



DESCRIPTION



Capacity: 5 x 60x40 - GN 1/1



Trays insertion: Crosswise



Dimensions: 920 x 862 x H 758 mm



Control panel: Programmable



Indicative quantity of meals: 50



Cooking chamber heating: Gas

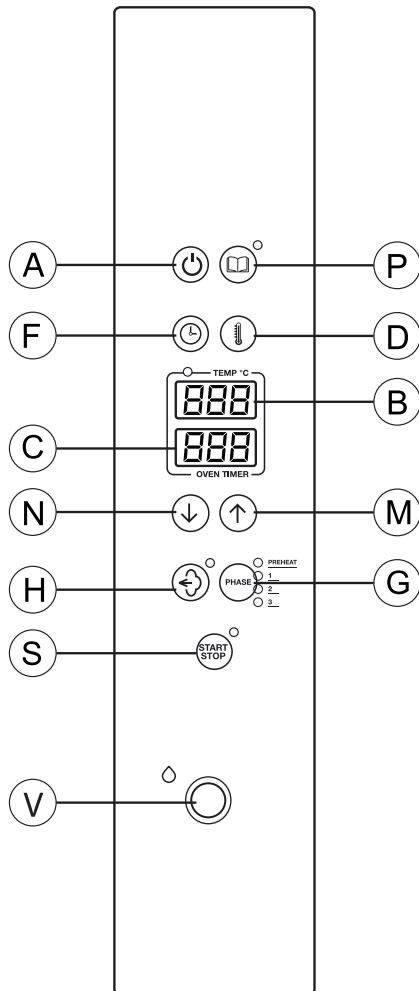


Steam generation: direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 270 °C
	Convection with steam	Adjustable steam quantity
	Automatic programs	99 Automatic programs (3 phases + preheating)
	Autoreverse	Automatic reversal of fan rotation

CONTROL PANEL COMPONENT DESCRIPTION



A	ON/OFF button
B	Temperature display
C	Time display
D	Cooking chamber temperature selection
F	Time selection
G	Program's phases
H	Steam quantity selection
M	Increase value button
N	Reduce value button
P	Automatic programs
S	Start/stop button
V	Release valve opening

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- 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
KDLA	Hand shower
SO-NEQ85	Stand H 85 cm
SR-NEQ85	Stand with shelf

Code	Description
RT-NEQ85	Tray slides
SOT-NEQ85	Stand with tray-slides
SRT-NEQ85	Stand with shelf and tray-slides

DIMENSIONS

	OVEN	PACKAGE
Width	920 mm	960 mm
Depth (with door handle)	862 mm	960 mm
Height	758 mm	1040 mm
Weight/Volume	100 kg / 0.96 m ³	

WATER SUPPLY

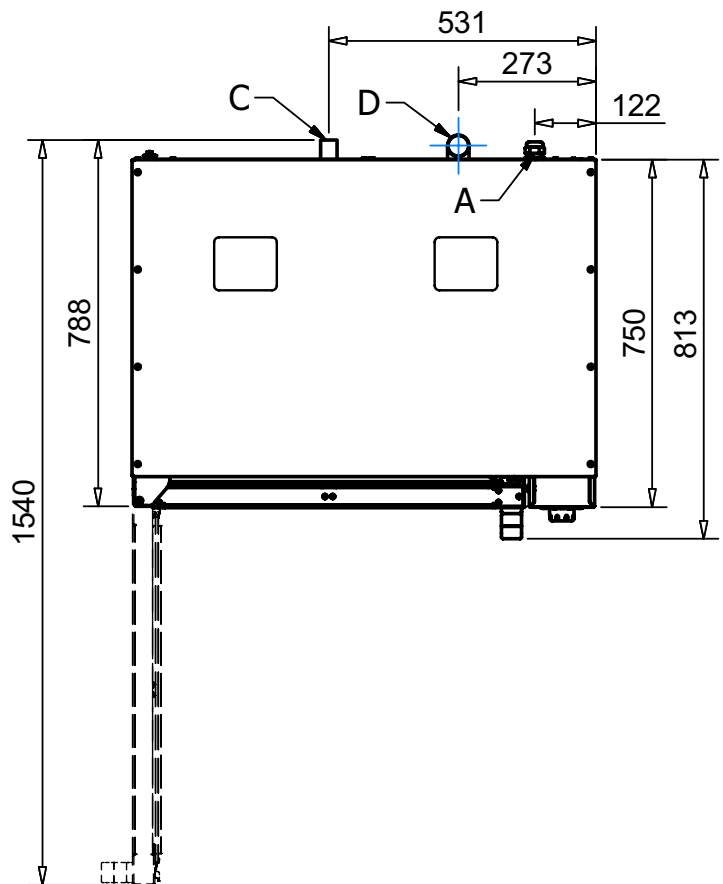
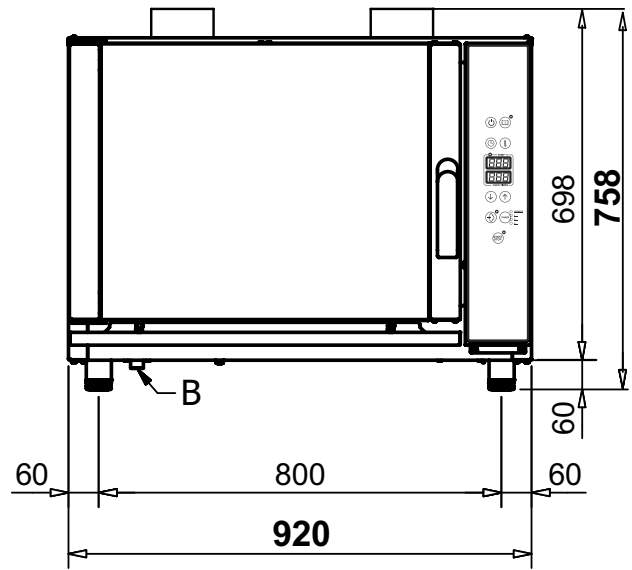
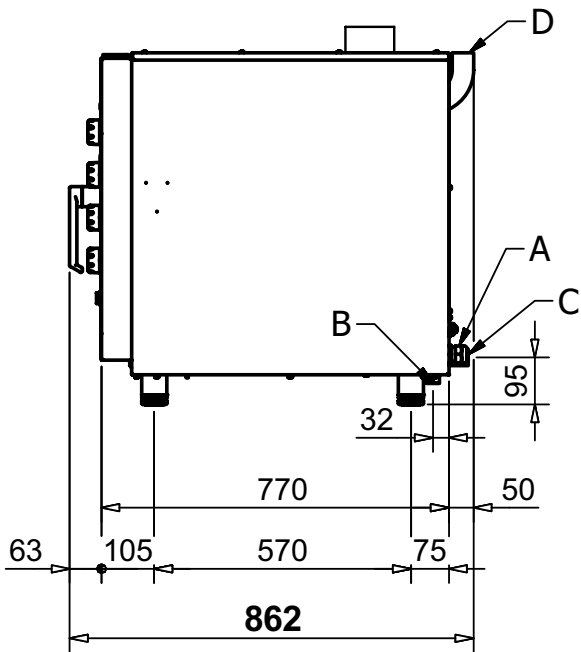
Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 ÷ 2000 µS/cm
Chlorine concentr. Cl ₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Ø 40 mm

POWER SUPPLY

Model	EQ-SPG905-HS
Power loading	0.2 kW
Chamber power	--
Power of the motors	n° 1 x 120 W
Max. power loading	0.3 kW
Voltage	220 - 240 V 1N ~ 50 Hz
Absorbed current	0.8 A
Feed cable section	n° 3 x 1.5 mm ²
Capacity	5 x 60x40 - GN 1/1
Pitch between trays	75 mm

GAS SUPPLY

Suitable system for gas	Natural	G20
	Butane	G30
	Propane	G31
Gas supply coupling	Ø ½" gas	
Power loading	10,0 kW	
Cooking chamber power	10,0 kW	



- A Electrical cables connection
- B Water inlet $\text{Ø } 3/4''$ gas
- C Chamber drainage $\text{Øe } 40$ mm
- D Cooking chamber release valve

The manufacturer declines all responsibility due to errors and/or misprints.