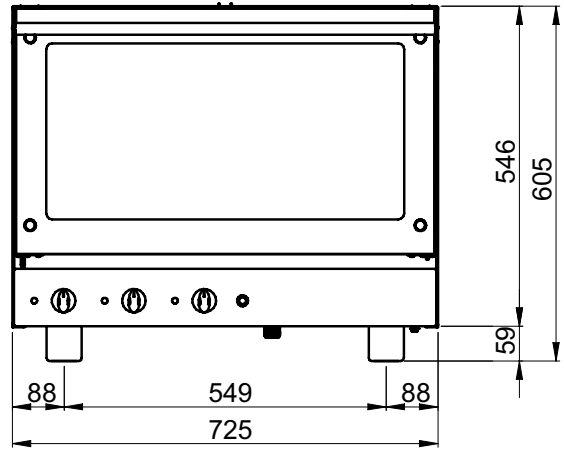
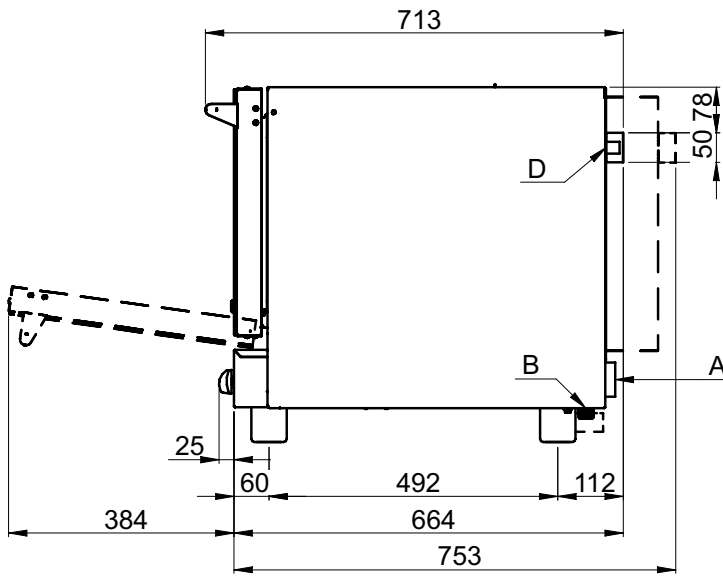
	OVEN	PACKAGE
Width	725 mm	760 mm
Depth (with door handle)	715 mm	750 mm
Height	605 mm	795 mm
Weight/Volume		50 kg / 0.45 m <sup>3</sup>

**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 ÷ 2000 µS/cm
Chlorine concentr. Cl <sub>2</sub>	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	--

**POWER SUPPLY**

Model	AFO EM4CH
Power loading	3.2 kW
Chamber power	3.1 kW
Power of the motors	n° 2 x 55 W
Max. power loading	3.2 kW
Voltage	220-240 V N1
Absorbed current	13.5 A
Feed cable section	Cable included
Capacity	4 x60x40 4 x 1/1 GN
Pitch between trays	70 mm



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